

COASTLINE BISTRO

APPETIZERS

BUFFALO WINGS* 11

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-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* 16

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

QUESADILLA* 9

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 Add steak \$4.5. 1305 CAL Add shrimp \$4.5. 1090 CAL

SLIDERS* 11

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

BUFFALO CHICKEN SLIDERS* 11

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

FIRECRACKER SHRIMP* 15

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

ONION RINGS 7

Thick cut onion rings, hand battered and fried golden brown with a spicy dipping sauce. 350 CAL

SOUP OF THE DAY 5

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* 12

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* 14

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* 15

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* 15

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

SALADS

CAESAR SALAD* 10

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$5. 770 CAL Add steak \$6.5. 955 CAL Add shrimp \$6.5. 740 CAL

GRILLED SIRLOIN SALAD* 17

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

CRISPY CHICKEN SALAD* 16

Mixed greens topped with cucumbers, tomatoes, shredded Cheddar cheese and crispy chicken strips tossed in honey mustard dressing. 1120 CAL

SOUTHWEST CHOPPED SALAD* 16

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

ENTREES

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

FISH & CHIPS* 17

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

CITRUS GRILLED SALMON* 18

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

TEXAS CRAB CAKE* 21

Homemade crab cake with lemon remoulade and cilantro slaw, served with your choice of two sides. 385 CAL

SOUTHWEST CHICKEN & SHRIMP PENNE* 19

Penne pasta, grilled chicken breast, shrimp, peppers and onion in a delicious smoked chili cream sauce. 1520 CAL

BLACKENED CHICKEN ALFREDO* 14

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$6.5 1200 CAL

MONTEREY GRILLED CHICKEN* 14

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

TUSCAN CHICKEN PENNE* 16

Mushrooms and charred tomatoes tossed with penne in a light parmesan pesto cream, topped with marinated char-broiled chicken and served with grilled Ciabatta. 1570 CAL

RIBEYE* 29

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	3
TEA	0 CAL	3
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	3

DESSERTS

NY CHEESECAKE	800 CAL	6.5
BROWNIE SUNDAE	1010 CAL	6.5
ICE CREAM	510 CAL	

SIDES

FRENCH FRIES	280 CAL	6
RICE PILAF	210 CAL	7
PUB CHIPS	540 CAL	6
SEASONAL VEGETABLES	30 CAL	7
RED SKIN MASHED POTATOES	200 CAL	7
SIDE SALAD	150 CAL	8
SIDE CAESAR	390 CAL	8

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

 **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, \$8 DELIVERY CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL

WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio DANZANTE, ITALY	12	36
Chardonnay CANYON ROAD, CALIFORNIA	9	27
Chardonnay KENDALL-JACKSON, CALIFORNIA	15	45
Sauvignon Blanc MATUA, NEW ZEALAND	11	33
Riesling CHATEAU STE. MICHELLE, WASHINGTON	11	33
White Zinfandel BERINGER, CALIFORNIA	9	27

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	12	36
Merlot CANYON ROAD, CALIFORNIA	9	27
Merlot RODNEY STRONG, CALIFORNIA	15	45
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	9	27
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	17	49
Red Blend 14 HANDS STAMPEDE, WASHINGTON	12	36

COCKTAIL DRINKS

HOLIDAY INN ICED TEA	12
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
ROCKIN' RITA	12
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
LYNCHBURG LEMONADE	14
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	
BLOODY MARY	12
Smirnoff vodka and our zippy Bloody Mary mix.	
MOJITO	14
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
APPLETINI	12
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
COSMOPOLITAN	12
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
CLASSIC MARTINI	11
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	

BEER

CRAFT

Blue Moon	6
Goose Island IPA	6
Sam Adams	6
Sam Adams Seasonal	6
Leinenkugel Seasonal	6

IMPORTS

Corona Extra	6
Heineken	6
Stella Artois	6

DOMESTIC

Bud Light	5
Budweiser	5
Coors Light	5
Miller Lite	5