

Winner's Circle Saloon

Dinner Menu

APPETIZERS

Buffalo Wings (6) \$11.00
Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Mild, BBQ or Old Bay Rub

Quesadilla \$8.00
Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream
Add Chicken \$3, Add Steak \$6

SALADS

Caesar Salad \$9.00
Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing
Add Chicken \$5, add Salmon \$6 add Steak \$7

BURGERS & SANDWICHES

Classic Burger* \$14.00
8 ozs. of char-broiled Angus, bacon, cheddar cheese, lettuce, tomato, onion, mayonnaise, choice of side

BLT Club Wrap or Sandwich \$13.00
Sliced turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses, flour tortilla or your choice of bread (white, wheat, rye or gluten free white)

Tuscan Chicken Sandwich \$14.00
Marinated chicken breast, Provolone cheese, roasted red pepper, crips greens and tomato on Ciabatta with pesto-mayonnaise choice of side

Room Service - Dial Ext: 526

A 18% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$2.00

Your safety is important to us, so we are temporarily using single-use disposables.

ENTREES

Grille Ribeye* \$30.00
Signature 12 oz. hand cut steak, well marbled, juicy and savory, char-grilled to your liking with two choice of sides.

Monterey Grilled Chicken \$14.00
Tender grilled chicken breast, barbecue sauce, tomatoes, crisp bacon and Monterey Jack Cheese with two choice of sides

Blackened Chicken Penne Alfredo \$16.00
Penne pasta with roasted garlic, mushrooms and charred tomatoes, served with grilled Ciabatta choice of one side

KIDS MENU

Includes choice of milk or soft drink

Mac and Cheese with fries \$5.00

Chicken fingers with fries \$5.00

Cheeseburger with fries \$6.00

**Available at Holiday Inn® Hotels in the US and Canada. Kids Eat Free is available for kids age 11 and under when ordering in the hotel's restaurant from the Kid's Menu and when accompanied by a family member dining from the regular menu. For registered guests only. Limit 4 kids per dining family. Not available for room service or with room rates negotiated for groups of 10 or more rooms, travel industry rates or employee rates.

DESSERTS

**Chocolate Thunder
Cake** \$7.00

**Caramel Apple
Granny** \$7.00



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

W★C★S

Lone Starters

TEXAS BLACK BEAN CHILI GF

Award winning chili, chunks of tender beef, jack cheese, corn tortilla chips

8 Bowl and 6 Cup

CHICKEN TENDERS

Local beer battered chicken breast,
choice of honey mustard or barbecue sauce 10

PORTOBELLO FRIES

Herb crusted, blue cheese or jalapeño-ranch 9

NACHOS

Tri-colored tortilla chips, Colby-jack, roasted corn and black bean salsa,
tomatoes, lettuce, pickled jalapeños 10
Add Chicken or Chili 3

BUFFALO WINGS GF

Large golden crisp wings, Frank's® Red Hot, celery, blue cheese or ranch dressing
6 for 11, 12 for 17, or 18 for 27 Other Flavors: Mild, BBQ and Old Bay Rub

HUMMUS & PITA

Blended chick peas, sea salt, lemon, basil pesto,
warm pita wedges, crisp vegetables, crumbled feta, green olives 10

SPINACH & ARTICHOKE DIP

Warm with tortilla chips 9

MOZZARELLA STICKS

Deep fried mozzarella sticks, house marinara sauce 6

Sandwich Roundup

All sandwiches are served with your choice of one side

SOUTHERN PULLED PORK SANDWICH

Slow roasted pulled pork, BBQ sauce, corn dusted Kaiser roll, coleslaw 10

PORTOBELLO MUSHROOM SANDWICH


Grilled Portobello mushroom, roasted red peppers, grilled onion, Cheddar cheese, lettuce,
tomato on a corn dusted Kaiser roll. 11

SANTE FE WRAP

Crispy chicken topped with Colby-jack cheese, tortilla strips, corn and black bean salsa,
onion, ranch dressing, soft tortilla 10

GRILLED SALMON BLT

Grilled Atlantic salmon topped with bacon, crisp greens and tomato
on Ciabatta with pesto mayonnaise 14

 Signature Item **GF** Gluten Free

**Please ask your server for other Gluten Free options.*

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W★C★S



The Great Burger Experiment

All burgers are made with Schweid and Son's 8 oz. 80/20 Angus Burger Blend, served with lettuce, tomato, red onion on a toasted corn dusted Kaiser roll or Gluten Free white toast.

