

BREAKFAST SPECIALTIES 5:30am-11am

Eggs Benedict 20
Canadian bacon, poached egg, hollandaise. 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 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

All American Breakfast 23
two eggs any style, breakfast potatoes, choice of bacon, pork sausage, turkey sausage or ham, your selection of toast, choice of juice, selection of coffee, tea or hot chocolate

FROM THE GRIDDLE

Brioche French Toast 17
mixed berries, whipped Amish butter

Buttermilk Pancakes 16
mixed berries, whipped Amish butter

The InterContinental 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, whole grain, cinnamon-raisin, gluten-free white

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 (GF) ✓ 4
sliced bananas, fresh berries, or pineapple

FRESH FRUITS

Whole Sectioned Indian River Grapefruit (GF) ✓ 7.5
ruby marsh grapefruit sections

Fresh Cut Fruit (GF) ✓ 7

Cup of Berries (GF) ✓ 8.5

BREAKFAST SIDES 5
apple smoked bacon, pork sausage, turkey sausage, Canadian bacon, breakfast potatoes, Greek yogurt

ALL DAY DINING 11am-12am

APPETIZERS

Korean Bulgogi Tacos* 19
marinated beef, kimchi slaw, spicy mayo, scallions

Seafood Toast 19
lobster and crab salad, lemon infused aioli, avocado

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

SOUPS

French Onion Soup 9
provolone cheese, crouton, green onion

Chicken Noodle Soup 9

Soup of The Day 8

SALADS

Mediterranean Grain Bowl (GF) 22
lentil salad, tomatoes, kalamata olives, artichokes, feta, grilled chicken, oregano vinaigrette

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

Protein Add-Ons

<i>Grilled Chicken 8</i>	<i>Grilled Flat Iron Steak 12</i>
<i>Seared Salmon 10</i>	<i>Grilled Shrimp (5pcs) 12</i>

SIDES 7

French fries, sweet potato fries, house salad, grilled vegetables, herb roasted potatoes

KIDS PLATES 11am-11pm

For our VIPs under 12

Crispy Chicken Fingers* 10
French fries, honey mustard sauce

Cheese Pizza 10
marinara, mozzarella

Spaghetti with Marinara Sauce 10
toasted garlic bread

Vegetable Wrap 10
seasonal roasted vegetables, mixed lettuce greens, tomatoes, balsamic dressing, tortilla, fruit cup

Creamy Tomato Soup 5

Ice Cream Sundae 10

SANDWICHES & BURGERS (GF) available on sandwiches

All sandwiches are served with a choice of sweet potato or French fries
sub side salad 4

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

North Coast Turkey Club Sandwich* 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

Big Fish Sandwich 20
battered swai, remoulade, creamy slaw, tomato, sourdough

10” PIZZA (GF) available on all pizzas

Italian Burrata (VEG) 18
burrata, provolone, asiago, garlic oil, roasted tomato, 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

ENTRÉES (GF) available on pastas

Breaded Chicken Cutlet* 29
herb roasted potatoes, arugula, lemon butter sauce

Arrabbiata Blush Pasta (VEG) 23
mild, creamy tomato and garlic sauce, basil, spinach, shaved parmesan

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

Fish & Chips 26
battered Swai fish fillet, fried potatoes, house tartar sauce, lemons

Create Your Own Three Egg Omelet 18
see breakfast section for list of ingredients

DESSERTS 11am-11pm

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

Carrot Cake (VEG) 10
carmel sauce, candied pecans

Mitchell’s Ice Cream by the Pint 11
please ask server for flavors of the day

LATE NIGHT 12am-6am

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.

Chicken Noodle Soup 9

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 dressing

Chicken Wings* 17
10 wings, celery sticks, choice of: buffalo or BBQ, ranch or blue cheese

Hummus ✓ 14
grilled naan bread, carrot, cucumber & peppers
½ Pound Signature Burger* 19
on a toasted challah bun with a choice of: smoked Amish cheddar, Swiss, provolone or American cheese
add-ons: applewood smoked bacon 2, avocado 3, fried egg 4

North Coast Turkey Club Sandwich* 17
smoked turkey, lettuce, tomato, smoked bacon, garlic aioli, multi-grain bread. **add avocado 3**

Fish & Chips 26
battered Swai fish fillet, fried potatoes, house tartar sauce, lemons

Spaghetti with Marinara Sauce (VEG) 16
toasted garlic bread

Tuscan Chicken 10” PIZZA * 18
white sauce, chicken, red onion, sautéed spinach, Roma tomatoes, mozzarella, chopped herbs

