

# ***EAST FORK GRILLE***



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## **BREAKFAST MENU**

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***Holiday Inn***

AN IHG® HOTEL

# EAST FORK GRILLE

## BREAKFAST MENU



### HOTEL FAVORITES

#### INNJOYABLE BREAKFAST\* ..... 8

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

#### SLIDER TRIO\* ..... 9.5

One of each bacon-sausage-ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes. 1180 CAL

#### TAILOR MADE 3 EGG OMELET\* ..... 9

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\* ..... 8

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 ..... 7.5

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

#### BUILD YOUR PERFECT BREAKFAST\* ..... 8.5

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

### SIDES

FRUIT	100 CAL	3.5
BACON*	160 CAL	3.5
SAUSAGE*	360 CAL	3.5
TOAST	120 CAL	2.5
BREAKFAST POTATOES		3
	290 CAL	
YOGURT	150 CAL	3
ENGLISH MUFFIN		2.5
	190 CAL	

### BEVERAGES

COFFEE	0 CAL	2
JUICE	110 CAL	3
TEA	0 CAL	2
MILK	80-150 CAL	3
ASSORTED SOFT DRINKS		2.5
	0-160 CAL	

#### ROOM SERVICE - Dial Extension: 440

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

**BREAKFAST SERVED  
6A-10A DAILY**

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

# EAST FORK GRILLE

## APPETIZERS

### BUFFALO WINGS\* 9

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

### CHICKEN STRIPS\* 8

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

### PULLED PORK SLIDERS\* 9

Tender pulled barbecue pork crowned with crisp onion rings and dill pickles for an unexpected sweet and spicy crunch. 630 CAL

### QUESADILLA\* 7

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL  
Add grilled chicken \$3. 1120 CAL

### SPINACH & ARTICHOKE DIP 8

A creamy blend of cheeses, spinach and artichokes served warm with crisp tortilla chips. 720 CAL

## BURGERS & SANDWICHES

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

### CLASSIC BURGER\* 10

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

### BBQ BACON CHEDDAR BURGER\* 13

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

### BUILD YOUR OWN BURGER\* 11

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\* 13

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\* 12

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

## SALADS

### CAESAR SALAD\* 8

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$3. 770 CAL Add shrimp \$5. 740 CAL

### GRILLED SIRLOIN SALAD\* 14

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

## ENTREES

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

### BLACKENED CHICKEN ALFREDO\* 12

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$3 1200 CAL

### CITRUS GRILLED SALMON\* 15

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

### MONTEREY GRILLED CHICKEN\* 12

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

### RIBEYE\* 25

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

## DRINKS

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

## DESSERTS

BROWNIE SUNDAE	1010 CAL	5
NY CHEESECAKE	800 CAL	6

### ➔ ROOM SERVICE - Dial Ext:440

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

DINNER SERVED  
5P-9P DAILY

## SIDES

FRENCH FRIES	280 CAL	4
RICE PILAF	210 CAL	5
PUB CHIPS	540 CAL	4
SEASONAL VEGETABLES	30 CAL	5
RED SKIN MASHED POTATOES	200 CAL	5

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# BEVERAGE MENU

## WINE

### WHITES

<b>Pinot Grigio</b> DANZANTE, ITALY	<b>6</b>	<b>24</b>
<b>Chardonnay</b> CANYON ROAD, CALIFORNIA	<b>5</b>	<b>19</b>
<b>Chardonnay</b> KENDALL-JACKSON, CALIFORNIA	<b>8</b>	<b>30</b>
<b>Sauvignon Blanc</b> MATUA, NEW ZEALAND	<b>7</b>	<b>26</b>
<b>Riesling</b> CHATEAU STE. MICHELLE, WASHINGTON	<b>7</b>	<b>26</b>
<b>White Zinfandel</b> BERINGER, CALIFORNIA	<b>5</b>	<b>19</b>

### REDS

<b>Pinot Noir</b> MONTEREY VINEYARDS, CALIFORNIA	<b>8</b>	<b>30</b>
<b>Merlot</b> CANYON ROAD, CALIFORNIA	<b>5</b>	<b>19</b>
<b>Merlot</b> RODNEY STRONG, CALIFORNIA	<b>7</b>	<b>26</b>
<b>Cabernet Sauvignon</b> CANYON ROAD, CALIFORNIA	<b>5</b>	<b>19</b>
<b>Cabernet Sauvignon</b> KENDALL-JACKSON, CALIFORNIA	<b>8</b>	<b>30</b>
<b>Red Blend</b> 14 HANDS STAMPEDE, WASHINGTON	<b>7</b>	<b>26</b>

GLASS BOTTLE

## COCKTAIL DRINKS

<b>APPLETINI</b> .....	<b>6</b>
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
<b>COSMOPOLITAN</b> .....	<b>7</b>
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
<b>HOLIDAY INN ICED TEA</b> .....	<b>7</b>
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
<b>MANHATTAN</b> .....	<b>7</b>
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2 more.</i>	
<b>MOSCOW MULE</b> .....	<b>6</b>
Smirnoff vodka, ginger beer and fresh lime over ice.	
<b>ROCKIN' RITA</b> .....	<b>6.5</b>
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
<b>LYNCHBURG LEMONADE</b> .....	<b>6.5</b>
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	
<b>LEMON DROP</b> .....	<b>7</b>
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	

## BEER

### CRAFT

Blue Moon	<b>5</b>
Goose Island IPA	<b>5</b>
Sam Adams	<b>4.5</b>
Sam Adams Seasonal	<b>4.5</b>
Leinenkugel Seasonal	<b>4.5</b>
Angry Orchard Cider	<b>4.5</b>

### IMPORTS

Corona Extra	<b>5</b>
Heineken	<b>5</b>
Stella Artois	<b>5</b>
Fosters	<b>5</b>
Dos Equis	<b>5</b>
Newcastle Brown Ale	<b>5</b>

### DOMESTIC

Bud Light	<b>3.5</b>
Budweiser	<b>3.5</b>
Coors Light	<b>3.5</b>
Miller Lite	<b>3.5</b>
Michelob Ultra	<b>3.5</b>