



Eggs Benedict 19

Canadian bacon, poached egg, hollandaise.
Served with potato pancakes

Create Your Own Three Egg Omelet 17

Choice of Four of the Following Ingredients:
tomato, scallion, peppers, spinach, mushroom,
ham, turkey sausage, bacon, sausage. Served
with potato pancakes

Power Wrap 16

scrambled egg whites, roasted wild
mushrooms, smoked turkey, wilted spinach,
feta, tomato wrap, salsa. Served with fresh
fruit

Avocado Muffin 16 DF

crushed ripe avocados, poached farm fresh
eggs, toasted English muffin, olive oil roasted
tomatoes. Served with potato pancakes

Power Bowl 13.5

oats, almond milk, Greek yogurt, topped fresh
& dried berries, mixed nuts, fresh mint.

BREAKFAST SPECIALTIES 5:30am-11am

All American Breakfast 22

two eggs any style, choice of bacon, pork sausage,
chicken sausage or ham, potato pancakes, your selection
of toast, juice, coffee, tea or hot chocolate

FROM THE GRIDDLE

Brioche French Toast 17

peach compote, whipped Amish butter

Buttermilk Pancakes 16

mixed berries, whipped Amish butter

The InterContinental Breakfast 15.50

freshly baked croissants, muffins, Danish pastries,
preserves, butter, orange juice, coffee

Cleveland Bagel Company 7

Plain, Rosemary, or Everything

cream cheese, preserves

Toasted Breads 4

white, whole wheat, rye, whole grain, cinnamon-raisin,
gluten-free white

CEREAL

Irish Steel Cut Oatmeal 8

raisins, brown sugar, cinnamon

Granola Parfait 8

house-made granola, California berries, vanilla
Greek yogurt, lemon curd

Assorted Cereal 5.50

choice of Milk

Add Fresh Fruit to Any Grain 4

sliced bananas, fresh berries, or pineapple

FRESH FRUITS

Whole Sectioned Indian River Grapefruit 7.5

ruby marsh grapefruit sections

Fresh Cut Fruit 7

BREAKFAST SIDES 5

apple smoked bacon, pork sausage links, turkey
sausage, Canadian bacon, grits, potato pancakes

ALL DAY DINING 11am-10:30pm

APPETIZERS

Sesame Crusted Ahi Tuna Tacos (2) 14 3 (17)

mango guacamole, cilantro, cabbage slaw

Fried Calamari 15

garlic lemon aioli, charred lemon, herbs

Chicken Wings 15

10 wings, celery sticks, ranch or blue cheese

Choice of: garlic parmesan, buffalo, Korean
BBQ

Grilled Halloumi 15

fresh watermelon, candied walnuts, mango
mint dressing, baby greens

SOUPS

French Onion Soup 9

provolone cheese, crouton, green onion

Chef's Seasonal Soup 8

changes daily

ENTRÉE SALADS

Ancient Grain Bowl 18

grilled chicken, tricolor quinoa, black bean &
corn salsa, cherry tomatoes, avocado, feta,
salsa verde, Greek yogurt drizzle

Caesar Salad 16

romaine hearts, creamy caesar dressing,
roasted tomatoes, shaved parmesan, focaccia
crisp

Greek Salad 16 VEG

local arcadian greens, peppers, tomato,
kalamata olives, red onion, cucumber, feta,
oregano vinaigrette, naan croutons

Heirloom Baby Tomato Salad 14

vine ripened baby tomatoes, burrata, wild
arugula, basil vinaigrette, grilled herb
baguette

Add Grilled Chicken \$6.00

Add Grilled Salmon \$8.00

SIDES 5

french fries, sweet potato fries, house salad,
grilled vegetables, rosemary roasted
fingerling potatoes

SANDWICHES & BURGERS GF available on sandwiches

Served with tomatoes, lettuce, onion, dill pickles

Choice of sweet potato or french fries

½ Pound Signature Burger 18

on a toasted challah bun

Choice of: American, swiss, provolone, cheddar, bacon,

avocado, fried egg

North Coast Turkey Club Sandwich 16

smoked turkey, lettuce, tomato, bacon, pesto aioli, multi grain

Chicken Sandwich 15

Cajun marinated chicken, bacon, smoked Amish cheddar,
pickled red onion, tomato aioli, lettuce, toasted challah bun

Open Faced Portobello 15

roasted portobello, caramelized onion, red pepper, sundried
tomato tapenade, goat cheese, arugula, grilled olive bread