SIDES 7
French fries, sweet potato fries, house salad, grilled vegetables, herb roasted potatoes

DESSERTS
Flourless Chocolate Cake (VEG) (GF) 10
berry sauce, fresh berries

Mitchell’s Ice Cream by the Pint 11
please ask for flavors of the day

BEVERAGES

Mineral Water
Smart Water 1 liter **9** Smart Water 1.5 liter **12**
Acqua Panna 250 ml **4.5** Acqua Panna 1 liter **9**
San Pellegrino 250ml **4.5** San Pellegrino 750ml **9**
Dasani 12oz **4**

Soft Drinks 4
Coke Diet Ginger Ale
Diet Coke Root Beer
Ginger Ale Sprite, Sprite Zero

Fresh Juices 8
Orange, Grapefruit, Carrot

Coffee Regular or Decaffeinated
Small Coffee **4** Large Coffee **6**
Espresso **4** Cappuccino **5**
Café Latte **5** Hot Chocolate **5**
Hot Tea Sm. **4** Hot Tea Lg. **6**

BEER 11am-1:30am
PARTY PACKS

Domestic Beers
Bottle **\$7.5** / 6 Pack **\$35** / Case of 24 **\$130**
Budweiser Blue Moon Michelob Ultra
Coors Light Sam Adams Lagunitas IPA
Angry Orchard

Imported Beers
Bottle **\$8** / 6 Pack **\$40** / Case of 24 **\$150**
Stella Artois Amstel Light Sapporo
Heineken Modelo Especial
Heineken Guinness Draught
Non-Alcoholic

Hard Seltzer
White Claw Assorted Flavors **\$8**

WINE 11am-1:30am

SPARKLING
Piper-Sonoma Brut, Rosé **13 / 60**
Mirabelle Brut, California, **19 / 80**
La Marca, Prosecco “split” **12**
Valda Marc Oro, Prosecco **52**

CHAMPAGNE
Piper-Heidsieck, Cuvée 1785, Brut **115**
Moët & Chandon Imperial, Brut **120**
Veuve Clicquot, Brut **135**
Dom Pérignon, Brut, 2013 **400**

SAUVIGNON BLANC
Sea Glass, Napa Valley, CA **13 / 52**
Stoneleigh, New Zealand **14 / 52**

CHARDONNAY
Sea Glass, Napa Valley, CA **14 / 62**
Mâcon-Villages, Albert Bichot, France **15 / 66**
Groth Vineyards, Napa Valley, CA **72**

WORLDLY WHITES
Rosé, Château Minuty, France **14 / 62**
Pinot Grigio, Santa Margherita D.O.C., Italy **14 / 62**

WORLDLY REDS
E. Guigal, Côtes du Rhône, France **14 / 62**
Tornatore Etna Rosso, Sicily, Italy **15 / 68**
d’Arenberg, The Footbolt, Shiraz, Australia **13 / 55**
Magna Cum Laude, Super Tuscan, Italy **130**

RIESLING
Heinz Eifel, Shine, Mosel, Germany **11 / 48**

PINOT NOIR
Apaltagua, Colchagua Valley, Chile **14 / 62**
Belle Glos, Balade, Monterey County **17 / 78**

MALBEC
Luigi Bosca, Mendoza, Argentina **14 / 64**

MERLOT
Decoy, Napa Valley, CA **14 / 62**

CABERNET SAUVIGNON
Starmont, Napa Valley, CA **15 / 68**
Quilt, Napa Valley, CA **85**

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 16
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



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.



Offers cutting edge contemporary dining with an emphasis on worldly cuisine in an engaging atmosphere. The cuisine offers tastes from around the world, all curated by our chefs with natural ingredients

Mondays-Fridays 11am-10pm
Saturdays & Sundays: 4pm-10pm

Restaurant inquiries & reservations:
Extension 4045

Offers casual dining of International and American cuisines in a light and friendly atmosphere featuring the freshest products; crisp salads, your favorite sandwiches, pastas, flatbreads, seafood and homemade soups.

Our lunch buffet themes change Mondays through Fridays offering action stations, salads, hot and cold entrées and desserts.

Breakfast 6:30am-11am
Lunch 11am-3pm

Restaurant inquiries & reservations:
Extension 4051

Room Service charge of \$4 per delivery, 18% taxable gratuity, and applicable sales tax will be added to your bill. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness, **GF** (Gluten Free), **VEG** (Vegetarian), **✓** (Vegan) and **DF** (Dairy Free).