

Aviators Tavern



Entrees

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

Citrus Grilled Salmon* / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$17.00

Garden Penne Pasta* / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with Ciabatta. \$11.00 *Add grilled chicken \$4.00 / 1080 CAL Add shrimp \$5.00 / 1050 CAL Add steak \$4.50 / 1265 CAL*

Chicken Alfredo / 650 CAL

Seasoned sliced grilled chicken topped over fettuccine pasta served with our signature sauce and fresh parmesan cheese. \$14.95

Chicken and Waffles* / 1240 CAL

Tender chicken strips served with mini malted waffles. \$13.00



Appetizers

Buffalo Wings* / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$10.00

Chicken Strips* / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbeque sauce. \$9.00

Quesadilla* / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$8.00
*Add grilled chicken \$4.00 / 1120 CAL
Add steak \$4.50 / 1305 CAL Add shrimp \$5.00 / 1090 CAL*

Garden Flatbread / 800 CAL

Tomatoes, roasted peppers, caramelized onion, mushrooms, pesto and mozzarella. \$8.00

Pub Chips / 540 CAL

Thinly sliced potatoes fried until crispy, lightly seasoned and served with spicy ketchup. \$5.00



Burgers & Sandwiches

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

Classic Burger* / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$11.00

BBQ Bacon Cheddar Burger* / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbeque sauce, crisp bacon and melted Cheddar cheese. \$14.00

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$13.00

Build Your Own Burger* / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$12.00
Add bacon for an additional \$2.00

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



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$9.00
*Add grilled chicken \$4.00 / 870 CAL
Add Steak \$4.50 / 955 CAL Add shrimp \$5.00 / 1090 CAL*

Grilled Sirloin Salad* / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$15.00

Dinner Hours

5:00pm to close Daily

*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 5 or more, a 22% gratuity will be automatically added to the bill.

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

Desserts

Brownie Sundae \$7.50 / 1010 CAL

NY Cheesecake \$6.00 / 800 CAL

Sides

French Fries \$5.00 / 280 CAL

Red Skin Mashed Potatoes \$6.00 / 200 CAL

Rice Pilaf \$6.00 / 210 CAL

Pub Chips \$5.00 / 540 CAL

Seasonal Vegetables \$6.00 / 30 CAL

Bar Hours 5:00pm to Close Daily



Handcrafted Cocktails

Margarita

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$8.00

Moscow Mule

Smirnoff vodka, ginger beer, fresh-squeezed lime juice \$8.25

Classic Martini

New Amsterdam vodka or New Amsterdam gin, splash of Martini & Rossi dry vermouth, olive or lemon twist \$8.25

Manhattan

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters \$9.00 *Maker's Mark for only \$11.00 more.*

Mojito

Castillo Rum, muddled garden-fresh mint, club soda, fresh-squeezed lime juice, sugar \$8.75

Bloody Mary

Smirnoff vodka, housemade Bloody Mary mix \$7.75

Jack Daniel's Lemonade

Jack Daniel's Tennessee Whiskey, Aperol, simple syrup, fresh-squeezed lime juice \$8.25

Cosmopolitan

Refreshing cocktail made with vodka, triple sec, cranberry juice and fresh squeezed lime \$8.25



Beers

Craft

- Blue Moon \$5.50
- Goose Island IPA \$6.25
- Sam Adams \$6.50
- Maduro Ale \$6.50
- White Claw Black Cherry \$6.50

Import

- Corona Extra \$6.25
- Stella Artois \$6.50
- Heineken \$6.25

Domestic

- Michelob Ultra \$5.50
- Miller Lite \$5.50
- Coors Light \$5.50
- Bud Light \$5.50

Drinks

- Coffee \$2.50 / 0 CAL
- Tea \$2.00 / 0 CAL
- Milk \$2.00 / 150 CAL
- Assorted Soft Drinks \$2.00 / 0-160 CAL



Red Wines

	GLASS	BOTTLE
Cabernet Sauvignon <i>Kendall-Jackson Vintner's Reserve, California</i>	\$8.75	\$40.00
Merlot <i>Benziger Merlot, California</i>	\$9.75	\$35.00
Pinot Noir <i>Meiomi, California</i>	\$9.75	\$35.00
Cabernet <i>Canyon Road, California</i>	\$6.75	\$24.00
Merlot <i>Josh, California</i>	\$9.75	\$39.00
Red Blend <i>14 Hands, Columbia Valley</i>	\$9.75	\$39.00



White Wines

	GLASS	BOTTLE
Sauvignon Blanc <i>Bonterra, California</i>	\$8.75	\$32.75
Chardonnay <i>Kendall-Jackson Vintner's Reserve, California</i>	\$9.75	\$35.00
Chardonnay <i>Chateau Ste. Michelle, Washington</i>	\$8.75	\$35.00
Prosecco <i>LaMarca Prosecco, Italy</i>	\$8.75	\$32.75
Sauvignon Blanc <i>Oyster Bay, New Zealand</i>	\$8.75	\$32.75
Pinot Grigio <i>Canyon Road, California</i>	\$6.75	\$24.00



Holiday Inn

AN IHG® HOTEL