



Eggs Benedict 19

Canadian bacon, poached egg, hollandaise. Served with breakfast potatoes

Create Your Own Three Egg Omelet 17

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 16

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

Avocado Toast (VEG) 16

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.

BREAKFAST SPECIALTIES 5:30am-11am

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

ALL DAY DINING 11am-10:30pm

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

APPETIZERS

Chicken Tacos 18

wonton, sriracha aioli, teriyaki sauce, pickled radish, cilantro

Fried Brussels Sprouts (VEG) 16

plump golden raisins, Cotija cheese, sherry vinaigrette

Chicken Wings 17

10 wings, celery sticks, choice of: buffalo or BBQ, ranch or blue cheese

Hummus ✓ 14

grilled naan bread, carrot, cucumber & peppers

Roasted Heirloom Carrots (VEG) (GF) 17

cucumber yogurt, feta cheese, pomegranate seeds, dill

SOUPS

French Onion Soup 9

provolone cheese, crouton, green onion

Chicken Noodle Soup 9

Soup of The Day (DF) 8

ENTRÉE 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) 16

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

Kale Salad (VEG) (GF) 16

walnuts, goat cheese, roasted heirloom apples, pomegranate seeds, sherry vinaigrette

Protein Add-Ons

Grilled Chicken 8

Seared Salmon 10

Grilled Flat Iron Steak 12

Grilled Shrimp (5pcs) 12

SIDES 7

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

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 \$3

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, tomato aioli, lettuce, toasted challah bun

Corned Beef Reuben Sandwich 19

rye bread, Amish Swiss cheese, sauerkraut thousand island dressing

Chickpea Salad Wrap ✓ 17

sun-dried tomato tortilla, lettuce, tomato, pickled red onion

Fried Lake Erie Walleye Sandwich* (DF) 20

flash fried walleye, spicy remoulade, pickle spear, lettuce, brioche bun

FLATBREAD (GF available on all flatbreads)

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

Wild Mushroom (VEG) 18

sour cream, wild mushroom, caramelized onion, goat cheese, truffle oil, balsamic reduction, chives

ENTRÉES (GF) available on pastas

Pierogies & Local Sausage 28

potato & cheddar perogies, smoked kielbasa, caramelized rosemary onions, sour cream, whole grain mustard

Breaded Chicken Cutlet 29

roasted fingerling potatoes, wild arugula, pickled Fresno peppers, lemon vinaigrette

Garlic Herb Shrimp (GF) 31

asiago risotto, asparagus, blistered tomatoes, chimichurri, crispy leeks

Seared Atlantic Salmon* (GF) 33

asparagus, creamed corn, arugula citrus salad

Steak Frites* 35

flat iron steak, local salad, rosemary garlic fries, herb butter, steak sauce

Pappardelle Bolognese (DF) 29

braised beef cheek Bolognese, forest mushrooms, merlot reduction, shaved parmesan

Create Your Own Three Egg Omelet 17

see breakfast section for list of ingredients



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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) 16

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

Kale Salad (VEG) (GF) 16

walnuts, goat cheese, roasted heirloom apples, pomegranate seeds, sherry vinaigrette

LATE NIGHT 10:30pm-5:30am

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 \$3

North Coast Turkey Club Sandwich 17

smoked turkey, lettuce, tomato, smoked bacon, garlic aioli, multi-grain bread. add avocado \$3

Chicken Wings 17

10 wings, celery sticks, choice of: buffalo or BBQ, ranch or blue cheese

Corned Beef Reuben Sandwich 19

rye bread, Amish Swiss cheese, sauerkraut thousand island dressing

Tuscan Chicken 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

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

BEVERAGES

Mineral Water

Dasani 12oz 3.5 / San Pellegrino 8 fl oz 4.5 /

San Pellegrino 750ml 9 / Smart Water 1 liter 9

/ Smart Water 1.5 liter 12

Soft Drinks 3.5

Coke, Diet Coke, Ginger Ale, Diet Ginger Ale,

Root Beer, Sprite, Sprite Zero

Fresh Juices 8

Orange, Grapefruit, Carrot

Coffee Sm. 4 Lg. 6

Regular or Decaffeinated

Espresso 4

Cappuccino 5

Café Latte 5

Hot Tea Sm. 4 Lg. 6

Hot Chocolate 5

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

BEER 11am-1:30am

PARTY PACKS

Domestic Beers: Budweiser, Angry Orchard,

Michelob Ultra, Coors Light, Blue Moon,

Lagunitas IPA, Sam Adams Boston Lager

Imported Beers: Stella Artois, Sapporo, Amstel

Light, Heineken, Modelo Especial, Guinness

Draught Stout, Heineken Non-Alcoholic

Domestic Beer

Bottle \$7.5 / 6 Pack \$35 / Case of 24 \$130

Imported Beer

Bottle \$8 / 6 Pack \$40 / Case of 24 \$150

Hard Seltzer

White Claw Assorted Flavors \$8

WINE 11am-1:30am

SPARKLING

Piper-Sonoma Brut, Rosé 13 / 60

Mirabelle Brut, California, 19 / 80

PROSECCO

La Marca split 12

Valda Marc Oro 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

RIESLING

Heinz Eifel, Shine, Mosel, Germany 11 / 48

WORLDLY WHITE

Rosé, Miraval, Côte de Provence, France 14 / 62

Pinot Grigio, Santa Margherita D.O.C., Italy 14 / 62

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

WORLDLY RED

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

TABLE | 45

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. Enjoy an open kitchen experience with our Chef's Table.

Hours of Operation:

Mondays-Fridays 11am-10pm

Saturdays & Sundays: 4pm-10pm

Sushi Mondays-Fridays: 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, pizzas, seafood and homemade soups. Our lunch buffet theme changes Mondays through Fridays offering action stations, salads, hot and cold entrées and desserts.

Hours of Operation:

Breakfast 6:30am-11am

Lunch 11am-3pm

Restaurant inquiries & reservations:

Extension 4051