All burgers are served with your choice of one side

BLEU BURGER*

Chargrilled, topped with blue cheese crumbles **15**

BBQ BACON CHEDDAR BURGER*

Chargrilled, Cheddar, bacon and BBQ sauce **15**

SHROOM'N SWISS BURGER*

Portobello mushrooms, Swiss cheese, crispy bacon **15**

BURGERS

MADE TO ORDER

BUILD A BURGER* **14**

- STEP 1: Choice of 8 oz. Angus Burger or 6 oz. Grilled Chicken Breast
STEP 2: Cheese - American, Cheddar, Swiss, Mozzarella, Provolone, Pepper Jack, Bleu or Monterrey Jack
STEP 3: Veggies - Lettuce, Spinach, Tomato, Red Onion, Pickles or Jalapeños
STEP 4: Top it - Sautéed Onions, Onion Rings, Sautéed Mushrooms, Pico de Gallo, Salsa, Hot Sauce, Pizza Sauce, BBQ Sauce, Thousand Island Dressing, Avocado, Bacon for **\$.75**, Fried Egg **\$1.00**, Chili **\$1.50**, or Pulled Pork **\$3.00**



Tumbleweeds

CRISPY OR GRILLED CHICKEN SALAD

Mixed greens topped with cucumbers, tomatoes, shredded Cheddar Cheese and crispy chicken strips tossed in honey mustard dressing. **14**

SOUTHWEST SALAD **GF**

Mixed greens, grilled chicken breast, roasted corn, avocado, house made pico de gallo, house cheese blend, chipotle ranch, grilled Ciabatta **13**

STEAK AND PORTOBELLO SALAD*

Mixed greens, grilled sirloin steak, portobello mushrooms, tomato, red onions, blue cheese crumbles, balsamic vinaigrette and grilled Ciabatta slices **20**

BUFFALO CHICKEN SALAD (GRILLED OR FRIED)

Fried chicken tenders or grilled chicken breast, Frank's® Red Hot, mixed greens, celery, Tomato, cucumber, shredded carrots, Cheddar cheese **14**

Sidewinders

Tossed Salad **3.5**, Caesar Salad **4**, Apple Sauce **1.5**, Coleslaw **1.5**, French Fries **4**, Broccoli **3.5**, Pub Chips **3**, or Onion Rings **5**

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W★C★S

Dinner Round-up

All entrees are served with your choice of two sides

FILET MIGNON*

Grilled 8 oz. filet mignon, brown demi-glace **27**

FISH AND CHIPS

Golden fried cod, house fries, tartar sauce **17**

GRILLED CITRUS SALMON*

Grilled fillet of salmon finished in a citrus, white wine butter sauce **20**

Sides: Tossed Salad, Caesar Salad, Apple Sauce, Coleslaw, French Fries, Broccoli, Pub Chips or Onion Rings

Pastabilities

GARDEN PENNE PESTO

Sautéed garden vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with grilled Ciabatta **15**

STEAK AND BLUE ALFREDO*

Grilled 4 oz. Filet Mignon atop penne pasta covered in a creamy alfredo sauce with wilted spinach, sundried tomatoes and topped with blue cheese crumbles, drizzled with balsamic glaze **20**

Sweets and Treats

CHOCOLATE THUNDER CAKE

Dark, dense moist chocolate cake exploding with deep bittersweet chocolate and a riot of chocolate morsels **7**

CHOCOLATE PEANUT BUTTER PIE

Peanut butter ecstasy!! Graham pie shell, dark chocolate, and a rich creamy peanut butter mousse, garnished with a peanut butter cup on each slice **7**

CARAMEL APPLE PIE

Our classic Caramel Apple Granny Pie is buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in our melt-in-the-mouth shortbread crust. **7**

VANILLA CARAMEL CRUNCH

Light, buttery vanilla-flecked cake has waves of caramel cake and layered with salted caramel crunch and a creamy custard layer. **7**

STRAWBERRY SHORTCAKE

Tender shortcake biscuits are topped with juicy strawberries and whipped cream for a delightful dessert! **7**