



**Eggs Benedict 19**

Canadian bacon, poached egg, hollandaise.  
Served with potato pancakes

**Create Your Own Three Egg Omelet 17**

*Choice of Four of the Following Ingredients:*  
tomato, scallion, peppers, spinach, mushroom,  
ham, turkey sausage, bacon, sausage. Served  
with potato pancakes

**Power Wrap 16**

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

**Avocado Muffin 16 DF**

crushed ripe avocados, poached farm fresh  
eggs, toasted English muffin, olive oil roasted  
tomatoes. Served with potato pancakes

**Power Bowl 13.5**

oats, almond milk, Greek yogurt, topped fresh  
& dried berries, mixed nuts, fresh mint.

**BREAKFAST SPECIALTIES 5:30am-11am**

**All American Breakfast 22**

two eggs any style, choice of bacon, pork sausage,  
chicken sausage or ham, potato pancakes, your selection  
of toast, juice, coffee, tea or hot chocolate

**FROM THE GRIDDLE**

**Brioche French Toast 17**

peach compote, 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 8**

raisins, brown sugar, cinnamon

**Granola Parfait 8**

house-made granola, California berries, vanilla  
Greek yogurt, lemon curd

**Assorted Cereal 5.50**

choice of Milk

**Add Fresh Fruit to Any Grain 4**

sliced bananas, fresh berries, or pineapple

**FRESH FRUITS**

**Whole Sectioned Indian River Grapefruit 7.5**

ruby marsh grapefruit sections

**Fresh Cut Fruit 7**

**BREAKFAST SIDES 5**

apple smoked bacon, pork sausage links, turkey  
sausage, Canadian bacon, grits, potato pancakes

**ALL DAY DINING 11am-10:30pm**

**APPETIZERS**

**Sesame Crusted Ahi Tuna Tacos (2) 14 3 (17)**

mango guacamole, cilantro, cabbage slaw

**Fried Calamari 15**

garlic lemon aioli, charred lemon, herbs

**Chicken Wings 15**

10 wings, celery sticks, ranch or blue cheese

Choice of: garlic parmesan, buffalo, Korean  
BBQ

**Grilled Halloumi 15**

fresh watermelon, candied walnuts, mango  
mint dressing, baby greens

**SOUPS**

**French Onion Soup 9**

provolone cheese, crouton, green onion

**Chef's Seasonal Soup 8**

changes daily

**ENTRÉE SALADS**

**Ancient Grain Bowl 18**

grilled chicken, tricolor quinoa, black bean &  
corn salsa, cherry tomatoes, avocado, feta,  
salsa verde, Greek yogurt drizzle

Caesar Salad 16

romaine hearts, creamy caesar dressing,  
roasted tomatoes, shaved parmesan, focaccia  
crisp

**Greek Salad 16 VEG**

local arcadian greens, peppers, tomato,  
kalamata olives, red onion, cucumber, feta,  
oregano vinaigrette, naan croutons

**Heirloom Baby Tomato Salad 14**

vine ripened baby tomatoes, burrata, wild  
arugula, basil vinaigrette, grilled herb  
baguette

*Add Grilled Chicken \$6.00*

*Add Grilled Salmon \$8.00*

**SIDES 5**

french fries, sweet potato fries, house salad,  
grilled vegetables, rosemary roasted  
fingerling potatoes

**SANDWICHES & BURGERS GF available on sandwiches**

*Served with tomatoes, lettuce, onion, dill pickles*

*Choice of sweet potato or french fries*

**½ Pound Signature Burger 18**

on a toasted challah bun

*Choice of: American, swiss, provolone, cheddar, bacon,*

*avocado, fried egg*

**North Coast Turkey Club Sandwich 16**

smoked turkey, lettuce, tomato, bacon, pesto aioli, multi grain

**Chicken Sandwich 15**

Cajun marinated chicken, bacon, smoked Amish cheddar,  
pickled red onion, tomato aioli, lettuce, toasted challah bun

**Open Faced Portobello 15**

roasted portobello, caramelized onion, red pepper, sundried  
tomato tapenade, goat cheese, arugula, grilled olive bread

**FLATBREAD PIZZA GF available on all pizza**

**Italian Burrata 17 VEG**

burrata, provolone, asiago, garlic oil, roasted tomato, herbs

**Barbeque Chicken 17**

BBQ sauce, grilled chicken, provolone, fire roasted corn, red  
onion, drizzled with chipotle ranch & scallions

