



RUNWAY GRILL MENU

Inside the Holiday Inn Sarasota-Bradenton

8009 15th Street East, Sarasota, FL 34243

P: (941) 355-9000

W: HISRQ.com

APPETIZERS

■ SIGNATURE ITEM

QUESADILLA

Peppers, onions, and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. \$10

Add 2 oz. guacamole \$2. Add grilled chicken \$4. Add steak or shrimp \$7**

CHICKEN STRIPS*

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or BBQ sauce and house made pub chips. \$10

HUMMUS & PITA

Blended chickpeas seasoned with sea salt, lemon and topped with pesto. Served with warm pita wedges, crisp vegetables, crumbled feta and green olives \$11

COLOSSAL WINGS*

Eight jumbo chicken wings prepared to order plain, lemon pepper, BBQ, or tossed in your choice of Buffalo sauce (hot, medium, or mild). Served with homemade four cheese or ranch dipping sauces, celery, carrots and our pub chips. \$11



SLIDERS*

Three mini-burgers topped with crisp bacon, cheddar cheese and a side of our house made pub chips. \$13

GRAND SLAM NACHOS*

Tortilla chips with melted cheese, beef chili, black olives, jalapenos, tomatoes, green onions, salsa, and sour cream. Single serving \$8. Large serving \$15.

Add 4 oz. guacamole \$4. Add grilled chicken \$4. Add steak or shrimp \$7.**

FLATBREAD

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

BLACKENED MAHI TACOS*

Blackened mahi-mahi served with Asian slaw, pico de gallo, and wasabi mayo in a grilled flour tortilla. Market Price

FIRECRACKER SHRIMP*

Jumbo shrimp lightly breaded and tossed in a red chili sauce that pops with sweet Asian heat. \$15

AHI TUNA WONTON CRISPS*

Seared Ahi tuna with fresh guacamole, Asian cabbage slaw, and wasabi and soy aioli on a homemade wonton crisp. \$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.*

SOUPS & SALADS

■ SIGNATURE ITEM

SOUP OF THE DAY*

Homemade fresh daily. \$6

SOUP AND SALAD*

Bowl of soup with house garden or Caesar salad. \$9

HOME-STYLE BEEF CHILI*

Ground beef, kidney beans, peppers, onions, tomatoes, and spices topped with shredded cheese and onions. \$7

CAESAR SALAD

Crisp romaine lettuce, shaved parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. \$9
*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 a grilled breadstick \$13
Add gyro meat \$5. Add grilled chicken \$4. Add salmon or shrimp \$7**



MARKET SALAD

Mixed greens lightly topped with oranges, fresh strawberries, grapes, toasted nuts and raspberry vinaigrette. Topped with feta and served with grilled Ciabatta. \$13

FIRECRACKER CHICKEN SALAD*

Crispy chicken in a sweet red chili sauce tossed with mixed greens, dried cranberries, tomatoes, shredded cheese, green onions and ranch dressing. \$14

CHICKEN COBB SALAD*

Classic Cobb salad with grilled chicken, bleu cheese, bacon, tomatoes, red onions, black olives, and hard-boiled eggs over crisp greens. \$14

GRILLED NEW YORK STRIP SALAD*

Six oz. of our hand-cut New York strip steak served over mixed greens. Topped with bleu cheese, tomatoes, red onion and served with grilled Ciabatta. \$16

**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

■ SIGNATURE ITEM

*All burgers are served with lettuce, tomato, red onion, and kosher spear.
All selections are served with your choice of one side.*

CLASSIC BURGER*

8 oz. of charbroiled Angus, seasoned and topped with your choice of cheese on a buttery brioche. \$13

RUNWAY VEGGIE BURGER

Our signature Beyond Burger that looks and tastes like real beef, packed with protein, containing no GMOs or soy. Topped with your choice of cheese. \$13

CAJUN BLACK AND BLEU BURGER*

8 oz. Cajun seasoned Angus beef topped with bleu cheese crumbles \$14

TURKEY FRENCH DIP HOAGIE*

Hoagie with smoked turkey, peppers, onions, mushrooms, and mozzarella served with a spicy chipotle mayo and turkey au jus. \$13



