



Lunch Buffet

Monday through Friday 11:30am to 3pm

\$28

Appetizers, salad, soup, hot entrees, live action station, dessert

Light Buffet \$20

Appetizers, salad, soup, dessert

Dessert Buffet \$14

Monday **Italian** Tuesday **Asian** Wednesday **Bistro** Thursday **Latin** Friday **BBQ**

SOUPS

French Onion Soup 9

provolone cheese, crouton, green onion

Chicken Noodle Soup (DF) 9

Soup of The Day 8

APPETIZERS

Korean Bulgogi Tacos 19

marinated beef, kimchi slaw, spicy mayo, scallions

Seafood Toast 19

lobster and crab salad, lemon infused aioli, avocado

Chicken Wings (10 wings) (GF) 17

celery, choice of buffalo or barbeque, ranch or blue cheese dressing

Hummus ✓ 14

grilled naan bread, carrot, cucumber & peppers

SALADS

Caesar Salad 16

romaine hearts, creamy Caesar dressing, shaved parmesan, Focaccia croutons

Greek Salad (VEG) 17

local arcadian greens, peppers, tomato, kalamata olives, red onion, cucumber, feta, thyme balsamic vinaigrette

Southwest Ranch (GF) 17

romaine, roasted corn, pico de gallo, avocado, cotija cheese, tortilla strips, chipotle ranch dressing

Mediterranean Grain Bowl (GF) 22

lentil salad, tomatoes, kalamata olives, artichokes, feta cheese, grilled chicken, oregano vinaigrette

Protein Add-Ons

Grilled Chicken Breast 8

Seared Atlantic Salmon 10

Grilled Flat Iron Steak 12

Grilled Shrimp (5pcs) 12

10" PIZZA

(GF available on all pizzas)

Italian Burrata (VEG) 18

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

Tuscan Chicken 18

white sauce, chicken, red onion, sautéed spinach, Roma tomatoes, mozzarella, chopped herbs

Pepperoni 17

mozzarella, banana peppers, marinara, basil, hot honey

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday

ANYTIME PLATES

Avocado Toast (VEG) 18

crushed ripe avocado, poached farm fresh eggs, toasted sour dough, olive oil, roasted tomatoes served with breakfast potatoes

Power Wrap 16

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

NOURISH BOWLS

Mediterranean Grain Bowl (GF) 22

lentil salad, tomatoes, kalamata olives, artichokes, feta, grilled chicken, oregano vinaigrette

Relax. Restore. Reset.

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Applicable Sales Tax Will Be Added to Your Bill 20% Surcharge for all split plates 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. **GF** (Gluten Free), **VEG** (Vegetarian), **✓** (Vegan), **DF** (Dairy Free)



ENTRÉES

Breaded Chicken Cutlet* 29

herb roasted potatoes, arugula, lemon butter sauce

Arrabbiata Blush Pasta (VEG) 23

mild, creamy tomato and garlic sauce, basil, spinach, shaved parmesan

Miso Glazed Salmon* (DF) 33

jasmine rice, charred green beans, soy ginger vinaigrette

New York Strip* 45

roasted fingerling potatoes, caramelized onion, grilled vegetables, chimichurri

Fish & Chips 26

battered Swai fish fillet, fried potatoes, house tartar sauce, lemons

SANDWICHES & BURGERS

GF available on sandwiches

choice of French fries, sweet fries or house salad

½ Pound Signature Burger* 19

on a toasted challah bun

choice of: smoked Amish cheddar, Swiss, provolone or American cheese

add-ons: applewood smoked bacon 2, avocado 3, fried egg 4

Big Fish Sandwich 20

battered swai, remoulade, creamy slaw, tomato, sourdough

North Coast Turkey Club Sandwich 17

smoked turkey, lettuce, tomato, smoked bacon, garlic aioli, multi-grain bread

add avocado 3

Chicken Sandwich 18

cajun marinated chicken, bacon, smoked Amish cheddar, pickled red onion, red pepper aioli, baby lettuce, toasted challah bun

Corned Beef Reuben Sandwich 21

rye bread, Amish Swiss cheese, sauerkraut thousand island dressing

SIDES 7

French fries, sweet potato fries, grilled vegetables, house salad, herb roasted potatoes

DESSERTS

Caramel Cake (VEG) 10

praline crunch, caramel sauce, whipped cream

Lemon Cheese Cake (VEG) 10

fresh strawberries

Flourless Chocolate Cake (VEG) (GF) 10

berry sauce, fresh berries

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