

Appetizers

Hummus (VEG) 14
zaatar marinated chickpeas, soft naan
add-on: vegetable crudité \$3

Dynamite Shrimp (DF) 20
crispy fried shrimp, spicy mayo, lemon chilly air, tobanjan tobiko, micro herbs

Lamb Chops (GF) (DF) 21
pickled heirloom carrots, chimichurri

Beef Bao (DF) 17
bulgogi beef, chilly mayo, pickled cabbage, jalapeño, scallions

Salmon Tostadas 18
cured salmon, pickled cabbage, grilled avocado, cilantro lime aioli, jalapeño, crispy tortilla

Elote Corn Ribs 16
grilled corn ribs, cotija cheese, chipotle aioli, tajin, cilantro

Soups & Salads

Tomato Bisque Soup (VEG) 10
creamy tomato soup with mild chilies

Soup Of the Day 10

Local Lettuces 14
cucumber, grape tomato, pickled radish, carrot ribbon, white balsamic dressing

Baby Gem Caesar 15
demi-sec tomato, parmesan, parmesan peppercorn Caesar dressing

Caprese Salad 19 (VEG) (GF)
nut-free pesto with Honolulu basil and parmesan crystals, sweet tomato, evoo, sea salt

Protein Add-Ons

Sautéed Chickpeas (GF) 10

Grilled Chicken Breast (GF) (DF) 10

Seared Salmon* (GF) (DF) 18

Garlic & Herbs Sautéed Shrimp (GF) 17

CAB 4oz Hanger Steak (GF) (DF) 19

Vegan Steak 6oz 21

TABLE 45



Celebrate 80 years of InterContinental Hotels & Resorts with a culinary journey around the world. Enjoy our curated 80th Anniversary prix fixe menu inspired by iconic InterContinental destinations

Celebrate 80 | Dinner for Two | \$80

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Entrées

Arroz con Pollo 37
grilled chicken thighs, cilantro rice, grilled veggies, chimichurri, salsa roja

Butter Chicken 34
san marzano makhani sauce, chicken tikka, garlic cheese naan, cashew nuts

Pistachio Crusted Seared Salmon 34
lemon-pepper fingerling potato, cucumber dill sauce

Bistec a la Criolla Skirt Steak 44
crispy plantain and yuca "fries", hogao Sauce

Pork Chop Feijoada (DF) 34
black beans, rice, tarragon-orange sour cream, bananas spiced onions, oranges, chorizo

Steamed Seabass (GF) 38
ginger-lemon chili au jus, rice noodles, bok choy

Veal Geschnetzeltes (GF) 56
Creamy sliced veal, mushrooms, onions, potato rösti

Ohio Proud Filet Mignon 63
fingerling potatoes, merlot demi, roasted shallot herb butter

Lamb Shank Tajin 44
winter vegetables, onion seed bread

Pesto Pappardelle 29 (VEG)
fresh pasta, nut free pesto, tomatoes, lemon infused evoo

Thai Red Curry 30
red curry, coconut cream, baby corn, thai pea eggplant, chilly, basil, galangal, bamboo shoots, mushrooms, jasmine rice, beans

À La Carte Sides \$10

Crispy Fingerlings 10

Charred Baby Carrots (GF) 10

Grilled Asparagus (GF) 10

Mashed Potatoes (VEG) (GF) 10



~Applicable Sales Tax Will be Added to Your Bill ~18% Gratuity Added to Parties of Six or More ~ a \$4 charge will be applied to all split plate requests

80th (80th Anniversary Item) **GF** (Gluten Free), **VEG** (Vegetarian), **V** (Plant Based), **DF** (Dairy Free) **🐞** (Contains Shellfish)

*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.

Sushi

Mondays Through Fridays 4pm-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 panca, ginger, lime, mushroom, bamboo shoot, sesame

Madai* (red snapper) 13

fresno pepper, orange, toasted almond, chili crisp,

cilantro, citrus ponzu

Wakame & Charred Tomato Salad V 13

charred heirloom tomatoes, wakame, baby gem, wafu dressing

SASHIMI 10

À La Carte – Three Pieces Per Order

Hamachi* 10

Sake* (atlantic salmon)

Ahi*

Shiro Maguro* (white tuna)

Unagi (eel)

Ebi* (shrimp)

NIGIRI 10

À La Carte – Two Pieces Per Order

Hamachi* 10

Sake* (atlantic salmon)

Ahi*

Shiro Maguro* (white tuna)

Unagi (eel)

Ebi (shrimp)

HOSOMAKI (8pcs) TEMAKI (1 Hand Roll) 11

À 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)

URAMAKI 12

À 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, 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 V 12

leafy greens, shiso, cucumber, cilantro, spiced pickled

carrot, basil