

**Eggs Benedict 19**  
Canadian bacon, poached egg, hollandaise. Served with breakfast potatoes

**Create Your Own Three Egg Omelet 17**  
*choice of four of the following ingredients:* tomato, scallion, peppers, spinach, mushroom, ham, turkey sausage, bacon, sausage, cheddar, Swiss or American cheese. 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

**Avocado Toast (VEG) 16**  
crushed ripe avocado, poached farm fresh eggs, toasted sour dough, olive oil roasted tomatoes. served with breakfast potatoes

**Power Bowl (VEG) 13.5**  
oats, almond milk, Greek yogurt, topped with fresh & dried berries, mixed nuts, fresh mint

BREAKFAST SPECIALTIES 5:30am-11am

**All American Breakfast 23**  
two eggs any style, breakfast potatoes, choice of bacon, pork sausage, turkey sausage or ham, your selection of toast, choice of juice, selection of coffee, tea or hot chocolate

**FROM THE GRIDDLE**

**Brioche French Toast 17**  
mixed berries, 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 (VEG) 8**  
raisins, brown sugar, cinnamon

**Granola Parfait (VEG) 8**  
house-made granola, California berries, vanilla Greek yogurt, lemon curd

**Assorted Cereal (VEG) 5.50**  
choice of Milk

**Add Fresh Fruit to Any Grain (GF) ✓ 4**  
sliced bananas, fresh berries, or pineapple

**FRESH FRUITS**

**Whole Sectioned Indian River Grapefruit (GF) ✓ 7.5**  
ruby marsh grapefruit sections

**Fresh Cut Fruit (GF) ✓ 7**

**Cup of Berries (GF) ✓ 8.5**

**BREAKFAST SIDES 5**  
apple smoked bacon, pork sausage, turkey sausage, Canadian bacon, breakfast potatoes, Greek yogurt

ALL DAY DINING 11am-12am

APPETIZERS

**Chicken Tacos 18**  
wonton, sriracha aioli, teriyaki sauce, pickled radish, cilantro

**Fried Brussels Sprouts (VEG) 16**  
plump golden raisins, Cotija cheese, sherry vinaigrette

**Chicken Wings 17**  
10 wings, celery sticks, choice of: buffalo or BBQ, ranch or blue cheese

**Hummus ✓ 14**  
grilled naan bread, carrot, cucumber & peppers

**Roasted Heirloom Carrots (VEG) (GF) 17**  
cucumber yogurt, feta cheese, pomegranate seeds, dill

SOUPS

**French Onion Soup 9**  
provolone cheese, crouton, green onion

**Chicken Noodle Soup 9**

**Soup of The Day (DF) 8**

SALADS

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

**Caesar Salad 16**  
romaine hearts, creamy Caesar dressing, shaved parmesan, focaccia croutons

**Greek Salad (VEG) 16**  
local arcadian greens, peppers, tomato, kalamata olives, red onion, cucumber, feta, thyme balsamic vinaigrette

**Kale Salad (VEG) (GF) 16**  
walnuts, goat cheese, roasted heirloom apples, pomegranate seeds, sherry vinaigrette

**Protein Add-Ons**

<i>Grilled Chicken 8</i>	<i>Grilled Flat Iron Steak 12</i>
<i>Seared Salmon 10</i>	<i>Grilled Shrimp (5pcs) 12</i>

**SIDES 7**  
French fries, sweet potato fries, house salad, grilled vegetables, herb roasted potatoes

**KIDS PLATES 11am-11pm**  
**For our VIPs 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**

SANDWICHES & BURGERS (GF) available on sandwiches

*All sandwiches are served with a choice of sweet potato or French fries sub side salad \$4*

**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 \$3**

**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, tomato aioli, lettuce, toasted challah bun

**Corned Beef Reuben Sandwich 19**  
rye bread, Amish Swiss cheese, sauerkraut thousand island dressing

**Chickpea Salad Wrap ✓ 17**  
sun-dried tomato tortilla, lettuce, tomato, pickled red onion

**Fried Lake Erie Walleye Sandwich\* (DF) 20**  
flash fried walleye, spicy remoulade, pickle spear, lettuce, brioche bun