**Fennel & Onion 17 VEG**

caramelized fennel, red onion, crumbled feta, zaatar, cultured  
cream, thyme

**ENTRÉE**

**Seared 14oz Delmonico Ribeye 54**

rosemary roasted fingerling potatoes, garlic French green  
beans, roasted shallot herb butter

**Sautéed Scallops 32**

summer truffle corn puree, asparagus, wild mushroom, bacon  
jam, crispy leeks

**Pan Seared Atlantic Salmon 29 GF**

cannelli bean & tomato salad, wilted garlic spinach, arugula  
pesto

**Herb Roasted Chicken Breast 27**

Boursin whipped potatoes, poached French beans, chicken jus

**Garganelli Pasta 24 GF available**

kale, roasted tomatoes, chicken Italian sausage, grappa  
cream, asiago, herbs

**Create Your Own Three Egg Omelet 17**

see above for list of ingredients

**Table 45 SIGNATURE SPECIALTIES**

**A Zack Bruell Restaurant**

Available 4pm-10pm

**Center Cut Certified Angus Beef**

**Tenderloin 55**

asiago twice baked potato, grilled  
broccolini, marrow butter, red wine  
reduction

**Striped Bass 38**

Morel mushrooms, broccolini & pine  
nuts, tarragon mustard sauce

**Rainbow Roll 19**

tuna, hamachi, cured salmon, crabstick,  
cucumber, eel sauce

**Table 45 Roll 18**

shrimp tempura, tuna, togarashi,  
cucumber, avocado, sambal aioli, sweet  
soy

**California Roll 14**

crabstick, cucumber, avocado aioli

**More safe options for your in-room dining** Available 4pm-10pm

Dinner for (2) for \$89\*

Starter

*Choice of:*

**French Onion Soup**

or

**Greek Salad**

or

**Caesar Salad**

Entree

*Choice of:*

**Garganelli Pasta GF available**

kale, roasted tomatoes, chicken Italian sausage, grappa cream, asiago, herbs

or

**Herb Roasted Chicken Breast**

Boursin whipped potatoes, poached French beans, chicken jus

or

**Pan Seared Atlantic Salmon GF**

cannelli bean & tomato salad, wilted garlic spinach, arugula pesto

Dessert

*Choice of:*

**Almond Cream Tart**

or

**Triple Chocolate Cake**

We are proud of our contactless dining in the safety for your room.



### Create Your Own Three Egg Omelet 17

*Choice of Four of the Following Ingredients:*

tomato, scallion, peppers, spinach, mushroom, ham, turkey sausage, bacon, sausage. Served with potato pancakes

### Caesar Salad 16

romaine hearts, creamy caesar dressing, roasted tomatoes, shaved parmesan, focaccia crisp

### Greek Salad 16 VEG

local arcadian greens, peppers, tomato, kalamata olives, red onion, cucumber, feta, oregano vinaigrette, naan croutons

### Heirloom Baby Tomato Salad 14

vine ripened baby tomatoes, burrata, wild arugula, basil vinaigrette, grilled herb baguette

### LATE NIGHT 10:30pm-5:30am

#### Angus Burger 18

on a toasted challah bun

*Choice of:* American, swiss, provolone, cheddar, bacon, avocado, fried egg

#### North Coast Turkey Club Sandwich 16

smoked turkey, lettuce, tomato, bacon, pesto aioli, multi grain

#### Chicken Wings 15

*Choice of:* garlic parmesan, buffalo, Korean BBQ 10 wings, celery sticks, ranch or blue cheese

#### Open Faced Portobello 15

portobello, caramelized onion, red pepper, sundried tomato tapenade, goat cheese, arugula, grilled olive bread

### Barbeque Chicken Flatbread 17

BBQ sauce, grilled chicken, provolone, fire roasted corn, red onion, drizzled with chipotle ranch & scallions

#### SIDES 5

french fries, sweet potato fries, house salad, grilled vegetables, rosemary fingerling potatoes

### Triple Chocolate Cake 10

chocolate bundt cake, sweet cream filling, chocolate glaze, fresh berries, chocolate sauce

### Mitchell's Ice Cream by the Pint 10

please ask for flavors of the day

### KIDS PLATES 11am-11pm

*For the gang 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

### DESSERT 11am-11pm

#### Almond Cream Tart 10

raspberry jam, almond frangipan, fresh berries, mixed berry sauce, toasted candied almonds

#### Seasonal Cheesecake 10

graham cracker crumble, seasonal

accompaniments

#### Triple Chocolate Cake 10

chocolate bundt cake, sweet cream filling,

chocolate glaze, fresh berries, chocolate sauce

#### Mitchell's Ice Cream by the Pint 10

please ask server for flavors of the day

### BEER 11am-1:30am

#### PARTY PACKS

**Domestic Beers:** Budweiser, Bud Light, Miller Lite,

Coors Light, Michelob Ultra, Blue Moon, Great Lakes Dortmunder Gold Lager

**Imported Beers:** Stella Artois, Corona Extra,

Heineken, Guinness

#### Domestic Beer

Bottle 5 / 6 Pack 25 / 12 Pack 50 / Case of 24 90

#### Imported Beer

Bottle 6 / 6 Pack 30 / 12 Pack 55 / Case of 24 100

### WINE 11am-1:30am

#### SPARKLING & CHAMPAGNE

**La Marca Prosecco, Italy, Split**

gl bot  
14

**Villa Sandi Brut, Prosecco,**

10 40

Valdobbiadene, Italy

**Piper-Sonoma Brut Rosé,**

11 44

Sonoma County, CA

**Champagne, Moët Imperial Brut, France**

100

**Champagne, Veuve Clicquot, France**

125

**Champagne, Dom Perignon, France**

290

#### SWEET WHITE WINES

**Riesling, Chateau Ste Michelle,**

9 36

Columbia Valley, Washington

**Moscato, D'Asti, Beviameo, Italy**

10 40

#### LIGHT INTENSITY WHITE WINES

**Chardonnay**

**Stone Cellars, Napa, CA**

9 36

**Caliterra, Casa Blanca Valley, Chile**

10 40

**Sauvignon Blanc**

**Sea Glass Sauvignon Blanc, Napa, CA**

12 42

**The Seeker, Marlborough, New Zealand**

14 48

#### FULLER INTENSITY WHITE WINES

**Sea Glass Chardonnay, Napa, CA**

12 42

**Director's Cut by Coppola, Russian River**

14 52

Valley, Sonoma

#### LIGHT INTENSITY RED WINES

**Merlot**

**Stone Cellars, Napa, CA**

gl bot  
9 36

**Caliterra, Colchagua Valley, Chile**

10 40

**Pinot Noir**

**Sea Glass Pinot Noir, Napa, CA**

12 42

**Light Horse, Jamieson Ranch**

14 56

Vineyards, CA

**Syrah**

**Penfolds, Koonunga, Australia**

12 44

#### FULLER INTENSITY RED WINES

**Cabernet Sauvignon**

**Stone Cellars, Napa, CA**

9 30

**Caliterra, Colchagua Valley, Chile**

10 40

**Penfolds, Max, South Australia**

12 48

**CS Sangiovese Blend**

**Rompicollo, Tomassi, Tuscany**

12 48

**Malbec**

**Terrazas, Mendoza, Argentina**

12 48

**Merlot**

**Matanzas Creek, Sonoma County, CA**

96

## TABLE | 45

Brought to you by local Chef/Restaurateur, Zack Bruell, offers cutting edge contemporary dining with an emphasis on world cuisine in an engaging atmosphere. The cuisine offers tastes from around the world and from home, all created by our chefs with natural ingredients. Enjoy watching our culinary team in action from the open kitchen area or experience the ultimate booking Table 45, our Chef's Table, located in the kitchen. The warm and vibrant atmosphere will suit those dressed in jeans or couture.

#### Hours of Operation:

Dinner: Daily: 4pm-10pm

Bar: Daily: 4pm-11pm

Sat/Sun: 3pm-10pm

Sushi Daily: 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 International lunch buffet changes daily offering an action station, meat carving, salads, hot and cold entrees and desserts.

#### Hours of Operation:

Breakfast a la carte: Daily 6:30am-11am

Lunch a la carte Mon-Fri: 11am-3pm

Sat/Sun: 11am-3pm

Restaurant inquiries & reservations:  
Extension 4051