

SUNNY'S BAR & GRILL

APPETIZERS

BUFFALO WINGS* 10

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

CHICKEN STRIPS* 9

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* 14

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. 1000CAL Add grilled chicken \$3. 1120CAL

SLIDERS* 10

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

BBQ CHICKEN FLATBREAD* 9

Grilled chicken breast, caramelized onion and smoky barbecue sauce with a blend of cheeses. 860 CAL

GARDEN FLATBREAD 8

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

SHRIMP TACOS* 14

Grilled shrimp, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce served on warm flour tortillas. 1220 CAL

PORK CARNITAS TACOS 13

Pork shoulder, fresh Pico de Gallo, and melted Monterey Jack cheese. Served on three corn tortillas. 1350 CAL

BURGERS & SANDWICHES

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

CLASSIC BURGER* 11

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

BBQ BACON CHEDDAR BURGER* 14

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

BUILD YOUR OWN BURGER* 12

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* 14

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* 13

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

GRILLED VEGGIE SANDWICH 10

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

SALADS

CAESAR SALAD* 9

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* 15

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

CRISPY CHICKEN SALAD* 14

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

SOUTHWEST CHOPPED SALAD* 14

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

ENTREES

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

GARDEN PENNE PASTA* 11

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

SHRIMP SCAMPI PENNE* 17

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

CITRUS GRILLED SALMON* 17

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

MONTEREY GRILLED CHICKEN* 13

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

SRIRACHA SIRLOIN* 23

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

RIBEYE* 27

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

DRINKS

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

DESSERTS

NY CHEESECAKE	800 CAL	5
BROWNIE SUNDAE	1010 CAL	5
KEY LIME PIE	670 CAL	6
ICE CREAM	510 CAL	3

SIDES

FRENCH FRIES	280 CAL	5
RICE PILAF	210 CAL	6
PUB CHIPS	540 CAL	5
SEASONAL VEGETABLES	30 CAL	6
RED SKIN MASHED POTATOES	200 CAL	6
GREEN BEANS WITH ROASTED RED PEPPERS	140 CAL	6
ONION RINGS	600 CAL	6

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: 171

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

DINNER SERVED

5:00 PM - 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% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

WINE

WHITES

Pinot Grigio
DANZANTE, ITALY

GLASS 9 BOTTLE 36

Chardonnay
CANYON ROAD, CALIFORNIA

8 32

Chardonnay
KENDALL-JACKSON,
CALIFORNIA

10 36

Sauvignon Blanc
MATUA, NEW ZEALAND

9 36

Riesling
CHATEAU STE. MICHELLE,
WASHINGTON

8 32

White Zinfandel
BERINGER, CALIFORNIA

7 28

REDS

Pinot Noir
MONTEREY VINEYARDS,
CALIFORNIA

12 48

Merlot
CANYON ROAD, CALIFORNIA

8 32

Merlot
RODNEY STRONG, CALIFORNIA

14 56

Cabernet Sauvignon
CANYON ROAD, CALIFORNIA

8 32

Cabernet Sauvignon
KENDALL-JACKSON,
CALIFORNIA

10 36

Red Blend
14 HANDS STAMPEDE,
WASHINGTON

9 36

COCKTAIL DRINKS

HOLIDAY INN ICED TEA.....10

Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.

BLOODY MARY.....9

Smirnoff vodka and our zippy Bloody Mary mix.

ROCKIN' RITA.....12

Sauza Blue Agave Tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.

LEMON DROP.....10

Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.

APPLETINI.....10

Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.

COSMOPOLITAN.....10

Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.

MOSCOW MULE.....9

Smirnoff vodka, ginger beer and fresh lime over ice.

MOJITO.....9

Bacardi Superior rum muddled with garden fresh mint, hand-squeezed limes and a little sugar.

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 6

Heineken 6

Stella Artois 6

Guinness 6

Modelo
Especial 6

DOMESTIC

Bud Light 6

Budweiser 4

Coors Light 4

Miller Lite 4

Michelob Ultra 4

DRAFTS

Bud Light 6

Stella Artois 6

Blue Moon 6

Revolution
Anti-Hero 7

Goose Island 7