FLATBREAD PIZZA GF available on all pizza

Italian Burrata 17 VEG

burrata, provolone, asiago, garlic oil, roasted tomato, herbs

Barbeque Chicken 17

BBQ sauce, grilled chicken, provolone, fire roasted corn, red
onion, drizzled with chipotle ranch & scallions

Fennel & Onion 17 VEG

caramelized fennel, red onion, crumbled feta, zaatar, cultured
cream, thyme

ENTRÉE

Seared 14oz Delmonico Ribeye 54

rosemary roasted fingerling potatoes, garlic French green
beans, roasted shallot herb butter

Sautéed Scallops 32

summer truffle corn puree, asparagus, wild mushroom, bacon
jam, crispy leeks

Pan Seared Atlantic Salmon 29 GF

cannelli bean & tomato salad, wilted garlic spinach, arugula
pesto

Herb Roasted Chicken Breast 27

Boursin whipped potatoes, poached French beans, chicken jus

Garganelli Pasta 24 GF available

kale, roasted tomatoes, chicken Italian sausage, grappa
cream, asiago, herbs

Create Your Own Three Egg Omelet 17

see above for list of ingredients

Table 45 SIGNATURE SPECIALTIES

A Zack Bruell Restaurant

Available 4pm-10pm

Center Cut Certified Angus Beef

Tenderloin 55

asiago twice baked potato, grilled
broccolini, marrow butter, red wine
reduction

Striped Bass 38

Morel mushrooms, broccolini & pine
nuts, tarragon mustard sauce

Rainbow Roll 19

tuna, hamachi, cured salmon, crabstick,
cucumber, eel sauce

Table 45 Roll 18

shrimp tempura, tuna, togarashi,
cucumber, avocado, sambal aioli, sweet
soy

California Roll 14

crabstick, cucumber, avocado aioli

More safe options for your in-room dining Available 4pm-10pm

Dinner for (2) for \$89*

Starter

Choice of:

French Onion Soup

or

Greek Salad

or

Caesar Salad

Entree

Choice of:

Garganelli Pasta GF available

kale, roasted tomatoes, chicken Italian sausage, grappa cream, asiago, herbs

or

Herb Roasted Chicken Breast

Boursin whipped potatoes, poached French beans, chicken jus

or

Pan Seared Atlantic Salmon GF

cannelli bean & tomato salad, wilted garlic spinach, arugula pesto

Dessert

Choice of:

Almond Cream Tart

or

Triple Chocolate Cake

We are proud of our contactless dining in the safety for your room.



Create Your Own Three Egg Omelet 17

Choice of Four of the Following Ingredients:

tomato, scallion, peppers, spinach, mushroom, ham, turkey sausage, bacon, sausage. Served with potato pancakes

Caesar Salad 16

romaine hearts, creamy caesar dressing, roasted tomatoes, shaved parmesan, focaccia crisp

Greek Salad 16 **VEG**

local arcadian greens, peppers, tomato, kalamata olives, red onion, cucumber, feta, oregano vinaigrette, naan croutons

Heirloom Baby Tomato Salad 14

vine ripened baby tomatoes, burrata, wild arugula, basil vinaigrette, grilled herb baguette

LATE NIGHT 10:30pm-5:30am

Angus Burger 18

on a toasted challah bun

Choice of: American, swiss, provolone, cheddar, bacon, avocado, fried egg

North Coast Turkey Club Sandwich 16

smoked turkey, lettuce, tomato, bacon, pesto aioli, multi grain

Chicken Wings 15

Choice of: garlic parmesan, buffalo, Korean BBQ 10 wings, celery sticks, ranch or blue cheese

Open Faced Portobello 15

portobello, caramelized onion, red pepper, sundried tomato tapenade, goat cheese, arugula, grilled olive bread

Barbeque Chicken Flatbread 17

BBQ sauce, grilled chicken, provolone, fire roasted corn, red onion, drizzled with chipotle ranch & scallions

SIDES 5

french fries, sweet potato fries, house salad, grilled vegetables, rosemary fingerling potatoes

Triple Chocolate Cake 10

chocolate bundt cake, sweet cream filling, chocolate glaze, fresh berries, chocolate sauce

Mitchell's Ice Cream by the Pint 10

please ask for flavors of the day

KIDS PLATES 11am-11pm

For the gang under 12

Crispy Chicken Fingers 10

french fries, honey mustard sauce

Cheese Pizza 10

marinara, mozzarella

Spaghetti with Marinara Sauce 10

toasted garlic bread

Vegetable Wrap 10

seasonal roasted vegetables, mixed lettuce greens, tomatoes, balsamic dressing, tortilla, fruit cup

