

BAR DRINKS

HOLIDAY INN ICED TEA 10.00

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

ROCKIN' RITA 12.00

Patron Silver tequila and Cointreau orange liqueur shaken with fresh-squeezed lime juice.

BLOODY MARY 8.50

Smirnoff vodka and our zippy Bloody Mary mix.

MANHATTAN 9.00

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.

MOJITO 8.50

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

ISLANDTINI 8.50

Malibu Coconut rum, Midori melon liqueur, pineapple juice and fresh lime juice.

STORM'S BREWING 8.00

Myers's Dark Rum, orange liqueur, ginger beer and fresh lime juice.

MAI TAI 9.00

Bacardi Superior, Myers's dark rums, fresh lime juice, orange liqueur, splash of pineapple juice.

CLASSIC MARTINI 9.00

Smirnoff vodka or Beefeater gin, a splash of M&R dry vermouth - olive or lemon twist.

APPLETINI 8.50

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

LEMON DROP 8.50

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

COSMOPOLITAN 8.50

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

MOSCOW MULE 9.00

Smirnoff vodka, ginger beer and fresh lime over ice in a copper mug.

KENTUCKY MULE 8.00

Jim Beam, fresh lime juice, a dash of bitters, ginger beer and fresh mint.

MEXICAN MULE 8.00

Sauza Blanco tequila, sweetened fresh lime and ginger beer.

ITALIAN LEMONADE 9.00

Absolut Citron vodka, hand squeezed lemons, splash of soda water, Disaronno float.

LYNCHBURG LEMONADE 9.00

Jack Daniel's, orange liqueur, Sprite and fresh lemon.

Holiday Inn Gurnee



BEER

-Craft-

Blue Moon 5.25

Goose Island 5.25

Sam Adams 4.75

Sam Adams Seasonal 5.25

Leinenkugel Seasonal 5.25

-Domestic-

Bud Light 4.25

Budweiser 4.25

Coors Light 4.25

Miller Lite 4.25

-Import-

Corona 5.25

Heineken 5.25

Stella Artois 5.25

-Cider-

Angry Orchard 5.25

-Our Favorites-

Dogfish 60 Minute 6.50

IPA

Goose Island 312 6.50

WINE

-White-

Pinot Grigio

Danzante, Italy

Chardonnay

Canyon Road, California

Chardonnay

Kendall-Jackson, California

Sauvignon Blanc

Matua, New Zealand

Riesling

Chateau Ste. Michelle, Washington

White Zinfandel

Beringer, California

-Glass-

7.50

6.50

8.75

8.75

7.75

5.75

-Bottle-

21.75

20.75

25.75

25.75

22.50

20.50

-Red-

Pinot Noir

Monterey Vineyards, California

Merlot

Canyon Road, California

Merlot

Rodney Strong, California

Cabernet Sauvignon

Canyon Road, California

Cabernet Sauvignon

Kendall-Jackson, California

Red Blend

14 Hands Stampede, Washington

-Glass-

7.50

6.50

6.50

6.50

11.50

7.75

-Bottle-

21.75

20.75

20.75

20.75

32.50

23.50

APPETIZERS

CHICKEN WINGS* 8.75

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

CHICKEN STRIPS* 8.00

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.

FISH TACOS* 12.50

Grilled fish, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas.

QUESADILLA 6.25

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. Add grilled chicken for 3.00.*

SLIDERS* 8.75

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

SALADS

CAESAR SALAD 8.50

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta.

Add grilled chicken for 3.00.*

GRILLED SIRLOIN SALAD* 14.50

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

BURGERS & SANDWICHES

All of our burgers are cooked to a juicy medium well and served with lettuce, tomato, red onion and your choice of one side.

CLASSIC BURGER* 9.75

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

BBQ BACON CHEDDAR BURGER* 12.75

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

BLT CLUB WRAP* 12.25

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

BUILD YOUR OWN BURGER* 11.00

8 ozs. of char-broiled Angus topped with your choice of cheese and 2 of the following toppings: Grilled onions, sautéed mushrooms, roasted red peppers, jalapeno peppers, pico de gallo.

Add bacon for an additional 3.00.

TUSCAN CHICKEN SANDWICH* 12.75

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise.

ENTREES

Most entrees are served with a choice of two sides; Pasta dishes are served with one side.

CITRUS GRILLED SALMON* 15.00

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

ALFREDO PENNE PASTA 10.75

Creamy Alfredo penne with roasted garlic, mushrooms, charred tomatoes and served with grilled Ciabatta.

Add grilled chicken for 3.00.*

MONTEREY GRILLED CHICKEN* 11.50

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

SRIRACHA SIRLOIN* 21.00

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

SIDES

FRENCH FRIES 3.75

RED SKIN MASHED POTATOES 4.25

STEAMED BROCCOLI 3.50

PUB CHIPS 4.25

RICE PILAF 3.50

BEVERAGES

COFFEE 2.50

TEA 2.50

ASSORTED SOFT DRINKS 2.25

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*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.