

The Vantage Point

Appetizers

Buffalo Wings * 11

Flash-crisped 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 zesty cilantro lime sauce served on warm flour tortilla. 820 CAL

Quesadilla * 9

Peppers, onions and blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add Steak \$4 1360 CAL Add Shrimp \$4 1090 CAL

Sliders * 11

Three mini burgers topped with crisp bacon. Cheddar cheese and a side of our house made pub chips. 1650 CAL

Hummus & Pita 10

Blended chickpeas seasoned with sea salt, lemon and topped with pesto. Served with warm pita wedges, crisp vegetables, crumbled feta and green olives. 1650 CAL

Firecracker Shrimp * 15

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

Crab Puffs * 12

Heavenly mini Maryland crab cakes fried to perfection, served with cocktail sauce. 660 CAL

French Onion Soup 7.50

Slowly cooked caramelized onions, sherry finished with homemade croutons and topped with melted Swiss cheese. 390 CAL

Red Pepper and Crab Soup * 7.50

A creamy blend of two classic soups topped with tender pieces of fresh crab meat. 410 CAL

Salads

Caesar Salad *10

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing and served with grilled Ciabatta. 660 CAL Add grilled chicken \$4 770 CAL Add Steak \$6 955 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 green topped with cucumbers, tomatoes, shredded Cheddar cheese and crispy chicken strips tossed in honey mustard dressing. 1120 CAL

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. 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 \$2.

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. 1300 CAL

BLT Club Wrap *15

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

Grilled Salmon BLT *17

A maple-glazed salmon fillet, seasoned and served on a grilled Ciabatta roll with Dijon mustard, thick cut bacon, lettuce and tomato. 1100 CAL

Entrees

Most of our Entrees are served with your choice of two sides;
Pasta dishes are served with side salad.

Citrus Grilled Salmon *18

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

Garden Penne Pasta *12

Sauteed garden vegetables and penne pasta tossed with roasted red pepper and pesto.
 Topped with shaved Parmesan and served with grilled Ciabatta. **960 CAL**
 Add grilled chicken \$3 **1080 CAL** Add shrimp \$4 **1050 CAL**

Monterey Grilled Chicken *14

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

Sriracha Sirloin *25

A center cut, choice Top Sirloin grilled and topped with a Sriracha glaze. **890 CAL**

4-Cheese Pizza17

Rich tomato sauce, Mozzarella, Cheddar, Provolone and Parmesan on oven baked crust. **1550 CAL**

Pepperoni Pizza *18

Pepperoni , Mozzarella cheese and rich tomato sauce on oven baked crust. **1910 CAL**

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**
- Side Salad **150 CAL** **8**
- Pesto Potatoes **220 CAL** **7**

Drinks

- Coffee **0 CAL** **3**
- Tea **0 CAL** **3**
- Milk **150 CAL** **3**
- Assorted Soft Drinks **0-160 CAL** **2.80**

Past Favorites

Entrees

Chicken Curry *15.50

Prepared Indian style, served over rice.

Maryland Crab Cakes ***22.50**
Jumbo Lump crabmeat prepared imperial style and pan-fried.

Prime Rib of Beef ***24.50**
(Based on availability)
Slice of succulent beef and slow roasted to perfection, a Vantage Point favorite.

Seafood Norfolk***22.50**
A combination of jumbo shrimp, pan-seared scallops and fresh crab meat sautéed in butter, white wine, and lemon.

Crab Cake Sandwich***16.50**
Delicious Maryland crab meat mixed with our special house blend, served on a sesame roll, accompanied by tartar sauce.

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

Desserts

Chocolate Pie

A sinfully fudgy brownie pie, the perfect way to satisfy a chocolate craving. **6**

Crunchy Top Apple Custard Pie

The perfect mix of sweet and savory, prepared with oats, nuts, and granny smith apples held together with a sweet custard, topped with honey and sweet anglaise. **6**

Double Chocolate Three Layer Cake

A tower of three rich layers of chocolate cake nestled amongst equal layers of pure, smooth, milk chocolate cream icing. **6**

Key Lime Cheesecake

Excite your palate with the perfect pairing of key lime zest's tartness and sweetness

of traditional cheesecake. 6

Coconut Cream Pie

Creamy coconut with a hit of Frangelico crowned with Kahlua whipped cream. 6

Peach Melba

Vanilla bean ice cream paired with peaches, topped with melba sauce. 6

Westpark Lemon Pie

Traditional tart lemon pie served with raspberry sauce, accented with chocolate dust. 6

Sweet Potato Pie Cheesecake

A delicious fusion of traditional sweet potato pie and New York style cheesecake. 6

NY Cheesecake

Famous Creamy NY Cheesecake with a Graham Cracker Crust. 6

Brownie Sundae

A warm brownie sundae with scoop of vanilla ice cream and chocolate drizzle. 6

Sorbet or Ice Cream

Always something special, please ask your server for today's selections. 4

Bar Drinks

Cocktail Drinks

Holiday Inn Iced Tea.....10

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

Rockin'Rita.....12

Sauza Blue Agave 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

Jim Beam Kentucky Straight Bourbon Whiskey, sweet vermouth, Angostura bitters.
Maker's Mark \$3 more.

Mojito.....8.50

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

Lynchburg Lemonade.....9

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

Moscow Mule.....9

Smirnoff vodka, ginger beer and fresh lime over ice.

Classic Martini.....9

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

Wine

~White Wine~	~Glass~	~Bottle~		~Red Wine~	~Glass~	~Bottle~
Pinot Grigio <i>Danzante, Italy</i>	7.50	29		Pinot Noir <i>Monterey Vineyards, California</i>	9	35
Chardonnay <i>Canyon Road, CA</i>	7.50	29		Merlot <i>Canyon Road, CA</i>	7.50	29
Chardonnay <i>Kendall-Jackson, CA</i>	9	35		Merlot <i>Rodney Strong, CA</i>	8.25	32
Sauvignon Blanc <i>Matua, New Zealand</i>	8.25	32		Cabernet Sauvignon <i>Canyon Road, CA</i>	7.50	29
Riesling <i>Chateau ste, Michelle, Washington</i>	8.25	32		Cabernet Sauvignon <i>Kendall-Jackson, CA</i>	9	35
White Zinfandel <i>Beringer, California</i>	8.25	32		Red Blend <i>14 Hands Stampede, WA</i>	9	35

Beer

Craft		Imports		Domestic
Blue Moon	5.50	Corona Extra	5.50	Bud Light 4.50
Goose Island IPA	5.50	Heineken	5.50	Budweiser 4.50

Sam Adams 5.50

Stella Artois 5.50

Coors Light 4.50

Sam Adams Seasonal 5.50

Miller Lite 4.50

Leinenkugel Seasonal 5.50

Angry Orchid Cider 5.50