

LUNCH MENU

available daily 11AM – 3PM

SMALL PLATES

Tuscan Kale Soup VEG GF 6/9
Tuscan kale, white beans, lemon, herbs

Soup of the Day 6/9

Crispy Calamari & Shrimp 17
Fresno chile, sweet potato, yuzu chile mayo

Tomato Watermelon Salad GF 15
puffed quinoa, cilantro, strawberry vinaigrette

Local Lettuces V DF GF 13
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing

Baby Gem Caesar 14
demi sec tomato, parmesan, cured egg, parmesan peppercorn Caesar dressing

Fresh Herb Fattoush 15
parsley, mint, chickpea, radish, toasted pita, lime sumac dressing

PROTEIN ADD-ONS

Grilled Chicken Breast GF DF 10
Grilled Salmon GF DF 14
Garlic & Herbs Sautéed Shrimp GF 15
CAB 5oz Strip Steak GF DF 17

TABLE 45

SANDWICHES

All Sandwiches come with a side of ranch fries, steamed vegetables or small salad

Table 45 Burger 20
iceberg, tomato, shaved onion, 45 steak sauce, ballpark mustard aioli, ranch fries
ADD-ONS: avocado 2.5, fried egg 2.5, bacon 2.5

Prime Rib DF 19
shaved prime rib, beef “paté”, cucumber, pickled vegetables, ginger soy jus

Blackened Lake Erie Perch Po’Boy 18
purple cabbage slaw, house spicy pickles, lemon aioli

Tahini Chicken Salad Wrap DF 17
Moroccan spices, hummus, lettuce, tomato

ENTRÉES

Seared Salmon DF 33
grilled vegetables couscous, tomato vinaigrette

Stuffed Chicken Breast 29
prosciutto, spinach, summer truffle, dill potatoes, sour cream sauce

Tagliatelle VEG 22
summer squash, grape tomato, lemon, basil

Bistro Steak GF 39
10oz, fingerling potato, arugula salad, red wine cream, pickled mustard seed

À LA CARTE SIDES

Whipped Potatoes VEG GF 9
Sautéed Mushrooms VEG GF 9
Charred Baby Carrots V GF DF 9
Fried Confit Fingerlings GF DF 9
Grilled Asparagus V GF DF 9

FLEXIBLE DINING

ANYTIME PLATES

Avocado Toast VEG 22
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

Tasty, versatile & nutritionally balanced dishes; available all day, every day

NOURISH BOWLS

Mediterranean Grain Bowl GF 22
lentil salad, tomatoes, kalamata olives, artichokes, feta, grilled chicken, oregano vinaigrette

Spicy Tuna Poke Bowl 24
brown rice, cucumber, avocado, pickled red onion, carrots, topped with Furikake, siracha aioli, teriyaki, sauce and cilantro

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 – 11PM

APPETIZERS

Hummus V 14
house made, naan bread, carrot and bell pepper sticks

King Crab Tostada 18
green curry, papaya salad, chili crunch

Roasted Lamb Chops GF 20
beet puree, cucumber mint relish

Crispy Pork Belly DF 18
asparagus puree, asparagus salad, miso glaze

Spicy Tuna Crispy Rice 19
scallion, togarashi, spicy mayo

Prosciutto Flatbread 19
whipped ricotta cheese, demi sec tomato, arugula, hot honey

Crispy Calamari & Shrimp 19
sweet potato, fresno chile, yuzu chile mayo

Seared Scallops GF 21
English peas, carrot coulis, pea shoots

SOUPS & SALADS

Tuscan Kale Soup VEG GF 6/9
Tuscan kale, white beans, lemon, herbs

Soup of the Day 6/9

Fresh Herb Fattoush V 15
parsley, mint, chickpea, radish, toasted pita, lime sumac dressing

Local Lettuces V DF GF 13
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing

Baby Gem Caesar 14
demi sec tomato, parmesan, cured egg, parmesan peppercorn Caesar dressing

Tomato Watermelon Salad V GF 15
puffed quinoa, cilantro, strawberry vinaigrette

PROTEIN ADD-ONS

Grilled Chicken Breast GF DF 10
Grilled Salmon GF DF 14
Garlic & Herbs Sautéed Shrimp 15
CAB 5oz Strip Steak GF DF 17

ENTRÉES

Stuffed Chicken Breast 29
prosciutto, spinach, summer truffle, dill potatoes, sour cream sauce

Seared Duck Breast GF 35
glazed beets, charred onion, dashi jus

Seafood Linguine DF 30
shrimp, mussels, clams, cioppino broth

Seared Salmon DF 33
grilled vegetables couscous, tomato vinaigrette

Roasted Sea Bass GF 34
wild mushroom risotto, pistou

Pacific Halibut GF 37
red curry coconut rice, lobster butter, green papaya

Veal Ossobuco 46
chevre polenta, mushroom conserva, hazelnut gremolata

Ohio Proud Filet Mignon GF 62
potato gratin, haricots verts, veal glaze, marrow butter

Grilled NY Strip Steak GF DF 49
patatas bravas, salsa criolla, salsa verde

Grilled Pork Tenderloin 34
cheddar chive spoon bread, pickled & fried collards, sorghum glaze

Stuffed Acorn Squash VEG 27
farro, squash puree, cranberry, crispy mushroom, herb salad

À LA CARTE SIDES

Fried Confit Fingerlings GF DF 9
Grilled Asparagus GF 9
Whipped Potatoes VEG GF 9
Sautéed Mushrooms VEG GF 9
Charred Baby Carrots GF 9



SUSHI MENU

available Wednesdays – Sundays 4 – 9PM

CRUDO

Tuna Poke* 15
sweet potato puree, coconut green curry, candied ginger, shallots, cilantro, roasted pepitas
ADD-ON: rice 3

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

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

Wakame & Cucumber Salad 11
sesame, citrus ponzu

SASHIMI 10

A La Carte – Three Pieces Per Order

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

NIGIRI 10

A La Carte – Two Pieces Per Order

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

HOSOMAKI (8pcs) 11

TEMAKI (1 Hand Roll) 11

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

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 27
spicy shrimp-surmi salad, torched octopus & scallop, shaved celery, lime, romesco sauce

InterContinental Cleveland’s 20th Anniversary 22
lobster, mango, cucumber, avocado wasabi mousse, garlic chips, unagi sauce

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

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

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

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

#TBL45SUSHI #TBL45 #T45SUSHI

GF (Gluten Free)
VEG (Vegetarian)
V (Vegan)
DF (Dairy Free)
J (Spicy)