



Midway Bar & Grill

Dinner Hours 5:00PM to 9:00PM MONDAY-SATURDAY



Appetizers

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

Spinach & Artichoke Dip / 720 CAL

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

Pub Chips / 540 CAL

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



Entrees

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

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$19.50

Blackened Chicken Alfredo / 1260 CAL

Blackened chicken and penne pasta tossed with roasted garlic, mushrooms, and charred tomatoes. Served with ciabatta. \$15.00

Midway Steak / 980 CAL

6 oz ribeye steak grilled to order topped with grilled mushrooms and onions. \$19.00

Monterey Grilled Chicken / CAL

Grilled chicken topped with barbecue sauce, diced tomatoes, crisp bacon and Monterey Jack cheese. \$15.00



Burgers & Sandwiches

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

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$13.00

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. \$17.00

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 3.00

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. \$16.50



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$11.00

Add Grilled Chicken. \$3.00 / 187 CAL

Add Shrimp or Steak. \$5.00 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$18.50

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.

Desserts

Brownie Sundae \$8.00 / 1010 CAL

NY Cheesecake \$8.00 / 800 CAL

Sides

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

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Handcrafted Cocktails

Bloody Mary / 240 CAL

Smirnoff Vodka, house made Bloody Mary mix \$9.00

Cucumber Mint Lemonade / 240 CAL

Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$11.00

Mexican Mule / 240 CAL

Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$10.00

Noble Paloma / 240 CAL

Casa Noble Reposado Tequila, grapefruit juice, agave nectar, fresh squeezed lime juice, club soda \$12.50

Classic Martini / 240 CAL

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

Margarita / 240 CAL

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

Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$11.00
Add Blueberry, Strawberry, or Peach syrup for \$1.00

Perfect Rose Old Fashioned / 182 CAL

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



Beers

Craft

Blue Moon \$6.00 / 228 CAL

Goose Island IPA \$7.00 / 240 CAL

Sam Adams \$6.00 / 170 CAL

Shiner Bock \$6.00 / 141 CAL

Topo Chico Seltzer \$5.00 / 100 CAL

Import

Corona Extra \$6.00 / 148 CAL

Modelo Especial \$6.00 / 143 CAL

Dos Equis \$6.00 / 130 CAL

Domestic

Michelob Ultra \$6.00 / 128 CAL

Coors Light \$5.50 / 102 CAL

Miller Lite \$5.50 / 110 CAL

Bud Light \$5.50 / 192 CAL

Drinks

Coffee \$3.00 / 0 CAL

Tea \$3.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$3.00 / 0-160 CAL



Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
Pinot Noir La Crema, CA	\$10.00	\$36.00
Merlot Canyon Road, CA	\$8.00	\$28.00
Merlot Kendall-Jackson, CA	\$10.00	\$36.00
Cabernet Sauvignon Kendall-Jackson, CA	\$10.00	\$36.00
Red Blend 14 Hands Stampede, WA	\$8.00	\$28.00



White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
Chardonnay Canyon Road, CA	\$8.00	\$28.00
Chardonnay Kendall-Jackson, CA	\$11.00	\$40.00
Pinot Grigio Ecco Domani, Italy	\$9.00	\$32.00
Sauvignon Blanc Kendall-Jackson, CA	\$8.00	\$28.00
Riesling Chateau Ste. Michelle, WA	\$8.00	\$28.00