FLATBREAD (GF available on all flatbreads)

**Italian Burrata (VEG) 18**  
burrata, provolone, asiago, garlic oil, roasted tomato, herbs

**Tuscan Chicken 18**  
white sauce, chicken, red onion, sautéed spinach, Roma tomatoes, mozzarella, chopped herbs

**Wild Mushroom (VEG) 18**  
sour cream, wild mushroom, caramelized onion, goat cheese, truffle oil, balsamic reduction, chives

ENTRÉES (GF) available on pastas

**Pierogies & Local Sausage 28**  
potato & cheddar perogies, smoked kielbasa, caramelized rosemary onions, sour cream, whole grain mustard

**Breaded Chicken Cutlet 29**  
roasted fingerling potatoes, wild arugula, pickled Fresno peppers, lemon vinaigrette

**Garlic Herb Shrimp (GF) 31**  
asiago risotto, asparagus, blistered tomatoes, chimichurri, crispy leeks

**Seared Atlantic Salmon\* (GF) 33**  
asparagus, creamed corn, arugula citrus salad

**Steak Frites\* 35**  
flat iron steak, local salad, rosemary garlic fries, herb butter, steak sauce

**Pappardelle Bolognese (DF) 29**  
braised beef cheek Bolognese, forest mushrooms, merlot reduction, shaved parmesan

**Create Your Own Three Egg Omelet 17**  
see breakfast section for list of ingredients

DESSERTS 11am-11pm

<b>Caramel Cake (VEG) 10</b> praline crunch, caramel sauce, whipped cream	<b>Carrot Cake (VEG) 10</b> Carmel sauce, candied pecans
<b>Lemon Cheese Cake (VEG) 10</b> fresh strawberries	<b>Mitchell’s Ice Cream by the Pint 11</b> please ask server for flavors of the day
<b>Flourless Chocolate Cake (VEG) (GF) 10</b> berry sauce, fresh berries	

LATE NIGHT 12am-6am

**Create Your Own Three Egg Omelet 17**  
*choice of four of the following ingredients:*  
tomato, scallion, peppers, spinach, mushroom, ham, turkey sausage, bacon, sausage, cheddar, Swiss or American cheese. served with breakfast potatoes.

**Chicken Noodle Soup 9**

**Caesar Salad 16**  
romaine hearts, creamy Caesar dressing, shaved parmesan, Focaccia croutons

**Greek Salad (VEG) 16**  
local arcadian greens, peppers, tomato, kalamata olives, red onion, cucumber, feta, thyme balsamic vinaigrette dressing

**Chicken Wings 17**  
10 wings, celery sticks, choice of: buffalo or BBQ, ranch or blue cheese

**Hummus ✓ 14**  
grilled naan bread, carrot, cucumber & peppers

**½ Pound Signature Burger\* 19**  
on a toasted challah bun with a choice of: smoked Amish cheddar, swiss, provolone or american cheese

**add-ons: applewood smoked bacon \$2, avocado \$3, fried egg \$3**

**North Coast Turkey Club Sandwich 17**  
smoked turkey, lettuce, tomato, smoked bacon, garlic aioli, multi-grain bread. **add avocado \$3**

**Pappardelle Bolognese (DF) 29**  
braised beef cheek Bolognese, forest mushrooms, merlot reduction, shaved parmesan

**Spaghetti with Marinara Sauce (VEG) 16**  
toasted garlic bread

**Tuscan Chicken Flatbread 18**  
white sauce, chicken, red onion, sautéed spinach, Roma tomatoes, mozzarella, chopped herbs

**SIDES 7**  
French fries, sweet potato fries, house salad, grilled vegetables, herb roasted potatoes

**DESSERTS**

**Flourless Chocolate Cake (VEG) (GF) 10**  
berry sauce, fresh berries

**Mitchell’s Ice Cream by the Pint 11**  
please ask for flavors of the day

BEVERAGES

**Mineral Water**

Smart Water 1 liter <b>9</b>	Smart Water 1.5 liter <b>12</b>
Acqua Panna 250 ml <b>4.5</b>	Acqua Panna 1 liter <b>9</b>
San Pellegrino 8 fl oz <b>4.5</b>	San Pellegrino 750ml <b>9</b>
Dasani 12oz <b>3.5</b>	

