

ST. LOUIS SPORTS HALL OF FAME BAR & GRILL

APPETIZERS

BUFFALO WINGS* 10.00
Flash-cripsed and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

CHICKEN STRIPS* 9.00
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

BUFFALO CHICKEN SLIDERS* 10.00
Three bite-sized Buffalo chicken sandwiches with blue cheese, lettuce, tomato and house made pub chips. 1000 CAL

QUESADILLA * 8.00
Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$5, 1120 CAL Add steak \$6. 1305 CAL Add shrimp \$6. 1090 CAL

SLIDERS* 10.00
Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

HUMMUS & PITA 9.00
Blended chickpeas seasoned with sea salt, lemon and topped with pesto. Served with warm pita wedges, crisp vegetables, crumbled feta and green olives. 1650 CAL

NACHOS* 12
Tortilla chips layered with beef, olives, jalapenos & cheddar cheese. Served with salsa, guacamole & sour cream. 550 CAL

MOZZARELLA STICKS 10
Fried & served with marinara. 426 CAL

ONION RINGS 9
Beer battered, fried & served with chipolte ranch. 276 CAL

PUB CHIPS 6.00
Thin slices of potatoes fried until crispy, lightly seasoned and served with spicy ketchup. 1370 CAL

BURGERS & SANDWICHES

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

CLASSIC BURGER* 11.00
8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

BBQ BACON CHEDDAR BURGER* 14.00
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, sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$2. 770+ CAL

TUSCAN CHICKEN SANDWICH* 14.00
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* 13.00
Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

GRILLED SALMON BLT* 15.00
A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. 1100 CAL

GRILLED VEGGIE SANDWICH* 10.00
Grilled zucchini, tomato, caramelized onion and roasted red peppers served on a Ciabatta with Provolone and pesto mayonnaise. 1070 CAL

SALADS

CAESAR SALAD* 9.00
Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$5. 770 CAL Add steak \$6. 955 CAL Add shrimp \$6. 740 CAL

GRILLED SIRLOIN SALAD* 15.00
Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion. 530 CAL

CRISPY CHICKEN SALAD* 14.00
Mixed greens topped with cucumbers, tomatoes, shredded Cheddar cheese and crispy chicken strips tossed in honey mustard dressing. 1120 CAL

SOUTHWEST CHOPPED SALAD* 14.00
Mixed greens, grilled chicken breast, roasted corn, avocado, house made Pico de Gallo and a blend of cheeses tossed with chipotle ranch dressing. 1010 CAL

ENTREES

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

CITRUS GRILLED SALMON* 17.00
A grilled fillet of salmon finished in a citrus, white wine butter sauce. 610 CAL

BLACKENED CHICKEN ALFREDO* 13.00
Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$6 1200 CAL

GARDEN PENNE PASTA* 11.00
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 \$5. 1080 CAL

SHRIMP SCAMPI PENNE* 17.00
Penne pasta tossed with garlic, white wine, butter and a touch of lemon. Topped with grilled shrimp, charred tomatoes, shaved Parmesan and served with grilled Ciabatta. 1640 CAL

MONTEREY GRILLED CHICKEN* 13.00
Tender grilled chicken breast topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. 550 CAL

SRIRACHA SIRLOIN* 23.00
A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze. 890 CAL

RIBEYE* 27.00
A 12 oz. ribeye steak seasoned and grilled to order. Topped with whiskey au jus or savory blue cheese. 960 CAL

FISH & CHIPS* 15.00
Flaky beer battered cod, fried to a golden brown with our house made pub chips and creamy cole slaw. 720 CAL

DRINKS

COFFEE 0 CAL

TEA 0 CAL

MILK 150 CAL

ASSORTED SOFT DRINKS 0-160 CAL

DESSERTS

NY CHEESECAKE 800 CAL

BROWNIE SUNDAE 1010 CAL

ICE CREAM 510 CAL

COOKIES AND CREAM 1310 CAL

SIDES

3 FRENCH FRIES 280 CAL

3 RICE PILAF 210 CAL

3 PUB CHIPS 540 CAL

3 SEASONAL VEGETABLES 30 CAL

RED SKIN

MASHED POTATOES 200 CAL

SIDE CAESAR 390 CAL

SIDE SALAD 150 CAL

2,000 calories a day is used for general nutritional advice, but calorie needs vary.

Additional nutrition information available upon request

➔ ROOM SERVICE - Dial Ext: 157

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

Delivery charges \$2.50

DINNER SERVED

4:00PM - 10:00PM DAILY



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

WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio DANZANTE, ITALY	10	31
Chardonnay CANYON ROAD, CALIFORNIA	8	24
Chardonnay KENDALL-JACKSON, CALIFORNIA	13	45
Sauvignon Blanc MATUA, NEW ZEALAND	11	35
Riesling CHATEAU STE. MICHELLE, WASHINGTON	10	31
White Zinfandel BERINGER, CALIFORNIA	8	24

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	13	45
Merlot CANYON ROAD, CALIFORNIA	8	24
Merlot RODNEY STRONG, CALIFORNIA	13	44
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	8	24
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	16	56
Red Blend 14 HANDS STAMPEDE, WASHINGTON	10	32

COCKTAIL DRINKS

HOLIDAY INN ICED TEA	12
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
ROCKIN' RITA	15
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
APPLETINI	11
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
LEMON DROP	10
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
COSMOPOLITAN	10
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
MOSCOW MULE	10
Smirnoff vodka, ginger beer and fresh lime over ice.	
MEXICAN MULE	10
Sauza Blue Agave Tequila, ginger beer and fresh lime over ice.	
LYNCHBURG LEMONADE	10
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	

BEER

CRAFT	IMPORTS	DOMESTIC
Blue Moon	7	Bud Light 5
Goose Island IPA	7	Budweiser 5
Sam Adams	7	Coors Light 5
Sam Adams Seasonal	7	Miller Lite 5
Leinenkugel Seasonal	7	Michelob Ultra 5
Angrry Orchard Cider	7	Miller Lite 5