

# RUNWAY GRILL MENU

## Inside the Holiday Inn Sarasota-Airport

8009 15<sup>th</sup> Street East, Sarasota, FL 34243 P: (941) 355-9000 W: HISRQ.com

# APPETIZERS

# SALADS

## **BEEF CHILI\* \$7**

#### **CHICKEN STRIPS\***

Served with your choice of honey mustard or BBQ sauce and house made pub chips. 10

## QUESADILLA

Served with salsa and sour cream. \$10 Add grilled chicken\* \$4. Add steak\* or shrimp\* \$7

#### **COLOSSAL WINGS\***

Eight wings prepared to order plain, lemon pepper, BBQ, or tossed in your choice of Buffalo sauce (hot, medium, or mild). Served with blue cheese or ranch dipping sauce, celery, and carrots. \$13

## LOADED CHILI NACHOS\*

Tortilla chips with melted cheese, beef chili, black olives, jalapenos, tomatoes, red onions, salsa, and sour cream. \$13 Add grilled chicken\* \$4. Add steak\* or shrimp\* \$7.

#### FLATBREAD

Lightly grilled flatbread topped with pepperoni\* or Buffalo-style chicken\* with mozzarella. \$13

## **FIRECRACKER SHRIMP\***

Shrimp lightly breaded and tossed in a sweet red chili sauce. \$15

## CAESAR

Large \$9. Side serving \$5. Add grilled chicken\* \$4. Add salmon\* or shrimp\* \$7.

## **GREEK SALAD**

Romaine with tomatoes, cucumbers, red onion, feta cheese, Kalamata olives and pepperoncini, served with a Greek vinaigrette and breadstick \$11 Add gyro meat\* \$5. Add grilled chicken\* \$4.

## FIRECRACKER CHICKEN SALAD\*

Crispy chicken in a sweet red chili sauce tossed with mixed greens, sun dried cranberries, cheese, and tomato. \$14



\*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.

# HANDHELDS

All selections are served with your choice of French fries or pub chips.

#### HALF POUND ANGUS CHEESEBURGER\*

Served with lettuce, tomato, red onion, and pickle \$13

#### HALF POUND VEGETARIAN BEYOND BURGER®

Served with lettuce, tomato, red onion, and pickle \$13

#### **BBQ BACON CHEDDAR BURGER\***

8 oz. of charbroiled Angus, seasoned and topped with barbeque sauce, crisp bacon, and melted cheddar. \$14

#### **CORNED BEEF REUBEN\***

Corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on grilled marble. \$14





#### **FRIED COD SANDWICH\***

Lightly battered jumbo cod filet served on a hoagie bun with lettuce, tomato, and fresh made tartar sauce. \$14

#### **PHILLY STEAK HOAGIE\***

Shaved beef with mushrooms, peppers, onions, and provolone. Served on a hoagie bun. \$15

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# ENTREES

#### **MEATBALLS LINGUINE MARINARA\***

Three meatballs served over linguine along with a grilled Ciabatta. \$13

## PASTA ALFREDO

Creamy Alfredo with roasted garlic, mushrooms, tomatoes served over linguine along with broccoli a grilled Ciabatta. \$12 Add grilled chicken\* \$4. Add salmon\* or shrimp\* \$7

#### **BACON WRAPPED MEATLOAF\***

Traditional beef meatloaf wrapped in bacon and served with a brown mushroom gravy over mashed potatoes. \$14

## **GRILLED CHICKEN PICCATTA\***

Healthy six-ounces of chicken breast served with wild rice and vegetables \$15

#### **FISH & CHIPS\***

Flaky beer-battered cod, fried to a golden brown with pub chips, tartar sauce. \$15





#### **NEW YORK STRIP\***

Ten ounces of hand-cut strip steak served with mashed potatoes and vegetables 27

#### SALMON\*

Served blackened or with piccatta sauce with vegetables and wild rice. Market price.

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# **S** I D E S

# STEAMED BROCCOLI \$5 SIDEWINDER FRIES \$5 PUB CHIPS \$5 ONION RINGS \$6 WILD RICE \$6 SEASONAL VEGGIES \$6 RED SKIN MASHED POTATOES \$6 SIDE GARDEN OR CAESAR SALAD \$7

# DESSERT

# CHOCOLATE ICE CREAM \$4 VANILLA ICE CREAM \$4 KEY LIME PIE \$7 NEW YORK CHEESE CAKE \$7 BROWNIE MOUNTAIN SUNDAE

Chunks of warm fudge brownie topped with frosty vanilla ice cream, whipped cream, and chocolate sauce. \$8





# DRINKS

#### **BOTTLED BEERS**

#### Craft

Samuel Adams \$5.<sup>50</sup> Blue Moon Belgian White Ale \$6 Goose Island \$6 Angry Orchard Cider \$6

#### Import

Heineken \$5.<sup>50</sup> Corona \$5.<sup>50</sup> Dos Equis \$5.<sup>50</sup> Boddingtons \$7 Guinness \$7

#### Domestic

Bud Light \$4.<sup>25</sup> Budweiser \$4.<sup>25</sup> Coors Light \$4.<sup>25</sup> Miller Lite \$4.<sup>25</sup> Michelob Ultra \$4.<sup>25</sup> O'Douls \$4.<sup>25</sup> Michelob Ultra Gold \$4.<sup>75</sup>

#### Soft Drinks \$3

Coca-Cola, Diet Coke, Coke Zero, Mr. Pibb, Mellow Yellow, Sprite, Lemonade, Ginger Ale, Club Soda, and Dasani Bottled Water Coffee or Hot Tea \$3 Unsweet, Sweet, or Raspberry Iced Tea \$3

#### WINES

#### Whites

Pinot Grigio – Cavit, Italy \$8.<sup>50</sup> glass, \$29 bottle Chardonnay – Cavit, Italy \$6.<sup>50</sup> glass, \$24 bottle Chardonnay – Kendall-Jackson, CA \$8.<sup>50</sup> glass, \$29 bottle Sauvignon Blanc – Matua, New Zealand \$8.<sup>50</sup> glass, \$29 bottle White Zinfandel – Woodbridge, CA \$7.<sup>50</sup> glass, \$25 bottle

#### Reds

Pinot Noir- Estancia, CA \$9.<sup>50</sup> glass, \$36 bottle Merlot - Woodbridge, CA \$6.<sup>50</sup> glass, \$24 bottle Cabernet Sauvignon- Woodbridge, CA \$6.<sup>50</sup> glass, \$24 bottle Cabernet Sauvignon- Kendall-Jackson, CA \$8.<sup>50</sup> glass, \$29 bottle Red Blend- 14 Hands Stampede, WA \$8.<sup>50</sup> glass, \$29 bottle

#### COCKTAILS

#### Classics

Bloody Mary \$8.<sup>50</sup> Manhattan \$8.<sup>50</sup> White Russian \$8.<sup>50</sup> Margarita \$9 Islandtini \$9 Italian Lemonade \$9 Long Island Iced Tea \$10 Rum Runner \$10 Mai Tai \$10.<sup>50</sup>

#### Mules

Moscow Mule \$8.<sup>50</sup> Mexican Mule \$8.<sup>50</sup>

#### Martinis

Classic Martini \$9 Appletini \$9 Lemon Drop \$9 Cosmopolitan \$9

