

# NOLA BAR & GRILL

## APPETIZERS

### BUFFALO WINGS\* 9.00

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

### 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. 980 CAL

### SPINACH & ARTICHOKE DIP 8.00

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

### QUESADILLA\* 7.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$4. 1120 CAL Add steak \$5. 1305 CAL Add shrimp \$5. 1090 CAL

### HUMMUS & PITA 8.00

Blended chickpeas seasoned with sea salt, lemon and topped with pesto. Served with warm pita wedges, crisp vegetables, crumbled feta and green olives. 1650 CAL

### SOUP OF THE DAY 5.99

Made fresh daily. *Varies*

### BONELESS WINGS\* 9.00

Tender boneless wings battered and fried to a golden brown. Your choice of dipping sauce. 980 CAL

### CRAB CAKES & BOUDIN BALLS\* 9.00

New Orleans favorites. Two Crab Cakes and three Boudin Balls fried to a golden brown. Served with Remoulade Sauce. 1200 CAL

### DEBRIS FRIES\* 7.00

French Fries topped with house-made Roast Beef Gravy Debris. Can also be topped with shredded cheese. 560 CAL

### FIRECRACKER SHRIMP\* 12.00

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

## BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

### CLASSIC BURGER\* 10.00

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

### BBQ BACON CHEDDAR BURGER\* 13.00

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

### BUILD YOUR OWN BURGER\* 11.00

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 \$.50. 770+ CAL

### TUSCAN CHICKEN SANDWICH\* 13.00

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\* 12.00

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

### LENTIL & BEAN VEGGIE BURGER 10.00

Our house-formed veggie burger is made with brown rice, black beans, chickpeas, roasted red bell peppers, red onions, garlic and cilantro then served with paprika, pepper, cinnamon, cayenne and salt. 700 CAL

### CLUB SANDWICH\* 11.00

Fresh turkey, ham, american cheese, crispy bacon, lettuce tomato, mayo served double-decker with honey mustard dipping sauce. 1250 CAL

\*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 6 OR MORE, 22% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL

## SALADS

### CAESAR SALAD\* 8.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$4. 770 CAL Add steak \$5. 955 CAL Add shrimp \$5. 740 CAL

### GRILLED SIRLOIN SALAD\* 14.00

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

### CRISPY CHICKEN SALAD\* 13.00

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

### CHICKEN CLUB SALAD\* 12.00

Romaine lettuce topped with grilled chicken, shredded cheese, cherry tomatoes, cucumbers, crumbled bacon pieces, and topped with croutons. Served with ranch dressing. 670 CAL

## ENTREES

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

### BLACKENED CHICKEN ALFREDO\* 12.00

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$5 1200 CAL

### RIBEYE\* 25.00

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

### MONTEREY GRILLED CHICKEN\* 12.00

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

### CITRUS GRILLED SALMON\* 15.00

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

### NEW ORLEANS RED BEANS & RICE\* 12.00

A New Orleans Tradition. Served with andouille sausage, a side salad and grilled Ciabatta. Add Fried Chicken Strips \$5 864 CAL

### JAMBALAYA\* 14.00

Blackened chicken breast and andouille sausage with bell peppers, onions, cajun-spices mixed with rice. Served with fried catfish nuggets. 1140 CAL

### ROAST BEEF DEBRIS PO-BOY\* 12.00

House-made shredded roast beef served with debris gravy. A New Orleans staple. Served on French bread with potato salad & fries. 1300 CAL

### SHRIMP PO-BOY\* 12.00

Fried or grilled shrimp dressed with lettuce, tomato & pickles on French bread. Served with potato salad and fries. 1500 CAL

## DRINKS

COFFEE	0 CAL	2.75
TEA	0 CAL	2.50
MILK	150 CAL	2.75
ASSORTED SOFT DRINKS	0-160 CAL	2.50

## DESSERTS

NY CHEESECAKE	800 CAL	6.00
BROWNIE SUNDAE	1010 CAL	6.00

## SIDES

FRENCH FRIES	280 CAL	4.00
RICE PILAF	210 CAL	5.00
PUB CHIPS	540 CAL	4.00
SEASONAL VEGETABLES	30 CAL	5.00
RED SKIN MASHED POTATOES	200 CAL	5.00
GREEN BEANS WITH ROASTED RED PEPPERS	140 CAL	5.00
SIDE SALAD	150 CAL	6.00

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: 705

22% service charge and applicable sales tax will be added to the price of all items.

DINNER SERVED

LUNCH 11:00AM - 1:30PM

DINNER 5:00PM - 10:30PM

 **Holiday Inn**  
AN IHG® HOTEL

## WINE

### WHITES

	GLASS	BOTTLE
<b>Pinot Grigio</b> DANZANTE, ITALY	8.50	23.50
<b>Chardonnay</b> CANYON ROAD, CALIFORNIA	6.25	20.00
<b>Chardonnay</b> KENDALL-JACKSON, CALIFORNIA	11.50	35.00
<b>Sauvignon Blanc</b> MATUA, NEW ZEALAND	10.00	32.00
<b>Riesling</b> CHATEAU STE. MICHELLE, WASHINGTON	8.50	26.00
<b>White Zinfandel</b> BERINGER, CALIFORNIA	6.25	20.00

### REDS

<b>Pinot Noir</b> MONTEREY VINEYARDS, CALIFORNIA	11.50	31.75
<b>Merlot</b> CANYON ROAD, CALIFORNIA	6.75	23.50
<b>Merlot</b> RODNEY STRONG, CALIFORNIA	11.50	35.00
<b>Cabernet Sauvignon</b> CANYON ROAD, CALIFORNIA	13.50	40.00
<b>Cabernet Sauvignon</b> KENDALL-JACKSON, CALIFORNIA	13.50	40.00
<b>Red Blend</b> 14 HANDS STAMPEDE, WASHINGTON	8.50	26.00

## COCKTAIL DRINKS

<b>HOLIDAY INN ICED TEA</b> .....	<b>11.00</b>
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
<b>ROCKIN' RITA</b> .....	<b>11.00</b>
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
<b>COSMOPOLITAN</b> .....	<b>8.50</b>
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
<b>BLOODY MARY</b> .....	<b>8.50</b>
Smirnoff vodka and our Bloody Mary mix.	
<b>MOJITO</b> .....	<b>8.50</b>
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
<b>MANHATTAN</b> .....	<b>8.50</b>
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$1.00 more.</i>	
<b>LYNCHBURG LEMONADE</b> .....	<b>9.00</b>
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	
<b>MAI TAI</b> .....	<b>9.00</b>
Bacardi Superior, Myers's dark rums, fresh lime juice, orange liqueur, splash of pineapple juice.	

## BEER

### CRAFT

Blue Moon	5.50
Goose Island IPA	5.50
Sam Adams	5.50
Leinenkugel Seasonal	5.50

### IMPORTS

Corona Extra	5.50
Heineken	5.50
Stella Artois	5.50
Guinness	5.50

### DOMESTIC

Bud Light	4.00
Budweiser	4.00
Coors Light	4.00
Miller Lite	4.00
Michelob Ultra	4.00
O'Doul's	4.00

### DRAFTS

Bud Light	4.00
Michelob Ultra	4.00
Blue Moon Belgian White	5.50
Abita Amber	5.50
Yuengling	5.50
Nola Blonde Ale	5.50