

Holiday Inn Pub & Grill

Dinner Hours

5:00PM to 11:00PM MON - SAT



Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with a side salad.

Fish & Chips / 720 CAL

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw. \$14.00

Sriracha Sirloin / 890 CAL

A center-cut, choice top sirloin seasoned and grilled-to-order, topped with a Sriracha glaze. \$19.00

Tuscan Chicken Penne / 1570 CAL

Char-broiled chicken, penne pasta, mushrooms and charred tomatoes tossed with a light Parmesan pesto cream and served with ciabatta. \$16.00

Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$15.00



Small Bites

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$11.50

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$10.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$10.00 Add Grilled Chicken. \$3.50 / 187 CAL Add Shrimp or Steak. \$6.00 / 112-286 CAL



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00

Add Grilled Chicken. \$3.50 / 187 CAL

Add Shrimp or Steak. \$6.00 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$16.00

Desserts

Brownie Sundae \$6.50 / 1010 CAL **NY Cheesecake** \$5.00 / 800 CAL

Sides

French Fries \$3.50 / 280 CAL Side Salad \$4.50 / 150 CAL



All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$12.00

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$14.00

Pick-up Service
Dial Ext. 0





Beers

Craft

Blue Moon \$5.00 / 228 CAL

Goose Island IPA \$5.00 / 240 CAL

Sam Adams \$6.00 / 170 CAL

Leinenkugel Seasonal \$6.00 / 175+ CAL

White Claw Mango \$6.00 / 100 CAL

Import

Corona Extra \$6.00 / 148 CAL

Heineken \$6.00 / 149 CAL

Modelo Especial \$6.00 / 143 CAL

Domestic

Bud Light \$5.00 / 192 CAL

Miller Lite \$5.00 / 110 CAL

Budweiser \$5.00 / 192 CAL

Dog Fish IPA \$6.00 / 120 CAL

Draft

Michelob Ultra \$6.00 / 128 CAL

Coors Light \$5.00 / 102 CAL



Handcrafted Cocktails

Jack Daniel's Lemonade / 240 $C\Delta I$

Jack Daniel's, orange liqueur, Sprite and fresh lemon. \$12.00

Margarita / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$12.00

Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$12.00

Perfect Rose Old Fashioned / 182

Four Roses Bourbon, lemon sour, simple syrup, cherry \$12.00

Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$12.00

Mexican Mule / 240 CAL

Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$12.00

Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$12.00

Long Island Iced Tea / 240 CAL

Vodka, Tequila, Run, Triple Sec, Gin \$12.00



White Wines (105 - 125 CAL per glass)

	GLASS	BUTTLE
Chardonnay Kendall-Jackson, CA	\$6.00	\$20.00
Pinot Gris J. Vineyards, CA	\$6.00	\$20.00
Prosecco La Marca, Italy	\$6.00	\$20.00
Pinot Grigio Woodbridge	\$6.00	\$20.00



Red Wines (116-122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon 30 Degrees, CA	\$6.00	\$20.00
Merlot Benzinger, CA	\$6.00	\$20.00
Pinot Noir 30 Degrees, CA	\$6.00	\$20.00

Drinks

Coffee \$3.00 / 0 CAL

Tea \$3.00 / 0 CAL

Milk \$2.00 / 150 CAL

Assorted Soft Drinks \$2.50 / 0-160 CAL