



## Breakfast Buffet

\$24

*Buffet available daily 6:30am-10:30am*

Good morning from North Coast Café! Please enjoy a variety of seasonal fruits & berries, yogurts, cereals, breakfast pastries, breads & bagels, breakfast meats as well as eggs.

**Action Station** *Monday-Friday*

Accompanied with our buffet, we offer a build your own omelet or eggs made to your specialty.

### FROM THE GRIDDLE

#### **Brioche French Toast 17**

mixed berries, whipped Amish butter, powdered sugar, Ohio maple syrup

#### **Buttermilk Pancakes 16**

mixed berries, whipped Amish butter, powdered sugar, Ohio maple syrup

#### **Continental 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, multi-grain,  
cinnamon-raisin, gluten-free white or whole grain

### BREAKFAST SPECIALTIES

#### **Eggs Benedict Classic 19**

Canadian bacon, poached farm fresh eggs, toasted English muffin, hollandaise, chopped parsley. 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 cut 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.

### 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 ✓ (VEG) 4**

sliced bananas, fresh berries, or pineapple

### FRESH FRUITS

#### **Sectioned Indian River Grapefruit ✓ (GF) 7.5**

ruby marsh grapefruit sections & berries

#### **Fresh Cut Fruit ✓ (GF) 7**

#### **Cup of Berries ✓ (GF) 8.5**

### SIDES 5

apple smoked bacon, pork sausage, turkey sausage, Canadian bacon, breakfast potatoes

#### **Two Eggs Any Style 4**

### BEVERAGES

#### **Juice 5**

orange, grapefruit, apple, pineapple, tomato, V8, cranberry

#### **Smoothie of the Day 6**

#### **Freshly Pressed Juice 8**

orange, grapefruit

#### **Coffee *regular or decaffeinated* Small 4/ Large 6**

#### **Espresso 4**

#### **Double Espresso 6**

#### **Cappuccino 5**

#### **Café Latte 5**

#### **Hot Tea Small 4 / Large 6**

#### **Hot Chocolate 5**

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)

## 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

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## FLEXIBLE DINING

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





## 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

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