



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:** [Cleveland](#) | **Friday:** [American Classics](#)

SOUPS

French Onion Soup 9

Provolone cheese, crouton, green onion

Chicken Noodle Soup (DF) 9

Soup of The Day 8

APPETIZERS

Chicken Tacos 18

wonton, sriracha aioli, teriyaki sauce, pickled radish, cilantro

Fried Brussels Sprouts (VEG) (GF) 16

plump golden raisins, cotija cheese, sherry vinaigrette

Chicken Wings (10 wings) (GF) 17

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

Roasted Heirloom Carrots (VEG) (GF) 17

cucumber yogurt, feta cheese, pomegranate seeds, dill

FLATBREADS (GF available on all flatbreads)

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

Wild Mushroom (VEG) 18

sour cream, wild mushroom, caramelized onion, goat cheese, truffle oil, balsamic reduction, chives

SALADS

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

Mediterranean Grain Bowl 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

PLANT-BASED MENU

Hummus ✓ 14

grilled naan bread, carrot, cucumber & peppers

Chickpea Salad Wrap ✓ 17

Sundried tomato tortilla, lettuce, tomato, pickled red onion

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!



FLEXIBLE DINING

Scan code to access our Flexible Dining menu: Tasty, versatile & nutritionally balanced dishes; available all day, every day.



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

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

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 3

Fried Lake Erie Walleye Sandwich* (DF) 20

flash fried walleye, spicy remoulade, pickle spear, lettuce, brioche bun

North Coast Turkey Club Sandwich (DF) 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, baby lettuce, toasted challah bun

Corned Beef Reuben Sandwich 19

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

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)