

# 32 GRILL

## APPETIZERS

### BUFFALO WINGS\* 10.00

Flash-cripsed and sauce slathered. With carrot and celery sticks, Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

### CHICKEN STRIPS\* 9.00

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

### BUTTERMILK FRIED PICKLES 8.00

Tangy pickle chips battered and fried until golden brown served over heritage greens with Ranch dressing and a pickle spear. 940 CAL

### QUESADILLA\* 8.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$4. 1120 CAL

### PORK GYOZAS\* 8.00

Sautéed pork Gyozas served with a Thai Chili dipping sauce and topped with chopped spring onions and sesame seeds. 460 CAL

### FIRECRACKER SHRIMP\* 13.00

Jumbo shrimp lightly breaded and tossed in a red chili sauce that pops with sweet Asian heat. 850 CAL

### SLIDERS\* 10.00

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

### SHRIMP TACOS\* 14.00

Grilled shrimp, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 1220 CAL

### PUB CHIPS 6.00

Thin slices of potatoes fried until crispy, lightly seasoned and served with spicy ketchup. 1370 CAL

### BUFFALO CHICKEN SLIDERS\* 10.00

Three bite-sized Buffalo chicken sandwiches with blue cheese, lettuce, tomato and house made pub chips. 1000 CAL

## BURGERS & SANDWICHES

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

### CLASSIC BURGER\* 11.00

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

### BBQ BACON CHEDDAR BURGER\* 14.00

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

### BUILD YOUR OWN BURGER\* 12.00

8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$1.. 770+ CAL

### TUSCAN CHICKEN SANDWICH\* 14.00

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

### BLT CLUB WRAP\* 13.00

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

### BLUE BURGER\* 14.00

8 ozs. of char-broiled Angus, seasoned and topped savory blue cheese. 1090 CAL

### GRILLED SALMON BLT\* 15.00

A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. 1100 CAL

## SALADS

### CAESAR SALAD\* 9.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$4. 770 CAL Add shrimp \$6. 740 CAL

### GRILLED SIRLOIN SALAD\* 15.00

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion. 530 CAL

### TROPICAL CHICKEN SALAD\* 13.00

Grilled chicken, mixed greens, cucumbers, carrots, almonds, chow mein noodles and sesame ginger dressing. 780 CAL

### SUNSHINE CHICKEN SALAD\* 14.00

Cajun sliced chicken breast on mixed salad greens with kernal corn, dried cranberries, shredded Jalapeno Jack cheese, red onion, mushroom, tomato, and Peppercorn Ranch dressing. 710 CAL

## ENTREES

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

### RIBEYE\* 27.00

A 12 oz. ribeye steak seasoned and grilled to order. Topped with whiskey au jus or savory blue cheese. 960 CAL

### SRIRACHA SIRLOIN\* 23.00

A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze. 890 CAL

### BLACKENED CHICKEN ALFREDO\* 13.00

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$17 1200 CAL

### CITRUS GRILLED SALMON\* 17.00

A grilled fillet of salmon finished in a citrus, white wine butter sauce. 610 CAL

### MONTEREY GRILLED CHICKEN\* 13.00

Tender grilled chicken breast topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. 550 CAL

### APPLE BARBECUE PORK CHOP\* 16.00

8 oz. grilled pork loin chop served with an apple barbecue sauce. 870 CAL

### FISH & CHIPS\* 15.00

Flaky beer battered cod, fried to a golden brown with our house made pub chips and creamy cole slaw. 720 CAL

## DRINKS

COFFEE	0 CAL	2
TEA	0 CAL	3
MILK	150 CAL	2/4
ASSORTED SOFT DRINKS	0-160 CAL	3

## DESSERTS

NY CHEESECAKE	800 CAL	8
BROWNIE SUNDAE	1010 CAL	8

## SIDES

FRENCH FRIES	280 CAL	5.00
RICE PILAF	210 CAL	6.00
PUB CHIPS	540 CAL	5.00
SEASONAL VEGETABLES	30 CAL	6.00
RED SKIN MASHED POTATOES	200 CAL	6.00
SIDE SALAD	150 CAL	7.00
ONION RINGS	600 CAL	6.00

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

### ROOM SERVICE - Dial Ext: 509

20% gratuity charge and applicable sales tax will be added to the price of all items.

Delivery charges \$3

DINNER SERVED  
MON-SAT 5PM-10PM

 **Holiday Inn**  
AN IHG® HOTEL

\*Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. FOR PARTIES OF 8 OR MORE, 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

## WINE

### WHITES

	GLASS	BOTTLE
<b>Chardonay</b> THREE THIEVES, CALIFORNIA	7	22
<b>Sauvignon Blanc</b> SILENI NANO, NEW ZEALAND	8.5	30
<b>Moscato d'asti</b> CUPCAKE, ITALY	7.5	24
<b>Pinot Grigio</b> WOODBIDGE BY MONDAVI, CALIFORNIA	6.5	21
<b>Blanc De Blanc</b> SOFIA BY COPPOLA, CALIFORNIA	7.5	24
<b>White Zin</b> WOODBIDGE BY MONDAVI, CALIFORNIA	6	20

### REDS

<b>Cabernet</b> JOSH CELLARS, CALIFORNIA	9	30
<b>Pinot Noir</b> MARK WEST, CALIFORNIA	8.5	28
<b>Sweet Red</b> CASTELLO DEL POGGIO, ITALY	8	26
<b>Red Blend</b> 19 CRIMES, AUSTRALIA	7.5	25
<b>Cabernet Sauvignon</b> CANYON ROAD, CALIFORNIA	6	20
<b>Merlot</b> WOODBIDGE BY MONDAVI, CALIFORNIA	6	20

## COCKTAIL DRINKS

<b>BLOODY MARY</b> .....	8.5
Smirnoff vodka and our Bloody Mary mix.	
<b>COSMOPOLITAN</b> .....	10
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
<b>HOLIDAY INN ICED TEA</b> .....	8
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
<b>LEMON DROP</b> .....	11
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
<b>CLASSIC MARTINI</b> .....	9
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
<b>MANHATTAN</b> .....	9
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$4 more.</i>	
<b>APPLETINI</b> .....	11
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
<b>MOSCOW MULE</b> .....	8
Smirnoff vodka, ginger beer and fresh lime over ice.	

## BEER

### CRAFT

Blue Moon	6
Goose Island IPA	6
Sam Adams	6
Angry Orchard Cider	6

### IMPORTS

Corona Extra	6
Heineken	6
Stella Artois	6
Modelo Especial	6

### DOMESTIC

Bud Light	4.25
Budweiser	4.25
Coors Light	4.25
Miller Lite	4.25
Michelob Ultra	4.5
Busch Light Pounder	4