

# OASE GRILLE

## 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 \$4. 1120 CAL Add steak \$7. 1305 CAL Add shrimp \$7. 1090 CAL

### SLIDERS\* 11

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

### MOZZARELLA STICKS 9

Breaded mozzarella planks finished with marinara sauce 760 CAL

### FRIED CALAMARI\* 12

Lightly breaded cooked golden brown served with marinara sauce and nachos 870 CAL

### DOVER SCALLOPS\* 14

Scallops wrapped in bacon drizzled with teriyaki glaze 750 CAL

### FIRECRACKER SHRIMP\* 15

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

### SOUP OF THE DAY 6

Made fresh daily. Varies

## 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 \$3. 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

### BLUE BURGER\* 15

8 ozs. of char-broiled Angus, seasoned and topped savory blue cheese. 1090 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 and served with grilled Ciabatta. 650 CAL Add grilled chicken \$4. 770 CAL Add steak \$7. 955 CAL Add shrimp \$7. 740 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

### 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 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\* 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 \$4. 1080 CAL Add steak \$7. 1265 CAL Add shrimp \$7. 1050 CAL

### MONTEREY GRILLED CHICKEN\* 14

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

### APPLE BARBECUE PORK CHOP\* 18

8 oz. grilled pork loin chop served with an apple barbecue sauce. 870 CAL

### CITRUS GRILLED SALMON\* 18

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

### NY STRIP STEAK\* 29

A 12 oz. steak grilled to your liking finished with demi glaze, grilled mushroom caps & onion rings 970 CAL

### RIBEYE\* 29

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

### FILET MIGNON\* 32

The most tender and juicy (8 oz) filet seasoned and seared, served with mushroom cap and onion ring 750 CAL

### SURF & TURF\* 34

Petite filet mignon (5 oz), mushroom cap, onion ring & lobster tail (4 oz) with drawn lemon butter 950 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	8
BROWNIE SUNDAE	1010 CAL	8
ICE CREAM	510 CAL	5
APPLE CRISP	530 CAL	7

## 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
GREEN BEANS WITH ROASTED RED PEPPERS	140 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: 5770

21% 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 WEEKDAYS

5:00 PM - 11:00 PM WEEKENDS

\*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 8 OR MORE, 21% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

 **Holiday Inn**  
AN IHG® HOTEL

## WINE

### WHITES

**Pinot Grigio**  
DANZANTE, ITALY

GLASS 7 BOTTLE 24

**Chardonnay**  
CANYON ROAD, CALIFORNIA

GLASS 7 BOTTLE 24

**Chardonnay**  
KENDALL-JACKSON,  
CALIFORNIA

GLASS 12 BOTTLE 39

**Sauvignon Blanc**  
MATUA, NEW ZEALAND

GLASS 7 BOTTLE 24

**Riesling**  
CHATEAU STE. MICHELLE,  
WASHINGTON

GLASS 7 BOTTLE 24

**White Zinfandel**  
BERINGER, CALIFORNIA

GLASS 7 BOTTLE 24

### REDS

**Pinot Noir**  
MONTEREY VINEYARDS,  
CALIFORNIA

GLASS 12 BOTTLE 39

**Merlot**  
CANYON ROAD, CALIFORNIA

GLASS 7 BOTTLE 24

**Merlot**  
RODNEY STRONG, CALIFORNIA

GLASS 7 BOTTLE 24

**Cabernet Sauvignon**  
CANYON ROAD, CALIFORNIA

GLASS 7 BOTTLE 24

**Cabernet Sauvignon**  
KENDALL-JACKSON,  
CALIFORNIA

GLASS 14 BOTTLE 45

**Red Blend**  
14 HANDS STAMPEDE,  
WASHINGTON

GLASS 7 BOTTLE 24

## COCKTAIL DRINKS

**APPLETINI**.....9  
Absolut Citron, DeKuyper Sour Apple Pucker, orange liqueur and fresh lemon sour mix.

**BLOODY MARY**.....8  
Smirnoff vodka and our zippy Bloody Mary mix.

**CLASSIC MARTINI**.....9  
Smirnoff vodka or Beefeater gin, a splash of M & R dry vermouth - olive or lemon twist.

**COSMOPOLITAN**.....9  
Absolut Citron vodka, Cointreau, cranberry and fresh lime juice.

**HOLIDAY INN ICED TEA**.....9  
Vodka, gin, white rum, Blanco Tequila, orange liqueur, fresh lemon sour, cranberry juice and Sprite.

**LEMON DROP**.....9  
Absolut Citron vodka, orange liqueur, fresh lemon sour mix with a sugared rim.

**LYNCHBURG LEMONADE**.....8  
Jack Daniel's, orange liqueur, Sprite and fresh lemon.

**MANHATTAN**.....9  
Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.  
*Maker's Mark \$4 more.*

## 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

Corona Light 6

### DOMESTIC

Bud Light 5

Budweiser 5

Coors Light 5

Miller Lite 5

Michelob Ultra 5

O'Doul's 5

### DRAFTS

Bud Light 5

Stella Artois 5

Blue Moon 6

Yuengling 6

Goose Island IPA 6

Coors Light 5