

4601 BAR & BISTRO

APPETIZERS

BUFFALO WINGS * 11

Flash-crisped and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

CHICKEN STRIPS * 10

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

FISH TACOS * 16

Grilled fish, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 820 CAL

QUESADILLA * 9

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$3. 1120 CAL

SLIDERS * 11

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

ONION RINGS 5.5

Thick slices of beer battered onion rings served with your choice of sauce. 480 CAL

PUB CHIPS 7

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

CHEESE CURDS 6

Crispy craft beer battered cheese curds. 400 CAL

BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and your choice of one side.

CLASSIC BURGER *12

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

BBQ BACON CHEDDAR BURGER *16

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

BUILD YOUR OWN BURGER *14

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 *15

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 *15

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

SALADS

CAESAR SALAD *10

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 650 CAL Add grilled chicken \$3. 770 CAL

GRILLED SIRLOIN SALAD *17

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion and served with grilled Ciabatta. 530 CAL

MARKET SALAD13

Mixed greens lightly tossed with Mandarin oranges, fresh strawberries, grapes, toasted pecans and raspberry vinaigrette. Topped with crumbled feta and served with grilled Ciabatta. 490 CAL

ENTREES

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

CITRUS GRILLED SALMON*18

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

GARDEN PENNE PASTA*12

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 \$3. 1080 CAL

MONTEREY GRILLED CHICKEN*14

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

SRIRACHA SIRLOIN*25

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

ALFREDO PENNE PASTA *12

Creamy Alfredo penne with roasted garlic, mushrooms, charred tomatoes and served with grilled Ciabatta. Add grilled chicken for \$3. 1280 CAL

WHISKEY SIRLOIN *25

A 10 oz. top sirloin seasoned and grilled to order with our house made whiskey au jus. 910 CAL

DRINKS

COFFEE	0 CAL	3
TEA	0 CAL	3
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	2.5

DESSERTS

NY CHEESECAKE	800 CAL	8
BROWNIE SUNDAE	1010 CAL	8

SIDES

FRENCH FRIES	280 CAL	6
RICE PILAF	210 CAL	7
PUB CHIPS	540 CAL	6
SEASONAL VEGETABLES	30 CAL	7
RED SKIN MASHED POTATOES	200 CAL	7
SIDE SALAD	150 CAL	8

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: 715

18% gratuity charge and applicable sales tax will be added to the price of all items.
Delivery charges \$3

DINNER SERVED
5PM - 9PM DAILY

 **Holiday Inn**
AN IHG® HOTEL

WINE

WHITES

	GLASS	BOTTLE
Pinot Grigio DANZANTE, ITALY	7.5	22.5
Chardonnay CANYON ROAD, CALIFORNIA	7.5	22.5
Chardonnay KENDALL-JACKSON, CALIFORNIA	10	30
Sauvignon Blanc MATUA, NEW ZEALAND	9	27
Riesling CHATEAU STE. MICHELLE, WASHINGTON	9	27
White Zinfandel BERINGER, CALIFORNIA	8.5	24

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	9	27
Merlot CANYON ROAD, CALIFORNIA	7.5	22.5
Merlot RODNEY STRONG, CALIFORNIA	14	42
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	7.5	22.5
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	14	42
Red Blend 14 HANDS STAMPEDE, WASHINGTON	10	30

COCKTAIL DRINKS

MANHATTAN	8
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$4 more.</i>	
HOLIDAY INN ICED TEA	12
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
CLASSIC MARTINI	10
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
MOSCOW MULE	9.5
Smirnoff vodka, ginger beer and fresh lime over ice.	
COSMOPOLITAN	9
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
MOJITO	8.5
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
LYNCHBURG LEMONADE	9
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	
BLOODY MARY	7.5
Smirnoff vodka and our zippy Bloody Mary mix.	

BEER

CRAFT

Blue Moon	6.5
Goose Island IPA	6.5
Sam Adams	6.5
Sam Adams Seasonal	6.5
Leinenkugel Seasonal	6.5
New Glarus Spotted Cow	6.5

IMPORTS

Corona Extra	6.5
Heineken	6.5
Stella Artois	6.5

DOMESTIC

Bud Light	4.5
Budweiser	4.5
Coors Light	4.5
Miller Lite	4.5