

LUNCH MENU

available daily 11AM - 3PM

SMALL PLATES

Tomato Bisque Soup (VEG)
creamy tomato soup with mild chilies
8/cup 10/bowl

Soup of the Day
8/cup 10/bowl

Hummus (VEG)
zaatar marinated chickpeas, soft naan 14
ADD-ON: vegetable crudité 3

Local Lettuces (GF)
cucumber, grape tomato, pickled radish,
carrot ribbon, white balsamic dressing 14

Baby Gem Caesar
demi sec tomato, parmesan,
parmesan peppercorn Caesar dressing 15

Caprese Salad (GF)(VEG)
super sweets tomato, bocconcini mozzarella,
Honolulu basil, extra virgin olive oil 19

PROTEIN ADD-ONS

Sautéed Chickpeas (GF) 10
Grilled Chicken Breast (GF)(DF) 10
Grilled Salmon (GF)(DF) 18
Garlic & Herbs Sautéed Shrimp (GF) 17
CAB 4oz Hanger Steak (GF)(DF) 19
6oz Vegan Steak (V) 21

À LA CARTE SIDES

Mashed Potatoes (GF)(VEG) 10
Crispy Fingerlings (V) 10
Grilled Asparagus (GF) 10
Greek Salad (GF) 10

SANDWICHES

All Sandwiches come with a side of fries or small salad

Table 45 Burger
lettuce, tomato, onion, 45 steak sauce,
mustard aioli, cheddar cheese 22

BLT Sandwich
cherrywood smoked bacon, grilled bread,
local lettuce, sliced tomato, mayo 19

Grilled Cheese (VEG)
nut-free pesto, sliced tomato, mozzarella,
buttered sourdough 16

ADD-ONS: grilled chicken 10, bacon 2,
avocado 3, fried egg 4

ENTRÉES

Pistachio Crusted Seared Salmon
lemon-pepper fingerling potato,
cucumber dill sauce 34

Souvlaki Platter (V)
vegan steak, warm naan, chopped Greek salad,
vegan tzatziki, fries 29

Bistro Chicken
rotisserie bone-in half chicken, veal demi, baby
carrots, white truffle pomme purée, chives 33

Steak Frites
14 oz ribeye, hotel butter, tarragon fries 49

Poke Bowl
sesame soy marinated raw tuna, ikura, mango,
edamame, wakame seaweed salad, cucumber,
sushi rice, sweet teriyaki sauce 26

TABLE | 45

FLEXIBLE DINING

Please scan QR code to
access our tasty, versatile &
nutritionally
balanced dishes,
AVAILABLE
ALL DAY,
EVERY DAY.



RELAX. RESTORE. RESET.

At InterContinental Hotels & Resorts, we want you
to be at your best when you travel. Try Timeshifter
on your way home or
on your next trip
to reduce jet lag.
IT'S ON US.



DINNER MENU

available daily 4 - 10PM

APPETIZERS

Hummus (VEG)
zaatar marinated chickpeas, soft naan 14
ADD-ON: vegetable crudite 3

Dynamite Shrimp (DF)
crispy fried shrimp, spicy mayo, lemon chili air,
tobanjan tobiko, micro herbs 20

Lamb Chops (GF)(DF)
pickled heirloom carrots, chimichurri 21

Beef Bao (DF)
bulgogi beef, chili mayo, pickled cabbage,
jalapeño, scallions 17

Vada Pao Fritters (VEG)
gram flour coated potato fritter, sweet yogurt,
mint & tamarind sauce, masala chili 16

Truffle & Mushroom Arancini (VEG)
wild mushroom arancini, truffle,
spicy tomato sauce 17

SOUPS & SALADS

Tomato Bisque Soup (VEG)
creamy tomato soup with mild chilies 10

Soup of the Day 10

Local Lettuces (GF)
cucumber, grape tomato, pickled radish,
carrot ribbon, white balsamic dressing 14

Baby Gem Caesar (VEG)
demi-sec tomato, parmesan,
parmesan peppercorn Caesar dressing 15

Caprese Salad (VEG)(GF)
nut-free pesto with Honolulu basil and parmesan
crystals, sweet tomato, evoo, sea salt 19

PROTEIN ADD-ONS

Sautéed Chickpeas (GF) 10
Grilled Chicken Breast (GF)(DF) 10
Seared Salmon* (GF)(DF) 18
Garlic & Herbs Sautéed Shrimp (GF) 17
CAB 4oz Hanger Steak (GF)(DF) 19
Vegan Steak 6oz (V) 21

ENTRÉES

Bistro Chicken (GF)
rotisserie bone-in half chicken, veal demi,
baby carrots, white truffle pomme purée,
chives 37

