

BAR DRINKS

HOLIDAY INN ICED TEA 9.00
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.

ROCKIN' RITA 11.00
Patron Silver tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.

BLOODY MARY 8.00
Smirnoff vodka and our zippy Bloody Mary mix.

MANHATTAN 9.00
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.

MOJITO 8.00
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.

ISLANDTINI 8.00
Malibu Coconut rum, Midori melon liqueur, pineapple juice and fresh lime juice.

STORM'S BREWING 9.00
Myers's Dark Rum, orange liqueur, ginger beer and fresh lime juice.

MAI TAI 9.00
Bacardi Superior, Myers's dark rums, fresh lime juice, orange liqueur, splash of pineapple juice.

CLASSIC MARTINI 9.00
Smirnoff vodka or Beefeater gin, a splash of M&R dry vermouth - olive or lemon twist.

APPLETINI 9.00
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.

LEMON DROP 8.50
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.

COSMOPOLITAN 8.50
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.

MOSCOW MULE 8.00
Smirnoff vodka, ginger beer and fresh lime over ice in a copper mug.

KENTUCKY MULE 9.00
Jim Beam, fresh lime juice, a dash of bitters, ginger beer and fresh mint.

MEXICAN MULE 9.00
Sauza Blanco tequila, sweetened fresh lime and ginger beer.

ITALIAN LEMONADE 9.00
Absolut Citron vodka, hand squeezed lemons, splash of soda water, Disaronno float.

LYNCHBURG LEMONADE 9.00
Jack Daniel's, orange liqueur, Sprite and fresh lemon.

BEER

-Craft-	-Domestic-	-Import-	-Our Favorites-	
Blue Moon 5.75	Bud Light 4.75	Corona 5.75	New Glarus Specialty 5.75	
Goose Island 5.75	Budweiser 4.75	Heineken 5.75	Hinterland Specialty 5.75	
Sam Adams 5.75	Coors Light 4.75	Stella Artois 5.75		
Sam Adams Seasonal 5.75	Miller Lite 4.75	-Cider-		
Leinenkugel Seasonal 5.75		Angry Orchard 5.75		

WINE

-White-	-Glass-	-Bottle-	-Red-	-Glass-	-Bottle-
Pinot Grigio	7.00	21.00	Pinot Noir	10.00	29.00
Danzante, Italy			Monterey Vineyards, California		
Chardonnay	6.00	19.00	Merlot	6.00	19.00
Canyon Road, California			Canyon Road, California		
Chardonnay	8.00	24.00	Merlot	7.00	21.00
Kendall-Jackson, California			Rodney Strong, California		
Sauvignon Blanc	7.00	21.00	Cabernet Sauvignon	6.00	19.00
Matua, New Zealand			Canyon Road, California		
Reisling	8.00	24.00	Cabernet Sauvignon	11.00	31.00
Chateau Ste. Michelle, Washington			Kendall-Jackson, California		
White Zinfandel	6.00	19.00	Red Blend	8.00	24.00
Beringer, California			14 Hands Stampede, Washington		

Golden Greats Bar & Grill



APPETIZERS

CHICKEN WINGS* 8.75
Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha.

CHICKEN STRIPS* 8.00
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.

FISH TACOS* 12.50
Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas.

QUESADILLA 6.25
Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. Add grilled chicken for 2.50.*

SLIDERS* 8.75
Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips.

FIRECRACKER SHRIMP* 12.00
Jumbo shrimp lightly breaded and tossed in a red chili sauce that pops with sweet Asian heat.

WISCONSIN CHEESE CURDS 10.99
Lightly breaded cheese curds fried to a golden brown

SHRIMP TACOS* 12.50
Grilled shrimp, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas.

SOUP OF THE DAY 3.50
Made fresh daily.

SALADS

CAESAR SALAD 8.50

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta.
Add grilled chicken for 3.50.*

GRILLED SIRLOIN SALAD* 14.50

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

CRISPY CHICKEN SALAD* 13.00

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

SOUTHWEST CHOPPED SALAD* 13.00

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.

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* 9.75

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

BBQ BACON CHEDDAR BURGER* 12.75

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

BLT CLUB WRAP* 12.25

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

BUILD YOUR OWN BURGER* 11.00

8 ozs. of char-broiled Angus topped with your choice of cheese and 2 of the following toppings: Grilled onions, sautéed mushrooms, roasted red peppers, jalapeno peppers, pico de gallo.
Add bacon for an additional 2.95.

TUSCAN CHICKEN SANDWICH* 12.75

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise.

THE PHILLY BURGER* 10.25

Grilled peppers, onions, mushrooms, American cheese and KGB sauce.

BUFFALO CHICKEN WRAP* 11.50

Chicken strips tossed in a tangy Buffalo sauce with crispy bacon, lettuce, cheddar cheese, red onion and tomatoes, wrapped in a flour tortilla.

ENTREES

Most entrees are served with a choice of two sides; Pasta dishes are served with one side.

CITRUS GRILLED SALMON* 15.00

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

ALFREDO PENNE PASTA 10.00

Creamy Alfredo penne with roasted garlic, mushrooms, charred tomatoes and served with grilled Ciabatta.
Add grilled chicken for 3.50. Add shrimp for 6.00.*

MONTEREY GRILLED CHICKEN* 11.50

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

SRIRACHA SIRLOIN* 21.00

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

FISH & CHIPS* 14.00

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

RIBEYE* 25.00

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

SIDES

FRENCH FRIES 3.75

RED SKIN MASHED POTATOES 4.25

STEAMED BROCCOLI 3.50

PUB CHIPS 4.25

RICE PILAF 3.50

ONION RINGS 4.00

SIDE SALAD 4.00

BEVERAGES

COFFEE 2.50

TEA 2.50

ASSORTED SOFT DRINKS 2.25

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*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.