



RUNWAY GRILL MENU

Inside the Holiday Inn Sarasota-Airport

8009 15th Street East, Sarasota, FL 34243

P: (941) 355-9000

W: HISRQ.com

APPETIZERS

BEEF CHILI* \$8

CHICKEN STRIPS*

Served with pub chips and your choice of sauce. \$10
Add extra honey mustard, BBQ, or ranch sauce \$1.

QUESADILLA

Served with salsa and sour cream. \$10
Add grilled chicken* \$5. Add steak* or shrimp* \$8

WINGS*

Eight wings prepared to order plain, lemon pepper, BBQ, or tossed in your choice of Buffalo sauce (hot, medium, or mild). Served with celery and carrots. \$10
Add bleu cheese or ranch dipping sauce \$1.0

LOADED CHILI NACHOS*

Tortilla chips with melted cheese, beef chili, black olives, jalapenos, tomatoes, red onions, salsa, and sour cream. \$14
Add grilled chicken* \$5. Add steak* or shrimp* \$8.

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

SALADS

CAESAR

Large \$9. Side serving \$5.
Add grilled chicken \$5. Add shrimp \$8. Add our seasonal fish \$10.

GREEK SALAD

Romaine with tomatoes, cucumbers, red onion, feta cheese, Kalamata olives and pepperoncini, served with a Greek vinaigrette and breadstick \$13
Add gyro meat* \$6. Add grilled chicken* \$5.

FIRECRACKER CHICKEN SALAD*

Crispy chicken in a sweet red chili sauce tossed with mixed greens, sun dried cranberries, cheese, and tomato. \$15



**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. \$15



FRIED COD SANDWICH*

Lightly battered jumbo cod filet served on a hoagie bun with lettuce, tomato, and fresh made tartar sauce. \$15

PHILLY STEAK HOAGIE*

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

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ENTREES

PASTA & MEATBALLS MARINARA*

Three meatballs served over linguine along with a grilled Ciabatta. \$14

PASTA ALFREDO

Creamy Alfredo with roasted garlic, broccoli, mushrooms, tomatoes served over linguine and a grilled Ciabatta. \$13

Add grilled chicken \$5. Add shrimp \$8. Add our seasonal fish \$10.

BACON WRAPPED MEATLOAF*

Traditional beef meatloaf wrapped in bacon and served with a brown mushroom gravy over mashed potatoes. \$15

GRILLED CHICKEN* PICCATA

Grilled chicken breast served with wild rice, vegetables, and our chef's piccata sauce. \$15

FISH & CHIPS*

Flaky beer-battered cod, fried to a golden brown with French fries and tartar sauce. \$16



NEW YORK STRIP*

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

SALMON*

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

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SIDES

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 \$6
Blue Moon Belgian White Ale \$6
Goose Island \$6
Angry Orchard Cider \$7

Import

Heineken \$6
Corona \$6
Dos Equis \$6
Boddingtons \$7
Guinness \$7

Domestic

Bud Light \$4.⁵⁰
Budweiser \$4.⁵⁰
Coors Light \$4.⁵⁰
Miller Lite \$4.⁵⁰
Michelob Ultra \$4.⁵⁰
O'Douls \$5
Michelob Ultra Gold \$5

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 glass, \$29 bottle
Chardonnay – Cavit, Italy
\$8 glass, \$29 bottle
Chardonnay – Kendall-Jackson, CA
\$9 glass, \$30 bottle
Sauvignon Blanc – Matua, New Zealand
\$9 glass, \$30 bottle
White Zinfandel – Woodbridge, CA
\$8 glass, \$29 bottle

Reds

Merlot – Woodbridge, CA
\$8 glass, \$26 bottle
Cabernet Sauvignon – Woodbridge, CA
\$8 glass, \$26 bottle
Cabernet Sauvignon – Kendall-Jackson, CA
\$9 glass, \$30 bottle
Red Blend – 14 Hands Stampede, WA
\$9 glass, \$30 bottle

COCKTAILS

Classics

Bloody Mary \$9
Manhattan \$9
White Russian \$9
Margarita \$9
Islandtini \$9
Italian Lemonade \$9
Long Island Iced Tea \$11
Rum Runner \$11
Mai Tai \$11

Mules

Moscow Mule \$9
Mexican Mule \$9

Martinis

Classic Martini \$10
Appletini \$10
Lemon Drop \$10
Cosmopolitan \$10