**Soft Drinks 3.5**

Coke	Diet Ginger Ale
Diet Coke	Root Beer
Ginger Ale	Sprite, Sprite Zero

**Fresh Juices 8**  
Orange, Grapefruit, Carrot

**Coffee Regular or Decaffeinated**

Small Coffee <b>4</b>	Large Coffee <b>6</b>
Espresso <b>4</b>	Cappuccino <b>5</b>
Café Latte <b>5</b>	Hot Chocolate <b>5</b>
Hot Tea Sm. <b>4</b>	Hot Tea Lg. <b>6</b>

**BEER 11am-1:30am**

**PARTY PACKS**

**Domestic Beers**  
Bottle **\$7.5** / 6 Pack **\$35** / Case of 24 **\$130**

Budweiser	Blue Moon	Michelob Ultra
Coors Light	Sam Adams	Lagunitas IPA
Angry Orchard		

**Imported Beers**  
Bottle **\$8** / 6 Pack **\$40** / Case of 24 **\$150**

Stella Artois	Amstel Light	Sapporo
Heineken	Modelo Especial	
Heineken	Guinness Draught	
Non-Alcoholic		

**Hard Seltzer**  
White Claw Assorted Flavors **\$8**

WINE 11am-1:30am

**SPARKLING**

Piper-Sonoma Brut, Rosé **13 / 60**  
Mirabelle Brut, California, **19 / 80**  
La Marca, Prosecco “split” **12**  
Valda Marc Oro, Prosecco **52**

**CHAMPAGNE**

Piper-Heidsieck, Cuvée 1785, Brut **115**  
Moët & Chandon Imperial, Brut **120**  
Veuve Clicquot, Brut **135**  
Dom Pérignon, Brut, 2013 **400**

**SAUVIGNON BLANC**

Sea Glass, Napa Valley, CA **13 / 52**  
Stoneleigh, New Zealand **14 / 52**

**CHARDONNAY**

Sea Glass, Napa Valley, CA **14 / 62**  
Mâcon-Villages, Albert Bichot, France **15 / 66**  
Groth Vineyards, Napa Valley, CA **72**

**WORLDLY WHITES**

Rosé, Miraval, Côte de Provence, France **14 / 62**  
Pinot Grigio, Santa Margherita D.O.C., Italy **14 / 62**

**WORLDLY REDS**

E. Guigal, Côtes du Rhône, France **14 / 62**  
Tornatore Etna Rosso, Sicily, Italy **15 / 68**  
d’Arenberg, The Footbolt, Shiraz, Australia **13 / 55**  
Magna Cum Laude, Super Tuscan, Italy **130**

**RIESLING**

Heinz Eifel, Shine, Mosel, Germany **11 / 48**

**PINOT NOIR**

Apaltagua, Colchagua Valley, Chile **14 / 62**  
Belle Glos, Balade, Monterey County **17 / 78**

**MALBEC**

Luigi Bosca, Mendoza, Argentina **14 / 64**

**MERLOT**

Decoy, Napa Valley, CA **14 / 62**

**CABERNET SAUVIGNON**

Starmont, Napa Valley, CA **15 / 68**  
Quilt, Napa Valley, CA **85**

FLEXIBLE DINING

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

ANYTIME PLATES

**Avocado Toast (VEG) 16**  
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

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



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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.



TABLE | 45

Offers cutting edge contemporary dining with an emphasis on worldly cuisine in an engaging atmosphere. The cuisine offers tastes from around the world, all curated by our chefs with natural ingredients

Mondays-Fridays 11am-10pm  
Saturdays & Sundays: 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, flatbreads, seafood and homemade soups.

Our lunch buffet themes change Mondays through Fridays offering action stations, salads, hot and cold entrées and desserts.

Breakfast 6:30am-11am  
Lunch 11am-3pm

Restaurant inquiries & reservations:  
Extension 4051

