

LUNCH MENU

available daily 11AM – 3PM

SMALL PLATES

- Summer Tomato Bisque Soup (VEG) 7/10
creamy tomato soup with mild chilies
- Soup of the day 7/10
- Hummus (VEG) 14
zaatar marinated chickpeas, soft naan
ADD-ON: vegetable crudité 3
- Local Lettuces (GF) 13
cucumber, grape tomato, pickled radish,
carrot ribbon, white balsamic dressing
- Baby Gem Caesar 14
demi sec tomato, parmesan,
parmesan peppercorn Caesar dressing
- Caprese Salad (GF)(VEG) 16
super sweets, bocconcini mozzarella,
Honolulu basil, extra virgin olive oil

PROTEIN ADD-ONS

- Sautéed Chickpeas (GF) 10
- Grilled Chicken Breast (GF)(DF) 10
- Grilled Salmon (GF)(DF) 17
- Garlic & Herbs Sautéed Shrimp (GF) 15
- CAB 4oz Hanger Steak (GF)(DF) 17
- 6oz Vegan Steak (V) 21

À LA CARTE SIDES

- Mashed Potatoes (GF)(VEG) 9
- Fingerling Potatoes (V) 9
- Grilled Asparagus (GF) 9
- Greek Salad (V)(GF) 9

SANDWICHES

All Sandwiches come with a side of fries or small salad

- Table 45 Burger 21
lettuce, tomato, onion, 45 steak sauce,
mustard aioli, cheddar cheese
- BLT Sandwich 19
cherrywood smoked bacon, grilled bread,
local lettuce, sliced tomato, mayo
- Grilled Cheese (VEG) 15
nut-free pesto, sliced tomato, mozzarella,
buttered sourdough
- ADD-ONS: chicken grilled 10, bacon 2, avocado 3,
fried egg 4

ENTRÉES

- Pistachio Crusted Seared Salmon 33
lemon-pepper fingerling potato,
cucumber dill sauce
- Souvlaki Platter (V) 29
vegan steak, warm naan, chopped Greek salad,
vegan tzatziki, fries
- Bistro Chicken 32
roisserie bone-in half chicken, veal demi,
baby carrots, white truffle pomme purée, chives
- Steak Frites 49
14 oz ribeye, hotel butter, tarragon fries
- Poke Bowl 26
sesame soy marinated raw tuna, ikura, mango,
edamame, wakame seaweed salad, cucumber,
sushi rice, sweet teriyaki sauce

TABLE 45



A portion of proceeds from each participating item sold will be donated to our charitable partner, VeloSano.



FLEXIBLE DINING

Please scan QR code to access our tasty, versatile & nutritionally balanced dishes, AVAILABLE ALL DAY, EVERY DAY.



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 – 10PM

APPETIZERS

- Hummus (VEG) 14
zaatar marinated chickpeas, soft naan
ADD-ONS: vegetable crudite 3
- Dynamite Shrimp (DF) 19
crispy fried shrimp, spicy mayo, lemon chili air,
tobanjan tobiko, micro herbs
- Lamb Chops (GF)(DF) 20
pickled heirloom carrots, chimichurri
- Beef Bao (DF) 16
bulgogi beef, chili mayo, pickled cabbage, jalapeño,
scallions
- Vada Pao Fritters (VEG) 16
gram flour coated potato fritter, sweet yogurt,
mint & tamarind sauce, masala chil

SOUPS & SALADS

- Tomato Bisque Soup (VEG) 10
creamy tomato soup with mild chilies
- Soup of the day 10
- Local Lettuces (V)(GF) 13
cucumber, grape tomato, pickled radish,
carrot ribbon, white balsamic dressing
- Baby Gem Caesar (VEG) 14
demi-sec tomato, parmesan,
parmesan peppercorn Caesar dressing
- Caprese Salad (VEG)(GF) 19
nut-free pesto with Honolulu basil and parmesan
crystals, sweet tomato, evoo, sea salt

PROTEIN ADD-ONS

- Sautéed Chickpeas (V) (GF) 10
- Grilled Chicken Breast (GF)(DF) 10
- Seared Salmon* (GF)(DF) 17
- Garlic & Herbs Sautéed Shrimp (GF) 15
- CAB 4oz Hanger Steak (GF)(DF) 17
- Vegan Steak 6oz (V) 21

ENTRÉES

- Bistro Chicken 37
roisserie bone-in half chicken, veal demi,
baby carrots, white truffle pomme purée, chives
- Butter Chicken 32
san marzano makhani sauce, chicken tikka,
garlic cheese naan, cashew nuts
- Pesto Pappardelle (VEG) 28
fresh pasta, nut free pesto, tomatoes,
lemon infused evoo
- Pistachio Crusted Seared Salmon 33
lemon-pepper fingerling potato,
cucumber dill sauce
- Steak Frites (GF) 62
14oz ribeye, hotel butter, tarragon fries
- Steamed Seabass (GF) 37
ginger-lemon chili au jus, rice noodles,
bok choy
- Slow Roasted Short Rib (GF) 44
mashed potatoes, baby carrots,
merlot demi
- Ohio Proud Filet Mignon 62
fingerling potatoes, merlot demi,
roasted shallot herb butter
- Grilled Ohio Pork Chop (DF) 34
charred vegetable medley,
crispy potato straws, honey garlic glaze
- Thai Red Curry (V) 30
red curry, coconut cream, baby corn, Thai
pea eggplant, chili, basil, galangal, bamboo
shoots, mushrooms, jasmine rice, beans

À LA CARTE SIDES

- Crispy Fingerlings (V) 9
- Grilled Asparagus (V)(GF) 9
- Charred Baby Carrots (V)(GF) 9
- Mashed Potatoes (VEG) (GF) 9

DESSERT MENU

available daily 11AM – 10PM

- Cheesecake (GF) 15
sweet corn mousse, berry lavender compote & masarepa shortbread
- Tres Leches 14
black sesame cake, passion fruit coulis, crispy rice
- Chocolate Tart 15
sichuan chili & five spice ganache, dark chocolate mousse, peanut frangipane
- Hazelnut Cake (GF) 14
chamomile pear, hazelnut praline anglaise & vanilla ice cream
- Mitchell's Ice Cream 10
seasonal ice cream & sorbet

SUSHI MENU

available Wednesday – Sunday 4 – 9PM

CRUDO

- Tuna Poke* 26
sesame soy marinated raw
tuna, ikura, mango, edamame,
avocado, wakame seaweed
salad, cucumber, sushi rice,
sweet teriyaki sauce
- 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 & Charred Tomato
Salad (DF) 11
charred heirloom tomatoes,
wakame, baby gem,
wafu dressing

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)

#TBL45SUSHI #TBL45 #T45SUSHI

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 32
soft shell crab tempura,
avocado, cucumber, spicy
mayo, daikon, tobanjan tobiko

- 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 (VEG) 12
leafy greens, shiso, cucumber,
cilantro, spiced pickled carrot,
basil

- VeloSano Item
- (GF) Gluten Free
- (VEG) Vegetarian
- (V) Vegan
- (DF) Dairy Free
- Spicy
- Contains Shellfish