

WINE

WHITES

Chardonnay	
CANYON ROAD, CALIFORNIA	
Pinot Grigio	
CANYON ROAD, CALIFORNIA	
White Zinfandel	
CANYON ROAD, CALIFORNIA	
Chardonnay	
KENDALL-JACKSON, CALIFORNIA	
Riesling	
CHATEAU STE. MICHELLE, WASHINGTON	
Chardonnay	
WILLIAM HILL, CENTRAL COAST, CA	

GLASS BOTTLE

5	18
5	18
5	18
8	27
8	25
7.5	28

REDS

Cabernet Sauvignon	
CANYON ROAD, CALIFORNIA	
Merlot	
CANYON ROAD, CALIFORNIA	
Pinot Noir	
CANYON ROAD, CALIFORNIA	
Cabernet Sauvignon	
LOUIS M. MARTIN, CALIFORNIA	
Merlot	
RODNEY STRONG, CALIFORNIA	
Red Blend	
14 HANDS STAMPEDE, WASHINGTON	

5	18
5	18
5	18
8	27
8	27
8	27

COCKTAIL DRINKS

HOLIDAY INN ICED TEA.....	10
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
MOJITO.....	8
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
LYNCHBURG LEMONADE.....	7
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	
MOSCOW MULE.....	8
Smirnoff vodka, ginger beer and fresh lime over ice.	
COSMOPOLITAN.....	8
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
CLASSIC MARTINI.....	8
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
APPLETINI.....	8
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
BLOODY MARY.....	9
Smirnoff vodka and our Bloody Mary mix.	

BEER

CRAFT

Blue Moon	5
Goose Island IPA	5
Sam Adams	5
Sierra Nevada Pale Ale	5
805	5

IMPORTS

Corona Extra	5
Heineken	5
Stella Artois	5
Guinness	5
Modelo Especial	5

DOMESTIC

Bud Light	4
Budweiser	4
Coors Light	4
Miller Lite	4
Michelob Ultra	4
O'Doul's	4

DRAFTS

Bud Light	4
Coors Light	4
805	4
Fall River Hex IPA	4
Sierra Nevada Seasonal	4

BRAIDED MANE

APPETIZERS

BUFFALO WINGS* 9

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

CHICKEN STRIPS* 8.5

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

FIRECRACKER SHRIMP* 10

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

QUESADILLA* 7

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$3. 1120 CAL Add steak \$5. 1305 CAL Add shrimp \$5. 1090 CAL

BBQ CHICKEN FLATBREAD* 12

Grilled chicken breast, caramelized onion and smoky barbecue sauce with a blend of cheeses. 860 CAL

GARDEN FLATBREAD 12.5

Tomatoes, roasted peppers, caramelized onion, mushrooms, pesto and mozzarella 800 CAL

BUFFALO CHICKEN SLIDERS* 9

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

SLIDERS* 10

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

SHRIMP TACOS* 13

Grilled shrimp, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 1220 CAL

BURGERS & SANDWICHES

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

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* 13

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* 12

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

GRILLED VEGGIE SANDWICH 14

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

BEEF DIP* 16

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

SALADS

CAESAR SALAD* 9

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$3. 770 CAL Add steak \$5. 955 CAL Add shrimp \$5. 740 CAL

GRILLED SIRLOIN SALAD* 15

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

CRISPY CHICKEN SALAD* 13

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

COBB SALAD* 13

Mixed greens, grilled chicken, bacon, tomato, cucumber, red onion, chopped egg, crumbled blue cheese. 670 CAL

ENTREES

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

BRANDY GLAZED PORK CHOP* 14.5

Grilled pork chop with an apple brandy reduction and your choice of two sides. 1370 CAL

CITRUS GRILLED SALMON* 15.5

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

FISH & CHIPS* 15

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

GREEN DRAGON BOWL* 13

Tender chicken breast and oriental blended vegetables tossed with Teriyaki sauce over coconut lime rice topped with sesame seeds and chopped green onions. 920 CAL

HUNTER CHICKEN* 14

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

RIBEYE* 22

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

TUSCAN CHICKEN PENNE* 15

Mushrooms and charred tomatoes tossed with penne in a light parmesan pesto cream, topped with marinated char-broiled chicken and served with grilled Ciabatta. 1570 CAL

GARDEN PENNE PASTA* 15

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 \$3. 1080 CAL Add steak \$5. 1265 CAL Add shrimp \$5. 1050 CAL

DRINKS

COFFEE	0 CAL	2.5
TEA	0 CAL	3
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	3

DESSERTS

NY CHEESECAKE	800 CAL	4
BROWNIE SUNDAE	1010 CAL	5.5
COOKIES AND CREAM	1310 CAL	5.5
ICE CREAM	510 CAL	5

ROOM SERVICE - Dial Ext: 500

18% gratuity charge and applicable sales tax will be added to the price of all items.
Delivery charges \$3.00

DINNER SERVED
4PM-9PM DAILY

SIDES

FRENCH FRIES	280 CAL	3.5
RICE PILAF	210 CAL	4
PUB CHIPS	540 CAL	3.5
SEASONAL VEGETABLES	30 CAL	4
RED SKIN MASHED POTATOES	200 CAL	4
ONION RINGS	600 CAL	3.5
SIDE SALAD	150 CAL	5

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

 **Holiday Inn**
AN IHG® HOTEL

*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 8 OR MORE, 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL