



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 7**

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

## **EGGS**

\* All eggs are served with breakfast potatoes

### **Two Eggs Any Style 14**

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

### **Eggs Benedict 18**

Two poached eggs toasted English muffin, Canadian bacon, hollandaise

### **Three Egg Omelet 18**

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 25**

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

### **Egg White Frittata 18.50 (GF) (VEG)**

roasted tomatoes, wilted kale, sautéed mushrooms & goat cheese

## **FROM THE GRIDDLE**

### **Apple Cinnamon Pancakes 16 (VEG)**

apple pancakes, cinnamon syrup, powdered sugar & whipped cream

### **Cream Cheese Stuffed Brioche French Toast 17 (VEG)**

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 18 (GF)**

weekly inspired topping with breakfast potatoes & two eggs any style

## **GRAINS**

### **Granola Parfait 9 (VEG)**

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 8 (GF) (V) (DF)**

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, 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

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

## 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

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## 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

#### Avocado Toast 18 ✓ VEG

crushed ripe avocado, poached farm fresh eggs, toasted sour dough, olive oil, roasted tomatoes served with breakfast potatoes

#### Power Wrap 17

scrambled egg whites, roasted wild mushrooms, smoked turkey, wilted spinach, feta, tomato wrap, salsa served with fresh fruit

### NOURISH BOWLS

#### Mediterranean Grain Bowl 22 GF

lentil salad, tomatoes, kalamata olives, artichokes, feta, grilled chicken, oregano vinaigrette

#### Farro & Sweet Potato Bowl 20 ✓ VEG

Maple roasted sweet potatoes, wild mushrooms, charred onion, arugula, toasted almonds, sriracha aioli



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# 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**