



Breakfast Menu

6:00AM to 11:00AM WEEKDAYS

7:00AM to 12:00PM WEEKENDS


Holiday Inn
AN IHG® HOTEL

The Grill

Breakfast Hours 6:00AM to 11:00AM WEEKDAYS
7:00AM to 12:00PM WEEKENDS



Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$13.00

Tailor Made 3 Egg Omelette / 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$13.00

Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$11.00

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$10.00

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$13.00

Steak And Eggs / 870+ CAL

8oz flame broiled New York Strip with your choice of eggs, served with breakfast potatoes and toast. \$17.00

Sides

Fruit \$4.50 / 100 CAL

Sausage \$4.00 / 360 CAL

Breakfast Potatoes \$4.00 / 290 CAL

Toast \$3.50 / 120 CAL

Bacon \$4.00 / 160 CAL

Drinks

Coffee \$2.50 / 0 CAL

Juice \$3.00 / 110-140 CAL

Tea \$2.50 / 0 CAL

Milk \$2.00 / 150 CAL

Assorted Soft Drinks \$2.50 / 0-160 CAL

Room Service Dial Ext. 4941

A \$2.50 delivery charge, a 18% gratuity charge, and applicable sales tax will be added to the price of all items.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

For parties of 8 or more, a 18 gratuity charge will be automatically added to the bill.
2,000 calories a day is used for general nutritional advice, but calorie needs vary.
Additional nutrition information available upon request.



The Grill

Dinner Hours 5:00PM to 10:00PM 7 DAYS A WEEK



Appetizers

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$15.00

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$10.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$10.00
Add Grilled Chicken. \$4.00 / 187 CAL
Add Shrimp or Steak. \$5.00 / 112-286 CAL

Fried Pickles / 940 CAL

Fried pickle chips served over heritage greens with ranch dressing. \$9.00

Fire Cracker Shrimp / 670 CAL

Fried Shrimp tossed with sweet thai chili sauce served with wonton chips. \$10.00



Entrees

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

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$18.00

Garden Penne Pasta / 960 CAL

Sautéed vegetables and penne pasta tossed with roasted red peppers and pesto, topped with shaved Parmesan and served with ciabatta. \$12.00
Add grilled chicken \$4.00. Add Steak or Shrimp \$5.00

Ribeye / 960 CAL

A 12 oz. ribeye steak seasoned and grilled to order, topped with whiskey au jus or savory blue cheese. \$29.00

Chicken and Waffles / 1240 CAL

Tender chicken strips served with mini malted waffles. \$14.00



Burgers & Sandwiches

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

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$12.00

BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$16.00

Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$14.00
Add bacon for an additional \$2.00.

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$15.00

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on Ciabatta with pesto mayonnaise. \$15.00



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00
Add Grilled Chicken. \$4.00 / 187 CAL
Add Shrimp or Steak. \$5.00 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$17.00

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Desserts

Brownie Sundae \$6.00 / 1010 CAL

NY Cheesecake \$6.00 / 800 CAL

Sides

French Fries \$6.00 / 280 CAL

Red Skin Mashed Potatoes \$6.00 / 200 CAL

Rice Pilaf \$6.00 / 210 CAL

Pub Chips \$6.00 / 540 CAL

Seasonal Vegetables \$6.00 / 30 CAL

Bar Hours 4:00PM to 11:00PM 7 DAYS A WEEK



Handcrafted Cocktails

Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$9.00

Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$8.00

The Grill Ice Tea / 240 CAL

Jose Cuervo Tequila, Taaka Gin, Taaka Vodka, Bacardi Rum, Triple Sec, with a splash of Cola. \$10.00

Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$8.00

Margarita / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$9.00

Moscow Mule / 148 CAL

Smirnoff Vodka, ginger beer and fresh lime over ice in a copper mug. \$9.00

Cucumber Mint Lemonade / 240 CAL

Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$9.00

Mexican Mule / 240 CAL

Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$9.00



Beers

Craft

Blue Moon \$4.50 / 228 CAL

Goose Island IPA \$4.50 / 240 CAL

Sam Adams \$4.50 / 170 CAL

Leinenkugel Seasonal
\$4.50 / 175+ CAL

White Claw Mango
\$4.50 / 100 CAL

Import

Modelo Especial \$4.50 / 143 CAL

Corona Extra \$4.50 / 148 CAL

Stella Artois \$4.50 / 150 CAL

Domestic

Bud Light \$4.00 / 192 CAL

Miller Lite \$4.00 / 110 CAL

Michelob Ultra \$4.00 / 128 CAL

Coors Light \$4.00 / 102 CAL

Draft

Bud Light \$5.00 / 192 CAL

Miller Lite \$5.00 / 110 CAL

Drinks

Coffee \$2.50 / 0 CAL

Tea \$2.50 / 0 CAL

Milk \$2.00 / 150 CAL

Assorted Soft Drinks \$2.50 / 0-160 CAL



Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon Canyon Road, California	\$7.00	\$26.00
Pinot Noir Canyon Road, California	\$7.00	\$26.00
Merlot Canyon Road, California	\$7.00	\$26.00
Malbec Septima, Argentina	\$9.00	\$28.00



White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay Canyon Road, California	\$7.00	\$26.00
Pinot Grigio Canyon Road, California	\$7.00	\$26.00
Sauvignon Blanc Canyon Road, California	\$7.00	\$26.00
White Zinfandel Beringer Vineyards, California	\$7.00	\$26.00