

Dinner Menu

Small Bites

Buffalo Wings * / 1590 CAL

Flash-crisped and sauce slathered.

With carrots, celery sticks & pub chips

Buffalo, Coca-Cola BBQ or Honey Sriracha. \$ 11

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 buttery tortilla. Served with salsa and sour cream \$ 9.

Add Chicken \$ 4 Add Steak \$ 6 Add Shrimp \$ 6

Fish & Chips / 720 CAL \$ 17

flaky beer battered cod serve with house-made pub chips and creamy coleslaw.

Entrees

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

Ribeye Steak / 960 CAL

Angus cut ribeye, seasoned and grilled to order with whiskey Au jus . \$ 30

Citrus Grilled Salmon / 610 CAL Grilled

Atlantic Salmon fillet finished in a citrus white wine sauce. \$ 22

Shrimp Fradiavolo / 1520 CAL

Sauté shrimp with red pepper flakes and tomato marinara sauce over linguine \$ 20

Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey jack cheese. \$ 18

Burgers & Sandwiches

BBQ Bacon Burger* / 1380CAL

½ lb. of house made char-broiled Angus burger, bacon, BBQ sauce, Cheddar cheese, lettuce, tomato, onion, mayonnaise, choice of side. \$ 15.50

Classic Burger* / 680 CAL

½ lb. of house made char-broiled Angus, bacon, cheddar cheese, lettuce, tomato, onion, mayonnaise, choice of side. \$13.50 Add Bacon \$ 2

Tuscan Chicken Sandwich / 1300 CAL

Marinated chicken breast, bacon, pepper jack cheese, lettuce, tomato, lightly fried onions, honey mustard and choice of side \$ 14

Steak Sandwich / 740 CAL

Seasoned and grilled Ribeye with chipotle mayonnaise. Lettuce, onion rings tanglers, tomato on ciabatta roll and choice of side. \$ 16

Build your own Burger* / 680 CAL

½ lb. of house made char-broiled Angus and your choice of the following toppings: Cheddar Swiss or pepper jack cheese, Grilled onion, sauté mushrooms, jalapeno \$15.50 Add Bacon \$2.00

Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$ 10

Add Chicken \$ 4 Add Shrimp \$ 6 Add Cajun Salmon \$ 8

Southwest Chopped Salad

Mixed greens topped with tomatoes, roasted corn, black beans, avocado, grilled chicken, blend of cheeses and chipotle ranch. \$ 15.50

Grilled Top Sirloin Salad / 530 CAL

Mixed greens topped with crumbled blue cheese, tomatoes, cucumbers, onion straws and balsamic vinaigrette. \$ 17

Sides

\$ 4

French Fries

Salad

Mashed Potatoes

Rice Pilaf

Pub Chips

Steam Broccoli

Buttered Corn

Drinks

Coffee \$ 2.50

Tea \$2.50

Milk \$2.00

Soft Drinks \$2.50

Desserts

\$ 7

New York Style Cheesecake

Brownie Sundae



Holiday Inn

Beverages

Dinner Hours 5:00 pm - 10:00pm Daily

Beers

Craft

Blue Moon	\$6
Sam Adams Boston L.	\$6.50
Angry Orchard	\$6.50
Uinta Cutthroat Pale Ale	\$6
Hope Rising Double IPA	\$6.50
White Claw Seltzer	\$5

Import

Corona Extra	\$6
Guinness	\$6.50
Heineken	\$6

Domestic

Bud Light	\$6
Coors Light	\$6
Heineken	\$6
Miller Lite	\$6
Michelob Ultra	\$6

Draft

Bud Light	\$6
Coors Light	\$6
Juicy IPA	\$6
Stella Artois	\$6
Michelob Ultra	\$5
Polygamy Porter	\$6
SLC Cerveza	\$5
Blue Moon	\$6

Handcrafted Cocktails

Margarita

Our house Margarita rocks!! Made with Corazon Blanco Tequila, Cotureau orange liqueur. Shaken with fresh- squeezed lime juice and simple syrup \$10.00

Holiday Inn Iced Tea

Smirnoff vodka, Gin ,Tequila Bacardi, Orange liqueur, fresh lemon sour, cranberry and sprite combined in our signature refresher. \$11

Islandtini

Our signature vacation libation! Malibu coconut rum, Midori melon Liqueur, pineapple juice and fresh lime juice. \$10

Perfect Rose Old Fashioned

Four Rose's Bourbon, lemon sour, simple syrup, aromatic bitters and cherry. \$10.

Mexican Mule

Corazon Blanco Tequila, Ginger Beer & Fresh squeezed lime juice. \$10.

Moscow Mule

Smirnoff Vodka, Ginger Beer & Fresh squeezed lime juice. \$10.

Manhattan

Jim bean Bourbon, simple syrup, aromatic bitters and cherry. \$10.

White Wines

(105-125 CAL per glass)

	GLASS	BOTTLE
Chardonnay Kendall - Jackson, CA.	\$12.00	\$45.00
Chardonnay Boggle CA.	\$8.00	\$35.00
Sauvignon Blanc Matua, New Zealand	\$8.00	\$35.00
Prosecco La Marca Italy	\$8.00	\$35.00
Rose, Still Day Owl. CA.	\$8.00	\$35.00
Pinot Grigio Riff, Dell Venezie	\$8.00	\$35.00

Red Wines

(115-122 CAL per glass)

	GLASS	BOTTLE
Cabernet Sauvignon Hahn California	\$8.00	\$35.00
Merlot Bogle California	\$8.00	\$35.00
Red Blend 14 Hands Hot to trot, Washington	\$8.00	\$35.00

Red Wines