

1250 BAR & GRILL

BREAKFAST MENU

start
fresh
#

SPECIALTIES

TRADITIONAL FRENCH TOAST* 8

Two slices of thick cut bread battered and grilled to a golden brown. 670 CAL

EGGS BENEDICT* 12

A timeless classic of two poached eggs and Canadian bacon atop an English muffin and topped with Hollandaise sauce. 900 CAL

HUEVOS RANCHEROS* 12

Two eggs, cooked any style and set atop seasoned beans. Smothered in chili sauce, tangy cheeses and topped with crispy tortilla strips. 870 CAL

GRILLED AVOCADO AND TOMATO PANINI 13

Grilled tomatoes layered on multigrain bread with avocado and topped with pepper jack cheese. 1050 CAL

WESTERN SKILLET* 12

Two eggs any style, grilled ham, onion and peppers combined with breakfast potatoes and topped with shredded Cheddar. 860 CAL

VEGGIE SKILLET 10

Two eggs any style, broccoli, mushrooms, peppers, onion and tomato combined with breakfast potatoes and topped with shredded

HOTEL FAVORITES

INNJOYABLE BREAKFAST* 12

Two eggs any style served with breakfast potatoes, choice of meat and toast. 870 CAL

PANCAKES 8

Griddled pancakes topped with butter and served with warm syrup. 1300 CAL Add blueberries for \$2 more! 1350 CAL

TAILOR MADE 3 EGG OMELET* 13

Made with your choice of sausage, ham, bacon, Cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast. 640+ CAL

START FRESH WRAP* 10

Egg whites scrambled with mushrooms, spinach, onions, and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. 820 CAL

MALTED MINI WAFFLES 8

Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL

BUILD YOUR PERFECT BREAKFAST* 12

Choose your eggs, meat and a side. Perfect! 560+ CAL

ROOM SERVICE - Dial Extension: 1568

15% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$3.00

**BREAKFAST SERVED
6AM - 1AM DAILY**

SIDES

FRUIT	100 CAL	4
BACON*	160 CAL	4
SAUSAGE*	360 CAL	4
TOAST	120 CAL	3
BREAKFAST POTATOES	290 CAL	3
YOGURT	150 CAL	4
CEREAL	120 CAL	4
ENGLISH MUFFIN	190 CAL	4

BEVERAGES

COFFEE	0 CAL	3
JUICE	110 CAL	3
TEA	0 CAL	2.5
MILK	80-150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	2.5

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

*Notice: Consuming raw or undercooked 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

1250 BAR & GRILL

APPETIZERS

BUFFALO WINGS* 12

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

CHICKEN STRIPS* 10

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

FISH TACOS* 12

Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

QUESADILLA* 8

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

FIRECRACKER SHRIMP* 12

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

SHRIMP TACOS* 12

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

FRIED CALAMARI* 12

Lightly breaded calamari served with our delicious marinara sauce. 980 CAL

DRY RIBS* 12

Bone in pork ribs lightly seasoned in sea salt and cracked black pepper served with ranch dressing. 850 CAL

NACHOS* 14

Corn tortilla chips with ground beef, cheddar cheese, peppers, onions, jalapenos, & black olives. Salsa & sour cream. 1220 CAL

SOUP OF THE DAY 4

Made fresh daily. Varies

BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and your choice of one side.

CLASSIC BURGER* 14

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

BBQ BACON CHEDDAR BURGER* 16

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

BUILD YOUR OWN BURGER* 15

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 \$2. 770+ CAL

TUSCAN CHICKEN SANDWICH* 14

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* 14

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

PREMIUM STEAK SANDWICH* 17

Shaved tenderloin grilled with peppers, onions, mushrooms and melted Provolone. Finished with our house made whiskey au-jus and served on a grilled Ciabatta. 1190 CAL

BLUE BURGER* 15

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

SALADS

CAESAR SALAD* 8

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 585 CAL Add grilled chicken \$4. 770 CAL

GRILLED STEAK SALAD* 14

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

MARKET SALAD 12

Mixed greens lightly tossed with Mandarin oranges, fresh strawberries, grapes, toasted pecans. Topped with Feta and raspberry vinaigrette. 490 CAL

SOUTHWEST CHOPPED SALAD* 14

Mixed greens, grilled chicken breast, roasted corn, avocado, house made pico de gallo and a blend of cheeses tossed with chipotle ranch dressing. 1010 CAL

ENTREES

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

BLACKENED CHICKEN ALFREDO* 16

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$2 1200 CAL

CITRUS GRILLED SALMON* 20

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

HUNTER CHICKEN* 17

Chicken breast sautéed with white wine, mushrooms, tomatoes and served with two sides. 360 CAL

FISH & CHIPS* 15

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

SPAGHETTI BOLOGNESE* 16

Spaghetti topped with a delicious meat sauce served with grilled Ciabatta. Add meatballs \$4 baked with cheese \$3 990 CAL

BBQ PORK RIBS* 18

Tender, slow cooked pork ribs, cut, stacked and brushed with barbecue sauce. 1790 CAL

TERIYAKI CHICKEN* 17

Perfectly grilled chicken with red peppers, green peppers, and Teriyaki sauce. Served on white rice. 720 CAL

