

Breakfast en

6:00AM to 9:00AM WEEKDAYS **7:00AM to 10:00AM** WEEKENDS

Holiday Inn

Midway Bar & Grill

Breakfast Hours 6:00AM to 9:00AM WEEKDAYS
7:00AM to 10:00AM WEEKENDS



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InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$11.00

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. \$11.00

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. \$9.50

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$9.00

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$11.00

Morning Breakfast Burrito / 1280 CAL

Two eggs scrambled with onion, peppers, bacon, crisp potatoes and shredded cheese stuffed into a warm flour tortilla. \$10.00

Mides

Fruit \$4.50 / 100 CAL Sausage \$4.50 / 360 CAL

Bacon \$4.50 / 160 CAL

Drinks

Coffee \$3.00 / 0 CAL

Juice \$3.50 / 110-140 CAL

Tea \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$2.50 / 0-160 CAL

Room Service Dial Ext. 150

A 3.00 delivery charge, a 30% 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 6 or more, a 25% 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.



Dinner Hours 5:00PM to 9:00PM 7 DAYS A WEEK





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Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$11.50

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$10.50

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$9.50 Add Grilled Chicken. \$3.00 / 187 CAL Add Shrimp or Steak. \$4.50 / 112-286 CAL

Pub Chips / 540 CAL

Thinly sliced potatoes fried until crispy, lightly seasoned and served with spicy ketchup. \$6.50

Spinach & Artichoke Dip / 720 CAL

A creamy blend of cheeses, spinach and artichokes served warm with tortilla chips. \$10.50



Malads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.50

Add Grilled Chicken. \$3.00 / 187 CAL

Add Shrimp or Steak. \$4.50 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$17.50

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$18.50

Blackened Chicken

Alfredo / 1260 CAL

Blackened chicken and penne pasta tossed with roasted garlic, mushrooms and charred tomatoes. Served with ciabatta. \$14.50

Midway Steak / 980 CAL

6 oz. Ribeye steak seasoned with mushrooms and onions. Grilled to order. \$18.50

Monterey Grilled Chicken / 550 CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$14.50



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Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$12.50

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. \$16.50

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. \$14.50 Add bacon for an additional \$3.00. / 129- 172 CAL

BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla \$15.50

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. \$15.50

Desserts

Brownie Sundae \$7.00 / 1010 CAL **NY Cheesecake** \$7.00 / 800 CAL

Mides

French Fries \$6.00 / 280 CAL

Red Skin Mashed Potatoes $$7.00 \ / \ 200 \ CAL$

Rice Pilaf \$7.00 / 210 CAL **Pub Chips** \$6.50 / 540 CAL

Seasonal Vegetables \$7.00 / 30 CAL

Room Service Dial Ext. 150

A \$3.00 delivery charge, a 30% gratuity charge, and applicable sales tax will be added to the price of all items.

*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 6 or more, a 25% gratuity charge will be automatically added to the bill.

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Handcrafted Cocktails

Beers

Craft

Blue Moon \$6.00 / 228 CAL

Goose Island IPA \$7.00 / 240 CAL

Sam Adams \$6.00 / 170 CAL

Michelob Ultra \$6.00 / 95 CAL

White Claw \$5.00 / 100 CAL

Import

Corona Extra \$6.00 / 148 CAL

Modelo Especial \$6.00 / 143 CAL

Dos Equis \$6.00 / 130 CAL

Domestic

Bud Light \$5.50 / 192 CAL

Miller Lite \$5.50 / 110 CAL

Coors Light \$5.50 / 102 CAL

Budweiser \$5.50 / 192 CAL

Drinks

Coffee \$3.00 / 0 CAL

Tea \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$2.50 / 0-160 CAL

Margarita / 240 CAL

Corazón Blanco Tequila, Cointreau, fresh-squeezed lime juice. \$10.00

Manhattan / 240 CAL

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. \$11.00 Maker's Mark for only \$8.00 more.

Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar. \$11.00

Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist. \$11.00

Moscow Mule / 148 CAL

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

Cosmopolitan / 219 CAL

Absolut Citron vodka, Cointreau, cranberry and fresh lime juice. \$10.00

Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix. \$9.00

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Perfect Rose Old Fashioned / 182 CAL

Four Roses Bourbon, lemon sour, simple syrup, cherry. \$11.00



Red Wines (116-122 CAL per glass)

	GLASS	BUTTLE
Pinot Noir Monterey Vineyards, CA	\$9.00	\$30.00
Pinot Noir La Crema, CA	\$10.00	\$35.00
Merlot Canyon Road, CA	\$8.00	\$25.00
Cabernet Sauvignon Canyon Road, CA	\$8.00	\$25.00
Cabernet Sauvignon Kendall-Jackson, CA	\$10.00	\$35.00
Red Blend 14 Hands Stampede, WA	\$8.00	\$30.00



White Wines (105-125 CAL per glass)

	GLASS	BOLITE
Pinot Grigio Danzante, Italy	\$9.00	\$30.00
Chardonnay Kendall-Jackson, CA	\$11.00	\$40.00
Chardonnay Canyon Road, CA	\$8.00	\$25.00
Sauvignon Blanc Kendall-Jackson, CA	\$8.00	\$25.00
Riesling Chateau Ste. Michelle, WA	\$8.00	\$25.00
Moscato Canyon Road, CA	\$8.00	\$25.00

