

AVENUE CAFE & LOUNGE

APPETIZERS

BUFFALO WINGS* 10.5

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* 15

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

QUESADILLA* 8

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$4. 1120 CAL Add steak \$6.5. 1305 CAL Add shrimp \$6. 1090 CAL

SLIDERS* 11

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

BUFFALO CHICKEN SLIDERS* 10

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

FIRECRACKER SHRIMP* 15

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

GARDEN FLATBREAD 9

Tomatoes, roasted peppers, caramelized onion, mushrooms, pesto and mozzarella. 800 CAL

PULLED PORK SLIDERS* 10.5

Tender pulled barbecue pork crowned with crisp onion rings and dill pickles for an unexpected sweet and spicy crunch. 630 CAL

TUSCAN CHICKEN FLATBREAD* 10.5

Alfredo, roasted peppers, caramelized onion, mushrooms, pesto and mozzarella. 880 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* 15

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* 14.5

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

GRILLED VEGGIE SANDWICH 11

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

BLUE BURGER* 14

8 ozs. of char-broiled Angus, seasoned and topped savory blue cheese. 1090 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 \$4. 770 CAL Add steak \$6.5. 955 CAL Add shrimp \$6. 740 CAL

GRILLED SIRLOIN SALAD* 17.5

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

SOUTHWEST CHOPPED SALAD* 16

Mixed greens, grilled chicken breast, roasted corn, avocado, house made Pico de Gallo and a blend of cheeses tossed with chipotle ranch dressing and served with grilled Ciabatta. 1010 CAL

CRISPY CHICKEN SALAD* 15.5

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 side salad.

CITRUS GRILLED SALMON* 18

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

GARDEN PENNE PASTA* 11.5

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 \$4. 1080 CAL Add steak \$6.5. 1265 CAL Add shrimp \$6. 1050 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

SOUTHWEST CHICKEN & SHRIMP PENNE* 19

Penne pasta, grilled chicken breast, shrimp, peppers and onion in a delicious smoked chili cream sauce. 1520 CAL

ASPARAGUS STUFFED CHICKEN WITH SWISS* 16.5

Seasoned chicken breast folded with grilled asparagus, Swiss cheese and a savory pesto sauce. 440 CAL

FISH & CHIPS* 15.5

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

TUSCAN CHICKEN PENNE* 14.5

Mushrooms and charred tomatoes tossed with penne in a light parmesan pesto cream, topped with marinated char-broiled chicken and served with grilled Ciabatta. 1570 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

KEY LIME PIE 670 CAL

3

3

3

3

7.5

7.5

5

7.5

SIDES

FRENCH FRIES 280 CAL

RICE PILAF 210 CAL

PUB CHIPS 540 CAL

SEASONAL VEGETABLES 30 CAL

RED SKIN

MASHED POTATOES 200 CAL

SIDE CAESAR 390 CAL

SIDE SALAD 150 CAL

4.5

4

4.5

4

4

4.5

4.5

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: 7030

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

DINNER SERVED

5:00PM TO 10:00PM DAILY

 **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.

WINE

WHITES

	GLASS	BOTTLE
Chardonnay WILLIAM HILL, CENTRAL COAST, CA	9	33
Chardonnay CANYON ROAD, CALIFORNIA	7	25
Chardonnay KENDALL-JACKSON, CALIFORNIA	10	36
Sauvignon Blanc MATUA, NEW ZEALAND	9	35
Riesling CHATEAU STE. MICHELLE, WASHINGTON	9	35
White Zinfandel BERINGER, CALIFORNIA	7	25

REDS

Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	9	35
Merlot CANYON ROAD, CALIFORNIA	7	25
Merlot RODNEY STRONG, CALIFORNIA	9	35
Cabernet Sauvignon CANYON ROAD, CALIFORNIA	7	25
Cabernet Sauvignon KENDALL-JACKSON, CALIFORNIA	11	38
Red Blend 14 HANDS STAMPEDE, WASHINGTON	9	35

COCKTAIL DRINKS

HOLIDAY INN ICED TEA	11
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
ROCKIN' RITA	12
Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.	
BLOODY MARY	9
Smirnoff vodka and our zippy Bloody Mary mix.	
MANHATTAN	10
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2 more.</i>	
MOJITO	9
Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.	
MOSCOW MULE	10
Smirnoff vodka, ginger beer and fresh lime over ice.	
CLASSIC MARTINI	10
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
APPLETINI	9
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	

BEER

CRAFT

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

IMPORTS

Corona Extra	7
Heineken	7
Stella Artois	7
Guinness	7

DOMESTIC

Bud Light	6
Budweiser	6
Coors Light	6
Miller Lite	6
Michelob Ultra	6

DRAFTS

Bud Light	6
Stella Artois	7
Samuel Adams Boston Lager	6
Goose Island	6