

EL MIRADOR

BREAKFAST MENU



SPECIALTIES

- SUNRISE SANDWICH*** **8.5**
Two eggs any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. 840 CAL
- EGGS BENEDICT*** **11.5**
A timeless classic of two poached eggs and Canadian bacon atop an English muffin and topped with Hollandaise sauce. 900 CAL
- FLORENTINE BENEDICT*** **12**
Two poached eggs with mushrooms and spinach atop an English muffin and topped with Hollandaise sauce. 940 CAL
- TRADITIONAL FRENCH TOAST*** **8**
Two slices of thick cut bread battered and grilled to a golden brown. 670 CAL
- MORNING BREAKFAST BURRITO*** **10.5**
Two eggs scrambled with onion, peppers, bacon, crisp potatoes and shredded cheese stuffed into a warm flour tortilla. 1280 CAL
- STEAK AND EGGS*** **16**
A 5oz. beef steak, cooked to order, with two eggs prepared Any style. 930 CAL
- PANCAKES** **8**
Griddled pancakes topped with butter and served with warm syrup. 1300 CAL Add blueberries for \$1 more! 1350 CAL
- VEGGIE SKILLET** **9.5**
Two eggs any style, broccoli, mushrooms, peppers, onion and tomato combined with breakfast potatoes and topped with shredded Cheddar. 850 CAL

HOTEL FAVORITES

- INNJOYABLE BREAKFAST*** **9.5**
Two eggs any style served with breakfast potatoes, choice of meat and toast. 870 CAL
- SLIDER TRIO*** **10.5**
One of each bacon-sausage-ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes. 1180 CAL
- TAILOR MADE 3 EGG OMELET*** **10.5**
Made with your choice of sausage, ham, bacon, Cheddar cheese, Swiss cheese, peppers, onions, tomatoes, mushrooms, spinach served with breakfast potatoes and toast. 640+ CAL
- START FRESH WRAP*** **9**
Egg whites scrambled with mushrooms, spinach, onions, and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. 820 CAL
- MALTED MINI WAFFLES** **8.5**
Crispy waffles served with berries, whipped cream and warm syrup. 1010 CAL
- BUILD YOUR PERFECT BREAKFAST*** **10.5**
Choose your eggs, meat and a side. Perfect! 560+ CAL

ROOM SERVICE - Dial Extension: 53
15% gratuity charge and applicable sales tax will be added to the price of all items. Delivery charges \$2

BREAKFAST SERVED
6:30 AM TO 10:30 AM WEEKDAYS
6:30 AM TO 11:00 AM WEEKENDS

SIDES

- FRUIT 100 CAL 4.5
- BACON* 160 CAL 4.5
- SAUSAGE* 360 CAL 4.5
- TOAST 120 CAL 3.5
- BREAKFAST POTATOES 290 CAL 4
- YOGURT 150 CAL 4
- CEREAL 120 CAL 5
- OATMEAL 450 CAL 5.5

BEVERAGES

- COFFEE 0 CAL 3
- JUICE 110 CAL 4
- TEA 0 CAL 3
- MILK 80-150 CAL 3
- ASSORTED SOFT DRINKS 0-160 CAL 2

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

*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.

EL MIRADOR

APPETIZERS

BUFFALO WINGS * 11

Flash-cripsed 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 * 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 \$4. 1120 CAL Add steak \$6. 1305 CAL Add shrimp \$10. 1090 CAL

SLIDERS * 12

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

FIRECRACKER SHRIMP* 15

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

HUMMUS & PITA 10

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

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 * 13

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 * 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 * 14

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

BEEF DIP* 15

Tender shaved roast beef and Swiss cheese melted on a toasted panini roll served with a flavorful demi au jus. 600 CAL

GRILLED SALMON BLT* 17

A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. 1100 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 \$4. 770 CAL Add steak \$6. 955 CAL Add shrimp \$10. 740 CAL

GRILLED SIRLOIN SALAD * 16

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

MARKET SALAD 14

Mixed greens lightly tossed with Mandarin oranges, fresh strawberries, grapes, toasted pecans and raspberry vinaigrette. Topped with crumbled feta and served with grilled Ciabatta. 490 CAL

ENTREES

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

RIBEYE* 26

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

SRIRACHA SIRLOIN* 25

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

CITRUS GRILLED SALMON* 20

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

FISH & CHIPS* 17

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

SHRIMP SCAMPI PENNE* 22

Penne pasta tossed with garlic, white wine, butter and a touch of lemon. Topped with grilled shrimp, charred tomatoes, shaved Parmesan and served with grilled Ciabatta. 1640 CAL

GARDEN PENNE PASTA* 12

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 \$4. 1080 CAL Add steak \$6. 1265 CAL Add shrimp \$10. 1050 CAL

HUNTER CHICKEN* 14

Chicken breast sautéed with white wine, mushrooms, tomatoes and served with two sides. 360 CAL

BBQ PORK RIBS* 24

Tender, slow cooked pork ribs, cut, stacked and brushed with barbecue sauce. 1790 CAL

DRINKS

COFFEE	0 CAL	3
TEA	0 CAL	3
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	2

DESSERTS

NY CHEESECAKE	800 CAL	7
BROWNIE SUNDAE	1010 CAL	6
ICE CREAM	510 CAL	4
KEY LIME PIE	670 CAL	6

ROOM SERVICE - Dial Ext: 53

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Delivery charges \$2

DINNER SERVED
6:00 PM TO 11:00 PM DAILY

SIDES

FRENCH FRIES	280 CAL	4
RICE PILAF	210 CAL	3
PUB CHIPS	540 CAL	4
SEASONAL VEGETABLES	30 CAL	5
RED SKIN MASHED POTATOES	200 CAL	5
COLE SLAW	290 CAL	4
SIDE SALAD	150 CAL	5

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 **Holiday Inn**
AN IHG® HOTEL

WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio DANZANTE, ITALY	8	24
Chardonnay CANYON ROAD, CALIFORNIA	6	20
Chardonnay KENDALL-JACKSON, CALIFORNIA	9	30
Sauvignon Blanc MATUA, NEW ZEALAND	9	30
Riesling CHATEAU STE. MICHELLE, WASHINGTON	9	30
White Zinfandel BERINGER, CALIFORNIA	6	20

REDS

Pinot Noir BRIDLEWOOD, MONTERREY	9	30
Merlot CANYON ROAD, CALIFORNIA	6	20
Merlot RODNEY STRONG, CALIFORNIA	9	30
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	6	20
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	10	33
Red Blend 14 HANDS STAMPEDE, WASHINGTON	8	26

COCKTAIL DRINKS

HOLIDAY INN ICED TEA	9
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.	
BLOODY MARY	8
Smirnoff vodka and our zippy Bloody Mary mix.	
MANHATTAN	10
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$1 more.</i>	
MOJITO	8
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
LEMON DROP	8
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
COSMOPOLITAN	8
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
CLASSIC MARTINI	9
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	

BEER

CRAFT

Blue Moon	6.5
Goose Island IPA	6.0
Sam Adams	6.5
Sam Adams Seasonal	7.0
Leinenkugel Seasonal	6.5

IMPORTS

Corona Extra	6.5
Heineken	6.5
Stella Artois	6.0

DOMESTIC

Bud Light	5.5
Budweiser	5.5
Coors Light	5.5
Miller Lite	5.5