SRIRACHA SIRLOIN* 25

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

DRINKS

COFFEE	0 CAL	3
TEA	0 CAL	2
MILK	150 CAL	2.5
ASSORTED SOFT DRINKS	0-160 CAL	2.5

DESSERTS

NY CHEESECAKE	800 CAL	8
BROWNIE SUNDAE	1010 CAL	7
ICE CREAM	510 CAL	5
APPLE CRISP	530 CAL	7

➔ ROOM SERVICE - Dial Ext: 1568

15% gratuity charge and applicable sales tax will be added to the price of all items.
Delivery charges \$3.00

DINNER SERVED
11AM - 12AM DAILY

SIDES

FRENCH FRIES	280 CAL	4
RICE PILAF	210 CAL	4
PUB CHIPS	540 CAL	4
SEASONAL VEGETABLES	30 CAL	4
RED SKIN MASHED POTATOES	200 CAL	5
SIDE SALAD	150 CAL	4
GREEN BEANS WITH ROASTED RED PEPPERS	140 CAL	5

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 **Holiday Inn**
AN IHG® HOTEL

WINE

	6oz	9oz	BOTTLE (750ml)
WHITES			
Pinot Grigio DANZANTE, ITALY	8	10	30
Chardonnay WILLIAM HILL, CA	8	10	30
Sauvignon Blanc KIM CRAWFORD, NEW ZEALAND	9	11	32
Prosecco VILLA SANDI IL FRESCO, ITALY	8	10	30
Sauvignon Blanc MATUA, NEW ZEALAND	8	10	30
Chardonnay KENDALL-JACKSON, CALIFORNIA	10	12	36
REDS			
Merlot CANYON ROAD, CALIFORNIA	8	10	30
Cabernet Sauvignon WOODBRIDGE BY ROBERT MONDAVI, CA	8	10	30
Red Blend 14 HANDS STAMPEDE, WASHINGTON	9	11	32
Cabernet Sauvignon WILLIAM HILL, CENTRAL COAST, CALIFORNIA	9	11	32
Merlot RODNEY STRONG, CALIFORNIA	10	12	36
Pinot Noir MEIOMI, CALIFORNIA	11	13	40

COCKTAIL DRINKS

CAESAR (1 oz).....	8
Vodka and clamato	
APPLETINI (2 oz).....	8.5
Citron, sour apple liquor, orange liqueur and fresh lemon sour mix.	
LEMON DROP (1 oz).....	8.5
Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
MOJITO (1 oz).....	8.5
Rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
CLASSIC MARTINI (2 oz).....	9
Vodka or gin, a splash of dry vermouth - olive or lemon twist.	
MEXICAN MULE (1.5 oz).....	9
Tequila, ginger beer and fresh lime over ice.	
MOSCOW MULE (1.5 oz).....	9
Vodka, ginger beer and fresh lime over ice.	
HOLIDAY INN ICED TEA (1.5 oz).....	10
Vodka, gin, white rum, blanco tequila, orange liqueur, fresh lemon sour, cranberry juice and lemon-lime soda.	

BEER

CRAFT (341ml)		IMPORTS (341ml)		DOMESTIC (341ml)		DRAFTS (20oz)	
	7		7.5	Alexander Keith	7	Budweiser	10
Steam Whistle	7	Heineken	7.5	Molson Canadian	7	Alexander Keith	10
Shock Top	7	Stella Artois	7.5	Budweiser	7	Molson Canadian	10
Angry Orchard Cider	7.5	Dos Equis	7.5	Bud Light	7		
Fat Tire	8	Hoegaarden	8	Coors Light	7		
Sierra Nevada Pale Ale	8	Modelo Especial	8	Kokanee	7		

Undersea Adventure

Kids Eat Free*

In the restaurant

*(See back for details)

AM

Each kid's breakfast includes
choice of orange juice or milk.

\$3.89 ea.

Pancakes

with bacon

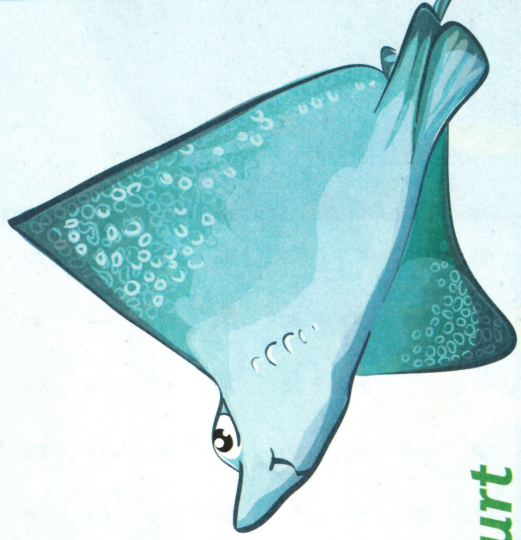
Eggs[†]

with bacon

Oatmeal

Fruit & yogurt

Cereal and a banana



Can you find
all the sea
creatures in
this picture?

Hint: there are 15 in all.

PM

Each kid's meal includes a frozen
treat and choice of milk or soft drink.

\$4.89 ea.

Grilled cheese
with fresh fruit

Cheeseburger[†]
with fries

Mac & cheese
with veggies

Grilled chicken[†]
with veggies

Chicken fingers[†]
with fries

Pizza
with fresh fruit