

QT'S RESTAURANT AND BOTTOMS UP LOUNGE

APPETIZERS

BUFFALO WINGS* 9.50

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

CHICKEN STRIPS* 7.75

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

BBQ PULLED PORK NACHOS* 11.00

BBQ pulled pork, pico de gallo, black olives, green onion, jalapenos, drizzled with sour cream. - Small Size \$6.50 950 CAL

QUESADILLA* 6.00

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$2.50. 1120 CAL Add steak \$3.25. 1305 CAL Add shrimp \$3.25. 1090 CAL

GINGER TERIYAKI CHICKEN SKEWERS* 8.25

Grilled marinated chicken breast with a ginger and teriyaki sauce sprinkled with green onion and toasted sesame seeds. 685 CAL

WISCONSIN CHEESE CURDS 8.75

Breaded cheese curds fried until golden brown and oozing with cheese served with ranch dressing. 800 CAL

SPINACH & ARTICHOKE DIP 6.75

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

SWEET CHILI COCONUT SHRIMP* 8.50

Six butterfied coconut shrimp fried to a golden brown served with sweet pineapple chili dipping sauce. 985 CAL

FRIED PICKLE SPEARS 7.25

Tangy pickle spears in a deliciously spiced breading served over spring mix with ranch dip. 940 CAL

COMBO PLATTER* 12.25

Beer battered onion rings, mushrooms, mozz sticks, shrimp, breaded jalapeno poppers and chicken strips with ranch dip. 550 CAL

BURGERS & SANDWICHES

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

CLASSIC BURGER* 10.50

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

BBQ BACON CHEDDAR BURGER* 13.75

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

BUILD YOUR OWN BURGER* 12.00

8 ozs. of char-broiled Angus topped with your choice of the following toppings. Cheddar, Swiss, or Pepper Jack cheese, grilled onions, sauteed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$2.00. 770- CAL

TUSCAN CHICKEN SANDWICH* 12.50

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

MESQUITE CHICKEN WRAP* 12.75

Grilled marinated chicken breast, bacon, sliced tomato, green lettuce, shredded cheddar and ranch dressing wrapped in a warm whole wheat tortilla. 975 CAL

THE "FREMONT PHILLY" SANDWICH* 13.75

Thinly sliced seasoned sirloin steak topped with sauteed mushrooms, bell peppers, onion and melted white philly cheese sauce on toasted hoagie bread. 1350 CAL

SALADS

CAESAR SALAD* 9.75

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$3.50, 770 CAL Add steak \$7.75, 955 CAL Add shrimp \$6.25. 740 CAL

GRILLED SIRLOIN SALAD* 15.75

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

COBB SALAD* 14.00

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

THE "RENDEZVOUS SALAD"* 11.00

Crisp greens, berries, raisins, onion, cucumber, tomato, candied pecans, feta cheese, drizzled with balsamic reduction, grilled ciabatta. Add Sirloin Steak \$7.75, Grilled Chicken \$3.50 675 CAL

ENTREES

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

RIBEYE STEAK* 27.50

Nicely marbled 12 oz. ribeye seasoned and grilled to order topped with our steak butter. Add Sauteed Mushrooms, Onions or Both! \$2.00 960 CAL

FLAT IRON STEAK* 23.50

Mouthwatering 8 oz. steak char-broiled and topped with flavorful steak butter. Add Sauteed Mushrooms, Onions or Both! \$2.00 780 CAL

BEER BATTERED WALLEYE FISH* 22.00

Freshly battered walleye fish strips fried to a golden brown and served with creamy coleslaw, french fries and tartar sauce. 720 CAL

GRILLED LEMON PEPPER SALMON* 19.25

Grilled lemon pepper dusted Atlantic salmon with a citrus beurre blanc sauce served with your choice of two sides. 660 CAL

MESQUITE CHICKEN FETTUCCINE* 18.50

Mesquite marinated chicken with a garlic, white wine, mushroom and tomato alfredo sauce served with grilled ciabatta. Sub shrimp \$21.00 1260 CAL

BABY BACK PORK RIBS* 18.50

1/2 rack of tender baby back ribs slathered with house bbq sauce served with coleslaw and a choice of one side. 1789 CAL

CHICKEN FRIED STEAK* 16.00

Golden fried breaded beef steak with mashed potatoes smothered with white gravy with vegetable of the day. 850 CAL

TERIYAKI CHICKEN BOWL* 14.50

Marinated chicken breast served over house-made rice pilaf, stir-fried oriental vegetables, sprinkled with green onion and sesame seeds. 695 CAL

DRINKS

COFFEE	0 CAL	2.00
TEA	0 CAL	2.00
MILK	150 CAL	3.00
ASSORTED SOFT DRINKS	0-160 CAL	2.50

DESSERTS

NY CHEESECAKE	800 CAL	4.50
BROWNIE SUNDAE	1010 CAL	4.50
COOKIES AND CREAM	1310 CAL	4.00
ICE CREAM	510 CAL	2.00

ROOM SERVICE - Dial Ext: 515

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

Delivery charges \$2.00

SIDES

FRENCH FRIES	280 CAL	3.50
RICE PILAF	210 CAL	3.50
PUB CHIPS	540 CAL	3.50
SEASONAL VEGETABLES	30 CAL	3.50
RED SKIN MASHED POTATOES	200 CAL	3.50
SIDE SALAD	150 CAL	3.50
COLE SLAW	290 CAL	3.00
SWEET POTATO FRIES	280 CAL	3.50
ONION RINGS	325 CAL	4.00
BACON WHITE CHEDDAR MAC & CHEESE	320 CAL	4.00
BAKED POTATO	250 CAL	3.50

Loaded (bacon, bacon, sour cream, green onion) Add 1.00
2000 calories a day is used for general nutritional advice, but calorie needs vary.
Additional nutrition information available upon request

DINNER SERVED
5 PM - 10 PM DAILY

 **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.