

JT'S RESTAURANT & PUB

APPETIZERS

BUFFALO WINGS* 11

Flash-cripsed 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 \$2. 1120 CAL Add steak \$4. 1305 CAL Add shrimp \$4. 1090 CAL

SLIDERS* 11

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

NACHOS 11

Tortilla chips with homemade chili, Cheddar Jack cheese, sour cream, and guacamole 1200 CAL

CHILI 5

House made traditional chili 400 CAL

SOUP OF THE DAY 5

Made fresh daily, served with crackers Vary CAL

BURGERS & SANDWICHES

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

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 \$1. 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

BEEF DIP* 18

Tender shaved roast beef and Swiss cheese melted on a toasted panini roll served with a flavorful demi au jus. 600 CAL

PREMIUM STEAK SANDWICH* 18

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* 10

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$2. 770 CAL Add steak \$4. 955 CAL Add shrimp \$4. 740 CAL

GRILLED SIRLOIN SALAD* 17

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

CRISPY CHICKEN SALAD* 16

Mixed greens topped with cucumbers, tomatoes, shredded Cheddar cheese and crispy chicken strips tossed in honey mustard dressing. 1120 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. 1010 CAL

ENTREES

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

RIBEYE* 29

A 12 oz. ribeye steak seasoned and grilled to order. Topped with whiskey au jus or savory blue cheese. 960 CAL

CITRUS GRILLED SALMON* 18

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

MONTEREY GRILLED CHICKEN* 14

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

FISH & CHIPS* 17

Flaky beer battered cod, fried to a golden brown with our house made pub chips and creamy cole slaw. 720 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 \$2. 1080 CAL Add steak \$4. 1265 CAL Add shrimp \$4. 1050 CAL

SHRIMP SCAMPI PENNE* 19

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	2
TEA	0 CAL	2
MILK	150 CAL	3
ASSORTED SOFT DRINKS	0-160 CAL	3.50

DESSERTS

NY CHEESECAKE	800 CAL	8
BROWNIE SUNDAE	1010 CAL	8

SIDES

FRENCH FRIES	280 CAL	2
RICE PILAF	210 CAL	2
PUB CHIPS	540 CAL	2
SEASONAL VEGETABLES	30 CAL	4
RED SKIN MASHED POTATOES	200 CAL	2
ONION RINGS	600 CAL	4
SIDE SALAD	150 CAL	4

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: 503

18% service charge and applicable sales tax will be added to the price of all items. Delivery charges \$2.00

DINNER SERVED
4:00 - 10:00 PM 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. FOR PARTIES OF 6 OR MORE, 18% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO THE BILL

WINE

WHITES

Pinot Grigio SYCAMORE LANE, CALIFORNIA	12	N/A
Chardonnay SYCAMORE LANE, CALIFORNIA	12	N/A
Sauvignon Blanc MATUA, NEW ZEALAND	15	N/A
Riesling CHATEAU STE. MICHELLE, WASHINGTON	15	N/A
Prosecco VILLA SANDI IL FRESCO, ITALY	15	N/A
White Zinfandel SYCAMORE LANE, CALIFORNIA	12	N/A

REDS

Merlot SYCAMORE LANE, CALIFORNIA	12	N/A
Merlot CANYON ROAD, CALIFORNIA	15	N/A
Cabernet Sauvignon SYCAMORE LANE, CALIFORNIA	12	N/A
Cabernet Sauvignon WILLIAM HILL, CENTRAL COAST, CALIFORNIA	15	N/A
Pinot Noir SYCAMORE LANE, CALIFORNIA	12	N/A
Pinot Noir MONTEREY VINEYARDS, CALIFORNIA	15	N/A

GLASS BOTTLE

COCKTAIL DRINKS

APPLETINI	15
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.	
BLOODY MARY	13
Smirnoff vodka and our Bloody Mary mix.	
CLASSIC MARTINI	15
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.	
COSMOPOLITAN	16
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.	
HOLIDAY INN ICED TEA	15
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.	
LYNCHBURG LEMONADE	14
Jack Daniel's, orange liqueur, Sprite and fresh lemon.	
MANHATTAN	15
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters. <i>Maker's Mark \$2.00 more.</i>	
MAI TAI	15
Bacardi Superior, Myers's dark rums, fresh lime juice, orange liqueur, splash of pineapple juice.	

BEER

CRAFT

Blue Moon	7.50
Goose Island IPA	8.50
Sam Adams	7.50
Leinenkugel Seasonal	8.50
Sierra Nevada Pale Ale	8.50
Angry Orchard Cider	8.50

IMPORTS

Corona Extra	8.50
Heineken	8.50
Stella Artois	8.50
Amstel Light	8.50
Guinness	8.50
Strongbow Cider	8.50

DOMESTIC

Bud Light	7.50
Budweiser	7.50
Coors Light	7.50
Miller Lite	7.50
Michelob Ultra	7.50
O'Doul's	7.50

DRAFTS

Bud Light	6.50
Coors Light	6.50
Yuengling	6.50