Creamy Tomato Soup 5

Ice Cream Sundae 10

BEVERAGES

Mineral Water

Dasani 12oz **3.5** / San Pellegrino 8 fl oz **4.5** /

San Pellegrino 750ml **9** / Smart Water 1 liter **9**

/ Smart Water 1.5 liter **12**

Soft Drinks 3.5

Coke, Diet Coke, Ginger Ale, Diet Ginger Ale,

Root Beer, Sprite, Sprite Zero

Fresh Juices 8

Orange, Grapefruit, Carrot

Coffee Sm. 4 Lg. 6

Regular or Decaffeinated

Espresso 4

Cappuccino 5

Café Latte 5

Hot Tea Sm. 4 Lg. 6

Hot Chocolate 5

DESSERT 11am-11pm

Almond Cream Tart 10

raspberry jam, almond frangipan, fresh berries, mixed berry sauce, toasted candied almonds

Seasonal Cheesecake 10

graham cracker crumble, seasonal

accompaniments

Triple Chocolate Cake 10

chocolate bundt cake, sweet cream filling,

chocolate glaze, fresh berries, chocolate sauce

Mitchell's Ice Cream by the Pint 10

please ask server for flavors of the day

BEER 11am-1:30am

PARTY PACKS

Domestic Beers: Budweiser, Bud Light, Miller Lite,

Coors Light, Michelob Ultra, Blue Moon, Great Lakes Dortmunder Gold Lager

Imported Beers: Stella Artois, Corona Extra,

Heineken, Guinness

Domestic Beer

Bottle **5** / 6 Pack **25** / 12 Pack **50** / Case of 24 **90**

Imported Beer

Bottle **6** / 6 Pack **30** / 12 Pack **55** / Case of 24 **100**

WINE 11am-1:30am

SPARKLING & CHAMPAGNE

La Marca Prosecco, Italy, Split

Villa Sandi Brut, Prosecco,

Valdobbiadene, Italy

Piper-Sonoma Brut Rosé,

Sonoma County, CA

Champagne, Moët Imperial Brut, France

Champagne, Veuve Clicquot, France

Champagne, Dom Perignon, France

SWEET WHITE WINES

Riesling, Chateau Ste Michelle,

Columbia Valley, Washington

Moscato, D'Asti, Beviemo, Italy

LIGHT INTENSITY WHITE WINES

Chardonnay

Stone Cellars, Napa, CA

Caliterra, Casa Blanca Valley, Chile

Sauvignon Blanc

Sea Glass Sauvignon Blanc, Napa, CA

The Seeker, Marlborough, New Zealand

FULLER INTENSITY WHITE WINES

Sea Glass Chardonnay, Napa, CA

Director's Cut by Coppola, Russian River

Valley, Sonoma

LIGHT INTENSITY RED WINES

Merlot

Stone Cellars, Napa, CA

Caliterra, Colchagua Valley, Chile

Pinot Noir

Sea Glass Pinot Noir, Napa, CA

Light Horse, Jamieson Ranch

Vineyards, CA

Syrah

Penfolds, Koonunga, Australia

FULLER INTENSITY RED WINES

Cabernet Sauvignon

Stone Cellars, Napa, CA

Caliterra, Colchagua Valley, Chile

Penfolds, Max, South Australia

CS Sangiovese Blend

Rompicollo, Tomassi, Tuscany

Malbec

Terrazas, Mendoza, Argentina

Merlot

Matanzas Creek, Sonoma County, CA

TABLE | 45

Brought to you by local Chef/Restaurateur, Zack Bruell, offers cutting edge contemporary dining with an emphasis on world cuisine in an engaging atmosphere. The cuisine offers tastes from around the world and from home, all created by our chefs with natural ingredients. Enjoy watching our culinary team in action from the open kitchen area or experience the ultimate booking Table 45, our Chef's Table, located in the kitchen. The warm and vibrant atmosphere will suit those dressed in jeans or couture.

Hours of Operation:

Dinner: Daily: 4pm-10pm

Bar: Daily: 4pm-11pm

Sat/Sun: 3pm-10pm

Sushi Daily: 4pm-10pm

Restaurant inquiries & reservations:

Extension 4045



Offers casual dining of International and American cuisines in a light and friendly atmosphere featuring the freshest products; crisp salads, your favorite sandwiches, pastas, pizzas, seafood and homemade soups. Our International lunch buffet changes daily offering an action station, meat carving, salads, hot and cold entrees and desserts.

Hours of Operation:

Breakfast a la carte: Daily 6:30am-11am

Lunch a la carte Mon-Fri: 11am-3pm

Sat/Sun: 11am-3pm

Restaurant inquiries & reservations:

Extension 4051