

# MIDWAY BAR & GRILL

## APPETIZERS

### BUFFALO WINGS\* 10.00

Flash-crisped 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

### SLIDERS\* 10.00

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 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 \$2. 1120 CAL Add steak \$3.5. 1305 CAL Add shrimp \$3.5. 1090 CAL

### PUB CHIPS 6.00

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

### FIRECRACKER SHRIMP\* 13.00

Jumbo shrimp lightly breaded and tossed in a red chili sauce that pops with sweet Asian heat. 850 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

### SPINACH & ARTICHOKE DIP 9.00

A creamy blend of cheeses, spinach and artichokes served warm with crisp tortilla chips. 720 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 \$12. 770+ CAL

### TUSCAN CHICKEN SANDWICH\* 14.00

Marinated chicken breast, grilled 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

### LENTIL & BEAN VEGGIE BURGER 11.00

Our house-formed veggie burger is made with brown rice, black beans, chickpeas, roasted red bell peppers, red onions, garlic and cilantro then served with paprika, pepper, cinnamon, cayenne and salt. 700 CAL

### PREMIUM STEAK SANDWICH\* 16.00

Shaved tenderloin grilled with peppers, onions, mushrooms and melted Provolone. Finished with our house made whiskey au-jus and served on a grilled Ciabatta. 1190 CAL

## SALADS

### CAESAR SALAD\* 9.00

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$2. 770 CAL Add steak \$4.5. 955 CAL Add shrimp \$4.5. 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

## ENTREES

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

### BBQ PORK RIBS\* 24.00

Tender, slow cooked pork ribs, cut, stacked and brushed with barbecue sauce. 1790 CAL

### CITRUS GRILLED SALMON\* 17.00

A grilled fillet of salmon finished in a citrus, white wine butter sauce. 610 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

### 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

### BLACKENED CHICKEN ALFREDO\* 13.00

Penne pasta with roasted garlic, mushrooms, charred tomatoes, served with grilled Ciabatta. 1260 CAL Sub Blackened Shrimp \$3.5 1200 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

## DRINKS

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

## DESSERTS

NY CHEESECAKE	800 CAL	6.50
BROWNIE SUNDAE	1010 CAL	6.50
KEY LIME PIE	670 CAL	6.50
ICE CREAM	510 CAL	5.00

### ROOM SERVICE - Dial Ext: 150

20% gratuity charge and applicable sales tax will be added to the price of all items.  
Delivery charges \$3

### DINNER SERVED

5:00 PM - 10:00 PM DAILY

## SIDES

FRENCH FRIES	280 CAL	5.00
RICE PILAF	210 CAL	6.00
PUB CHIPS	540 CAL	5.00
SEASONAL VEGETABLES	30 CAL	6.00
RED SKIN MASHED POTATOES	200 CAL	6.00
ONION RINGS	600 CAL	6.00
SIDE SALAD	150 CAL	7.00

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

\*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 6 OR MORE, 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

WINE

WHITES

<b>Pinot Grigio</b> DANZANTE, ITALY
<b>Chardonnay</b> CANYON ROAD, CALIFORNIA
<b>Chardonnay</b> KENDALL-JACKSON, CALIFORNIA
<b>Sauvignon Blanc</b> MATUA, NEW ZEALAND
<b>Riesling</b> CHATEAU STE. MICHELLE, WASHINGTON
<b>White Zinfandel</b> BERINGER, CALIFORNIA

REDS

<b>Pinot Noir</b> MONTEREY VINEYARDS, CALIFORNIA
<b>Merlot</b> CANYON ROAD, CALIFORNIA
<b>Merlot</b> RODNEY STRONG, CALIFORNIA
<b>Cabernet Sauvignon</b> CANYON ROAD, CALIFORNIA
<b>Cabernet Sauvignon</b> KENDALL-JACKSON, CALIFORNIA
<b>Red Blend</b> 14 HANDS STAMPEDE, WASHINGTON

GLASSBOTTLE

9	30
8	19
11	35
8	25
8	25
8	19
9	28
8	19
8	28
8	19
10	30
8	28

COCKTAIL DRINKS

<b>HOLIDAY INN ICED TEA</b>	<b>11</b>
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
<b>ROCKIN' RITA</b>	<b>11</b>
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
<b>BLOODY MARY</b>	<b>9</b>
Smirnoff vodka and our Bloody Mary mix.	
<b>MANHATTAN</b>	<b>11</b>
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$3 more.</i>	
<b>MOJITO</b>	<b>11</b>
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
<b>CLASSIC MARTINI</b>	<b>11</b>
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
<b>LEMON DROP</b>	<b>10</b>
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.	
<b>COSMOPOLITAN</b>	<b>10</b>
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	

BEER

CRAFT

Blue Moon	6
Goose Island IPA	7
Sam Adams	6
Sam Adams Seasonal	6
Leinenkugel Seasonal	6
Angry Orchard Cider	7

IMPORTS

Corona Extra	6
Heineken	7
Stella Artois	7
Modelo Especial	6
Modelo Negra	6
Dos Equis	6

DOMESTIC

Bud Light	5.5
Budweiser	5.5
Coors Light	5.5
Miller Lite	5.5
Michelob Ultra	6
Shiner Bock	6