Butter Chicken
san marzano makhani sauce, chicken tikka,
garlic cheese naan, cashew nuts 34

Pesto Pappardelle (VEG)
fresh pasta, nut free pesto, tomatoes,
lemon infused evoo 29

Pistachio Crusted Seared Salmon
lemon-pepper fingerling potato,
cucumber dill sauce 34

Steak Fondue
14oz striploin steak, cheese fondue,
fingerling potatoes, asparagus 65

Steamed Seabass (GF)
ginger-lemon chili au jus, rice noodles,
bok choy 38

Veal Geschnetzeltes (GF)
creamy sliced veal, mushrooms, onions,
potato rösti 44

Ohio Proud Filet Mignon
fingerling potatoes, merlot demi,
roasted shallot herb butter 63

Lamb Shank Tagine
winter vegetables, onion seed bread 44

Grilled Ohio Pork Chop (DF)
charred vegetable medley,
crispy potato straws, honey garlic glaze 34

Thai Red Curry (V)
red curry, coconut cream, baby corn, Thai
pea eggplant, chili, basil, galangal, bamboo
shoots, mushrooms, jasmine rice, beans 30

À LA CARTE SIDES

Crispy Fingerlings (V) 10
Grilled Asparagus (GF) 10
Charred Baby Carrots (GF) 10
Mashed Potatoes (VEG)(GF) 10

DESSERT MENU

available daily 11AM - 10PM

Cheesecake (GF)
sweet corn mousse, berry lavender compote & masarepa shortbread 15

Tres Leches
black sesame cake, passion fruit coulis, crispy rice 14

Chocolate Tart
sichuan chili & five spice ganache, dark chocolate mousse, peanut frangipane 15

Hazelnut Cake (GF)
chamomile pear, hazelnut praline anglaise & vanilla ice cream 14

Mitchell's Ice Cream
seasonal ice cream & sorbet 10



SUSHI MENU

available Wednesday - Sunday 4 - 9PM

CRUDO

Tuna Poke*
sesame soy marinated raw
tuna, ikura, mango, edamame,
avocado, wakame seaweed
salad, cucumber, sushi rice,
sweet teriyaki sauce 26

Spicy Squid Salad
aji panko, ginger, lime,
mushroom, bamboo shoot,
sesame 13

Madai* (red snapper)
fresno pepper, orange, toasted
almond, chili crisp, cilantro,
citrus ponzu 13

**Wakame & Charred Tomato
Salad (V)**
charred heirloom tomatoes,
wakame, baby gem,
wafu dressing 13

SASHIMI

A La Carte - Three Pieces Per Order

Hamachi* 10
Sake* (Atlantic salmon) 10
Ahi* 10
Shiro Maguro* (white tuna) 10
Unagi (eel) 10
Ebi* (shrimp) 10

NIGIRI

A La Carte - Two Pieces Per Order

Hamachi* 10
Sake* (Atlantic salmon) 10
Ahi* 10
Shiro Maguro* (white tuna) 10
Unagi (eel) 10
Ebi* (shrimp) 10

HOSOMAKI (8pcs) TEMAKI (1 Hand Roll)

A La Carte

**Cucumber &
Spiced Pickled Daikon** 11
Hamachi & Jalapeño* 11
Ahi & Scallion* 11
**Kani & Tobiko*
(crab and flyfish roe)** 11
**Shiro Maguro & Ginger*
(white tuna)** 11
**Sake & Avocado*
(Atlantic salmon)** 11
Madai & Mango* (red snapper) 11

#TBL45SUSHI #TBL45 #T45SUSHI

Applicable sales tax will be added to your
bill. 18% Gratuity added to parties of six
or more.

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

URAMAKI

A La Carte - Eight Pieces Per Order

Table 45
soft shell crab tempura,
avocado, cucumber, spicy mayo,
daikon, tobanjan tobiko 32

**InterContinental Cleveland's
20th Anniversary**
lobster, mango, cucumber,
cleveland wasabi mousse,
garlic chips, unagi sauce 22

California King*
king crab, cucumber, avocado,
tobiko, fried onion, yuzu kosho
aioli 18

Togarashi Ahi*
minced spicy ahi, spiced
pickled daikon, tempura,
spicy mayo, cilantro 17

Red Dragon*
salmon, avocado, scallion,
Cleveland Kimchi, tobiko,
yuzu kosho aioli 16

Herb & Vegetable (V)
leafy greens, shiso, cucumber,
cilantro, spiced pickled carrot,
basil 12

(GF) Gluten Free

(VEG) Vegetarian

(DF) Dairy Free

(V) Spicy

(S) Contains Shellfish