



Continental Breakfast Buffet available 6:30am-10:30am

Continental Breakfast 16.50

freshly baked croissants, muffins, Danish pastries, bagels, oatmeal preserves, butter, juice, standard hot beverages cereal, fresh fruit & yogurt parfait

Special upgrade with the purchase of the Continental Buffet

Two Eggs Any Style 5

choice of bacon, pork sausage, chicken sausage or ham, breakfast potatoes

EGGS

* All eggs are served with breakfast potatoes

Two Eggs Any Style 12

choice of bacon, pork sausage, chicken sausage or ham, breakfast potatoes

Eggs Benedict 16.50

Two poached eggs toasted English muffin, Canadian bacon, hollandaise

Three Egg Omelet 16.50

choice of three: bacon, ham, pork sausage, onion, bell peppers, sautéed mushrooms, spinach, tomatoes, cheddar cheese, Swiss cheese, goat cheese, American cheese, provolone cheese

Each additional item 1.00 charge

Steak & Eggs 24

grilled 6oz sirloin steak, choice of two eggs, breakfast potatoes, choice of toast

Egg White Frittata (GF) (VEG) 17.50

roasted tomatoes, wilted kale, sauteed mushrooms & goat cheese

FROM THE GRIDDLE

Apple Cinnamon Pancakes (VEG) 16

apple pancakes, cinnamon syrup, powdered sugar & whipped cream

Cream Cheese Stuffed Brioche French Toast (VEG) 17

cream cheese, pear compote, toasted pecans

Chicken & Waffles 17

two chicken tenders, four house made waffles, Ohio maple syrup & cinnamon spiced whipped cream

Breakfast Skillet (GF) 16

weekly inspired topping with breakfast potatoes & two eggs any style

GRAINS

Granola Parfait (VEG) 9

homemade granola, fresh berries, yogurt

Lox Bagel 16

smoked salmon, lemon dill cream cheese, arugula, pickled red onions, fried capers, everything bagel

Maple & Apple Steel Cut Oats (GF) (V) (DF) 8

Apple butter, fresh apples, maple syrup & toasted almond pieces

BEVERAGES

Orange, Cranberry, Tomato, V8, Apple 4.50

Freshly Brewed Coffee sm 4.50 lg 6.50

Espresso 4.50

Cappuccino / Café Latte 5.50

Hot Chocolate / Hot Tea 4.50

SIDES 7

breakfast potatoes, turkey, pork sausage, chicken sausage, smoked bacon, fresh fruit, bowl of berries, 2 eggs any style, 3 pancakes, toast (\$4)

Please ask your server for Gluten Free options

~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. GF (Gluten Free), VEG (Vegetarian), V (Vegan), DF (Dairy Free)



APPETIZERS

Truffle Fries 8 **VEG**

parmesan cheese

Chicken Wings (6pcs) 13 (12pcs) 19 **GF**

applewood seasoned, served with celery and blue cheese or ranch dressing and choice of sauce: BBQ, Korean BBQ, Buffalo, Garlic Parmesan, Cajun dry rub, Carolina Reaper hot sauce

Pepperoni Flatbread 16

marinara, four cheese blend, pepperoni, chiffonade basil

BBQ Chicken Flatbread 16

red onion, corn, peppers, mozzarella, green onion

Teriyaki Chicken Pot Stickers 13

sesame ginger dipping sauce

Braised Beef Tacos (3) 18

chipotle seasoned braised beef, white cheddar in a flour tortilla with black bean salsa, chipotle aioli

Blackened Salmon Taco (3) 16 **DF**

grilled blackened salmon, napa slaw, pico de gallo, flour tortillas

Loaded Hummus Dip 14 **VEG**

hummus topped with, tomato, cucumber, olives, artichokes, feta dill served with grilled naan

SOUPS

Chicken Noodle Soup 7/Cup - 9/Bowl

Soup of The Day 7/Cup - 9/Bowl

SALADS

Arugula & Beet Salad 14 **VEG**

arugula, roasted beets, orange segments, goat cheese, red onion vinaigrette

Greek Salad 15 **VEG**

kalamata olives, tomato, red onions, feta, cucumbers, Greek dressing, grilled naan bread

Shaved Brussels 14

brussels sprouts, golden raisins, crumbled blue, almonds, dijon vinaigrette

Classic Caesar 14

romaine, parmesan cheese, croutons, Caesar dressing

Cobb Salad 14 **GF**

iceberg wedge, bacon, tomato, cucumbers, blue cheese, eggs with ranch

Arcadian Greens 13

cucumber, tomato, pickled red onion, shredded carrots

Add Protein:	6oz Chicken	8
	5pc Shrimp	11
	6oz Steak	14
	7oz Salmon	12

SANDWICHES

All sandwiches are served with chips, side salad or fries

Build Your Own Burger 20

choice of cheese, bacon, fried egg, served with lettuce, tomato, pickle

Turkey Club 18

smoked turkey, lettuce, tomato, bacon, roasted garlic aioli, choice of bread

Grilled Chicken Sandwich 18

herb marinated grilled chicken, arugula, tomato, caramelized onion, honey mustard, cheddar on toasted brioche bun

Greek Chicken Pita 20

grilled chicken, romaine, roasted tomatoes, pickled red onions, roasted garlic olive tzatziki, pita

Grilled Cheese Sandwich 14 **VEG**

cheddar, provolone, Swiss, American cheese on sourdough bread

~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. **GF** (Gluten Free), **VEG** (Vegetarian), **V** (Vegan), **DF** (Dairy Free)



ENTREES

Herb Roasted Chicken 28

french breast of chicken, buttered green beans, herb basmati rice, roasted chicken gravy

Braised Beef Short Ribs 30

garlic and asiago polenta, roasted root vegetables, merlot demi

Grilled Salmon 31

potato hash, grilled asparagus, lemon herb butter

Tuscan Linguini 25

cannellini beans, blistered cherry tomatoes, baby spinach, basil, parmesan

Grilled Bistro Steak 32

herb roasted redskin potatoes, grilled asparagus, merlot demi

Mushroom Stroganoff 18 ✓ VEG

leeks, arugula, wild mushrooms, garlic, coconut milk, vegetable broth, tahini, campanelle pasta

C2 Meatloaf 24

lamb & sirloin blend, mashed potatoes, green beans, beef gravy

SIDES 7

Side Salad

Sweet Potato Fries

Grilled Asparagus

Herbed Basmati Rice

French Fries

Roasted Red Skin Potatoes

FLEXIBLE DINING

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

ANYTIME PLATES

Lox Bagel 14

plain Cleveland bagel, cream cheese, smoked salmon, capers & chives served with a selection of berries

Continental Breakfast 19

breakfast pastries, local cheese, hard boiled eggs & sliced fruit served with orange or apple juice

NOURISH BOWLS

Crispy Tofu 22

brown rice, shaved carrots, peppers, roasted broccoli, toasted peanuts, soy dressing, cilantro

Spicy Chicken 23

hummus, baby greens, shaved radish, garbanzo beans, green onions, cherry tomatoes, grilled naan



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.



~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. **GF** (Gluten Free), **VEG** (Vegetarian), **✓** (Vegan), **DF** (Dairy Free)



Dessert Menu

Butter Toffee Bundt Cake 10

caramel & chocolate sauce

Red Velvet Cake 10

caramel & pecans

Chocolate Flourless Torte Cake 10

berry sauce & fresh berry

Ice Cream & Sorbet 10