

AVIATOR'S BAR & GRILL

APPETIZERS

BUFFALO WINGS* 10

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

CHICKEN STRIPS* 9

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* 14

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

QUESADILLA* 8

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$5. 1120 CAL Add steak \$7. 1305 CAL Add shrimp \$7. 1090 CAL

SLIDERS* 10

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

BUFFALO CHICKEN SLIDERS* 10

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

SPINACH & ARTICHOKE DIP 9

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

FIRECRACKER SHRIMP* 13

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

SOUP OF THE DAY 5.00

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* 11

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

BBQ BACON CHEDDAR BURGER* 14

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

BUILD YOUR OWN BURGER* 12

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 \$1.00. 770+ CAL

TUSCAN CHICKEN SANDWICH* 14

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* 13

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

PREMIUM STEAK SANDWICH* 16

Shaved tenderloin grilled with peppers, onions, mushrooms and melted Provolone. Finished with our house made whiskey au-jus and served on a grilled Ciabatta. 1190 CAL

GRILLED VEGGIE SANDWICH 10

Grilled zucchini, tomato, caramelized onion and roasted red peppers served on a Ciabatta with Provolone and pesto mayonnaise. 1070 CAL

SALADS

CAESAR SALAD* 9

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

GRILLED SIRLOIN SALAD* 15

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* 14

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

SOUTHWEST CHOPPED SALAD* 14

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.

CITRUS GRILLED SALMON* 17

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

MONTEREY GRILLED CHICKEN* 13

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

RIBEYE* 27

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

SRIRACHA SIRLOIN* 23

A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze. 890 CAL

GARDEN PENNE PASTA* 11

Sautéed garden vegetables and penne pasta tossed with roasted red peppers and pesto. Topped with shaved Parmesan and served with grilled Ciabatta. 960 CAL Add grilled chicken \$5. 1080 CAL Add steak \$7. 1265 CAL Add shrimp \$7. 1050 CAL

GRILLED PORK CHOP WITH TARRAGON CREAM SAUCE* 16

Grilled pork chop and sautéed mushrooms topped with a tarragon cream sauce and choice of two sides. 840 CAL

DRINKS

COFFEE 0 CAL

TEA 0 CAL

MILK 150 CAL

ASSORTED SOFT DRINKS 0-160 CAL

DESSERTS

NY CHEESECAKE 800 CAL

BROWNIE SUNDAE 1010 CAL

3

3

3

3

7

7

SIDES

FRENCH FRIES 280 CAL

RICE PILAF 210 CAL

PUB CHIPS 540 CAL

SEASONAL VEGETABLES 30 CAL

RED SKIN

MASHED POTATOES 200 CAL

SIDE SALAD 150 CAL

PESTO POTATOES 220 CAL

5

6

5

6

6

7

6

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

ROOM SERVICE - Dial Ext: 104

18% service charge and applicable sales tax will be added to the price of all items.

Delivery charges \$3.00

DINNER SERVED

6:00AM - 1:00PM & 5:00PM - 10:00PM WEEKDAYS

7:00AM - 9:30AM & 5:00PM - 10:00PM

*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.

 **Holiday Inn**
AN IHG® HOTEL

WINE

WHITES

Pinot Grigio
DANZANTE, ITALY

8

26

Chardonnay
CANYON ROAD, CALIFORNIA

7

23

Chardonnay
KENDALL-JACKSON,
CALIFORNIA

10

33

Sauvignon Blanc
MATUA, NEW ZEALAND

9

30

Riesling
CHATEAU STE. MICHELLE,
WASHINGTON

9

30

White Zinfandel
BERINGER, CALIFORNIA

7

23

REDS

Pinot Noir
MONTEREY VINEYARDS,
CALIFORNIA

9

30

Merlot
CANYON ROAD, CALIFORNIA

7

23

Merlot
RODNEY STRONG, CALIFORNIA

11

36

Cabernet Sauvignon
CANYON ROAD, CALIFORNIA

7

23

Cabernet Sauvignon
KENDALL-JACKSON,
CALIFORNIA

13

41

Red Blend
14 HANDS STAMPEDE,
WASHINGTON

8

26

COCKTAIL DRINKS

HOLIDAY INN ICED TEA.....12

Vodka, gin, white rum, Blanco Tequila, orange liqueur,
fresh lemon sour, cranberry juice and Sprite.

ROCKIN' RITA.....10

Sauza Blue Agave Tequila and Cointreau orange liqueur
shaken with fresh-squeezed lime juice.

CLASSIC MARTINI.....10

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

BLOODY MARY.....9

Smirnoff vodka and our zippy Bloody Mary mix.

MOSCOW MULE.....9

Smirnoff vodka, ginger beer and fresh lime over ice.

LYNCHBURG LEMONADE.....9

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

MANHATTAN.....9

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

Maker's Mark \$2 more.

LEMON DROP.....9

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

BEER

CRAFT

Blue Moon 6

Goose Island
IPA 6

Sam Adams 6

Sam Adams
Seasonal 6

Leinenkugel
Seasonal 6

Shiner Bock 6

IMPORTS

Corona Extra 6

Heineken 6

Stella Artois 6

Dos XX 6

DOMESTIC

Bud Light 5

Budweiser 5

Coors Light 5

Miller Lite 5

Michelob Ultra 6

Angry Orchard 6

DRAFTS

Bud Light 6

Ziegenbock 6.25

Saint Arnold 6.25

Karbach 6.25