



Breakfast Buffet

\$25

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

Good morning from North Coast Cafe, 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 20

Canadian bacon, poached farm fresh eggs, toasted English muffin, hollandaise, chopped parsley. served with breakfast potatoes.

Create Your Own Three Egg Omelet 18

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 17

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

Avocado Toast (VEG) 18

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 Small 4 / Large 6

regular or decaffeinated

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 **Latin** Friday **BBQ**

SOUPS

French Onion Soup 9

Provolone cheese, crouton, green onion

Chicken Noodle Soup (DF) 9

Soup of The Day 8

APPETIZERS

Korean Bulgogi Tacos 19

marinated beef, kimchi slaw, spicy mayo, scallions

Shrimp and Roasted Corn Fritters 18

cilantro-lime aioli

Chicken Wings (10 wings) (GF) 17

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

Hummus ✓ 14

grilled naan bread, carrot, cucumber & peppers

Muhammara ✓ 15

roasted bell pepper, walnuts, sumac, carrots, cucumber, sweet peppers

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

Pepperoni 17

mozzarella, banana peppers, marinara, basil, hot honey

SALADS

Caesar Salad 16

romaine hearts, creamy Caesar dressing, shaved parmesan, Focaccia croutons

Greek Salad (VEG) 17

local arcadian greens, peppers, tomato, kalamata olives, red onion, cucumber, feta, thyme balsamic vinaigrette

Southwest Ranch (GF) 17

romaine, roasted corn, pico de gallo, avocado, cotija cheese, tortilla strips, chipotle ranch dressing

Mediterranean Grain Bowl (GF) 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



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ENTRÉES

Breaded Chicken Cutlet* 29

herb roasted potatoes, arugula, lemon butter sauce

Achiote Marinated Shrimp* (GF) (DF) 31

black beans, tomato chow chow

Miso Glazed Salmon* (DF) 33

jasmine rice, charred green beans, soy ginger vinaigrette

New York Strip* 45

roasted fingerling potatoes, caramelized onion, grilled vegetables, chimichurri

Meatballs al Forno* 29

pork & veal meatballs, spaghetti, marinara sauce, ricotta, parmesan, fresh herbs.

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 4

Fried Lake Erie Walleye Sandwich* (DF) 20

flash fried walleye, remoulade, cabbage slaw, tomato, 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, red pepper aioli, baby lettuce, toasted challah bun

Corned Beef Reuben Sandwich 21

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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INTERCONTINENTAL®

CLEVELAND

FLEXIBLE DINING

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

ANYTIME PLATES

Avocado Toast (VEG) 18

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 (GF) 22

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

Farro & Sweet Potato Bowl (VEG) 20

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



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