BLT CLUB WRAP*

Shaved turkey, ham, bacon, lettuce, tomato, Swiss, and cheddar cheese wrapped in a flour tortilla. \$13

CORNED BEEF REUBEN*

Shaved corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye. \$14

CLASSIC GYRO*

Gyro meat served in grilled pita bread with lettuce, tomato, and onion with tzatziki sauce along with a small Greek salad. \$14

FRIED COD SANDWICH*

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

GRILLED CHICKEN CORDON BLEU SANDWICH

Chicken topped with shaved ham and Swiss cheese served on a Ciabatta bun with lettuce, tomato, and Dijonnaise. \$14

PHILLY STEAK HOAGIE*

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

GRILLED SALMON BLT*

Maple-glazed salmon filet, served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. \$18

**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.*

ENTREES

■ SIGNATURE ITEM

All entrees, except pasta, are served with your choice of two sides.

MEATBALLS MARINARA

All-beef meatballs served over linguine along with a grilled Ciabatta. \$13

PASTA PRIMAVERA

Sauteed garden vegetables with basil pesto and shaved Parmesan, served over linguine with a grilled Ciabatta. \$12

*Add grilled chicken \$4. Add salmon or shrimp \$7**

ALFREDO PENNE PASTA

Creamy Alfredo with roasted garlic, mushrooms, tomatoes served over linguine along with 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. \$14



TEX MEX CHICKEN

Blackened chicken breast topped with hot pepper cheese, and served with black bean salsa and guacamole. \$14

FISH & CHIPS*

Flaky beer-battered cod, fired to a golden brown with our house-made pub chips, spicy tartar sauce. \$15

GRILLED SALMON WITH LOBSTER SAUCE*

Wild-caught salmon topped with a white wine lobster cream sauce. \$22

SESAME SEARED AHI TUNA*

Served rare on baby greens topped with wasabi mayo and a teriyaki glaze. \$23

GRILLED RIBEYE STEAK*

A 12 oz. cooked Angus to order steak with a sherry mushroom demi-glaze. \$23

**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.*

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 \$5.⁵⁰
Blue Moon Belgian White Ale \$6
Goose Island \$6
Angry Orchard Cider \$6

Import

Heineken \$5.⁵⁰
Corona \$5.⁵⁰
Dos Equis \$5.⁵⁰
Boddingtons \$7
Guinness \$7

Domestic

Bud Light \$4.²⁵
Budweiser \$4.²⁵
Coors Light \$4.²⁵
Miller Lite \$4.²⁵
Michelob Ultra \$4.²⁵
O'Douls \$4.²⁵
Michelob Ultra Gold \$4.⁷⁵

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 – Danzante, Italy
\$8.⁵⁰ glass, \$29 bottle
Chardonnay – Canyon Road, CA
\$6.⁵⁰ glass, \$24 bottle
Chardonnay – Kendall-Jackson, CA
\$8.⁵⁰ glass, \$29 bottle
Sauvignon Blanc – Matua, New Zealand
\$8.⁵⁰ glass, \$29 bottle
White Zinfandel – Beringer, CA
\$7.⁵⁰ glass, \$25 bottle

Reds

Pinot Noir– Estancia, CA
\$9.⁵⁰ glass, \$36 bottle
Merlot – Canyon Road, CA
\$6.⁵⁰ glass, \$24 bottle
Merlot – Rodney Strong, CA
\$9.⁵⁰ glass, \$35 bottle
Cabernet Sauvignon– Canyon Road, CA
\$6.⁵⁰ glass, \$24 bottle
Cabernet Sauvignon– Kendall-Jackson, CA
\$8.⁵⁰ glass, \$29 bottle
Red Blend– 14 Hands Stampede, WA
\$8.⁵⁰ glass, \$29 bottle

COCKTAILS

Classics

Bloody Mary \$8.⁵⁰
Manhattan \$8.⁵⁰
White Russian \$8.⁵⁰
Margarita \$9
Islandtini \$9
Italian Lemonade \$9
Long Island Iced Tea \$10
Rum Runner \$10
Mai Tai \$10.⁵⁰

Mules

Moscow Mule \$8.⁵⁰
Mexican Mule \$8.⁵⁰

Martinis

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

