

Bar Hours Monday-Thursday 5PM to 9 PM
Friday-Saturday 5PM to 10PM



Handcrafted Cocktails

Margarita

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice \$8

Moscow Mule

Smirnoff vodka, ginger beer, fresh-squeezed lime juice \$10

Bloody Mary

Smirnoff vodka, housemade Bloody Mary mix \$10

Manhattan

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters \$12 *Maker's Mark for only \$2 more.*

Mojito

Castillo Rum, muddled garden-fresh mint, club soda, fresh-squeezed lime juice, sugar \$8

Mexican Mule

Corazón Blanco Tequila, ginger beer, fresh-squeezed lime juice \$10

Jack Daniel's Lemonade

Jack Daniel's Tennessee Whiskey, Aperol, simple syrup, fresh-squeezed lime juice \$12

Classic Martini

New Amsterdam vodka or New Amsterdam gin, splash of Martini & Rossi dry vermouth, olive or lemon twist \$12



Beers

Craft

Anti-Hero \$6

Stella Cidre \$6

Crown Royal Peach \$6

Mike's Hard Lemonade \$6

White Claw Black Cherry \$6

Angry Orchard Cider \$6

Import

Corona Extra \$5

Modelo Especial \$5

Stella Artois \$6

Heineken \$5

Amstel Light \$5

Guinness \$7

Domestic

Bud Light \$5

Miller Lite \$5

Coors Light \$5

Michelob Ultra \$5

Budweiser \$5

Draft

Bud Light \$5

Miller Lite \$5



White Wines

Moscato *Canyon Road, California*

GLASS BOTTLE

\$7 \$28

Chardonnay *Canyon Road, California*

\$7 \$28

Reisling *Chateau Ste Michelle, Washington*

\$8 \$32

Champagne Brut *J. Roget, California*

\$8 \$32

Sparkling White *Opera Prima, Spain*

\$10 \$40

Sauvignon Blanc *Canyon Road, California*

\$7 \$28



Red Wines

Cabernet *Canyon Road, California*

GLASS BOTTLE

\$7 \$28

Merlot *Canyon Road, California*

\$7 \$28

Pinot Noir *Canyon Road, California*

\$7 \$28

Malbec *Woodbridge, California*

\$7 \$28

Red Blend *Chloe, California*

\$10 \$40

Merlot *Rodney Strong, California*

\$8 \$32

OUTLOOK RESTAURANT



Appetizers

Buffalo Wings* / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$12

Chicken Strips* / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbeque sauce. \$10

Quesadilla* / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$8

Add grilled chicken \$4 / 1120 CAL Add steak \$6 / 1305 CAL Add shrimp \$6 / 1090 CAL

Spinach & Artichoke Dip / 720 CAL

A creamy blend of cheeses, spinach and artichokes served warm with tortilla chips. \$

Mozzarella Sticks / 410 CAL

Breaded Mozzarella fried to perfection with our house made Marinara Sauce \$8

Wisconsin Cheese Curds / 420 CAL

Lightly breaded and fried, served with our Ranch dipping sauce \$9

Pub Chips / 540 CAL

Thinly sliced potatoes fried until crispy, lightly seasoned and served with spicy ketchup. \$5



Entrees

All of our Entrees are served with your choice of two sides. Pasta dishes are served with one side.

Citrus Grilled Salmon* / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$17

Blackened Chicken Alfredo* / 1260 CAL

Blackened chicken and penne pasta tossed with roasted garlic, mushrooms and charred tomatoes and served with Ciabatta. \$15

Monterey Grilled Chicken* / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$15

Chicken and Waffles* / 1240 CAL

Tender chicken strips served with mini malted waffles. \$15

Sirloin Steak* / 1002 CAL

6oz Sirloin Steak Char Grilled to perfection \$17

Shrimp Fettuccine* / 790 CAL

Fettuccine Pasta tossed with a Roasted Red Pepper Sauce and topped with tender Grilled Shrimp \$17

Marinated Grilled Chicken* / 756 CAL

Boneless Chicken Breast Marinated in our special marinade and grilled to perfection. Add Grilled Peppers, Onions and Cheddar for \$2 \$15



Burgers & Sandwiches

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

Classic Burger* / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$11

BBQ Bacon Cheddar Burger* / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbeque sauce, crisp bacon and melted Cheddar cheese. \$12

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. \$12

Add bacon for an additional \$2

BLT Club Wrap* / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$11

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. \$12

Philly Cheese Steak Sandwich* / 1116 CAL

Thin Sliced Philly Steak topped with Provolone and Grilled Peppers and Onions on a fresh Hoagie Roll \$12

Grilled Veggie Sandwich / 1070 CAL

Grilled zucchini, tomato, caramelized onion and roasted red peppers served on Ciabatta with Provolone cheese and pesto mayonnaise. \$11



Salads

Caesar Salad* / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$8

Add grilled chicken \$4 / 870 CAL Add Shrimp \$6 / 740 CAL



OUTLOOK RESTAURANT



Specialities

Sunrise Sandwich* / 840 CAL

One egg, cooked any style, Cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$9

Steak and Eggs* / 930 CAL

A 5 oz. Top Sirloin, cooked to order, with two eggs prepared any style. \$16

Eggs Benedict* / 900 CAL

Two poached eggs and Canadian bacon on an English muffin topped with Hollandaise sauce. \$9

Traditional French Toast / 670 CAL

Two slices of thick cut bread, battered and grilled to a golden brown. \$10

Morning Breakfast Burrito* / 1280 CAL

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$12

Outlook Pancake Stack* / 980 CAL

Homemade Pancakes topped with fresh fruit and warm maple syrup with breakfast potatoes and choice of sausage or bacon \$12



Hotel Favorites

Innjoyable Breakfast* / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$10

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. \$11

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. \$12

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$10

Build Your Perfect Breakfast* / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$9

Vegan Combo Breakfast / 390 CAL

Veggie Based Scrambled Eggs, Vegetable Sausage Links and Fresh Seasonal Fruit \$11

Sides

Fruit \$4 / 100 CAL

Breakfast Potatoes \$4 / 290 CAL

Bacon* \$5 / 160 CAL

Sausage* \$5 / 360 CAL

Toast \$2 / 120 CAL

Bagel \$2.50 / 220 CAL

Oatmeal \$5 / 450 CAL

Extra Egg \$2.50 / 90 CAL

Drinks

Assorted Soft Drinks \$2.50 / 0-160 CAL

Coffee \$2.50 / 0 CAL

Juice \$2.50 / 110 CAL

Tea \$2.50 / 0 CAL

Milk \$2.50 / 150 CAL

Breakfast Hours

Tue-Thur 6:30-9:00AM

Fri-Sun 7:00-10:00AM

*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.

For parties of 10+ Guests or more, a 21% service 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.



Holiday Inn

AN IHG HOTEL