



Egg White Frittata 19

egg whites, avocado, spinach, tomato, salsa

Avocado Toast 16 DF

crushed ripe California avocados, poached egg on sourdough toast

Eggs Benedict 19

Classic: Canadian bacon, poached egg, hollandaise

Steak & Egg Benedict 20

marinated steak, poached egg, mushroom, hollandaise

Create Your Own Three Egg Omelet 18

Choice of Four of the Following Ingredients: tomato, spinach, green onion, mixed peppers, avocado, mushrooms, ham, apple smoked bacon, pork sausage, chicken apple sausage

All above entrees served with Hash Browns

BREAKFAST SPECIALTIES 5:30am-11am

All American Breakfast 22

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

FLOURS

Challah French Toast 17

mixed berry compote, whipped maple butter

Buttermilk Pancakes 16

strawberry, blueberry, whipped maple butter

The InterContinental Breakfast 15.50

freshly baked croissants, muffins, Danish pastries, preserves, butter, orange juice, coffee

Cleveland Bagel Company 7 LOCAL

Plain, Rosemary, Sea Salt & Everything

cream cheese, preserves

Toasted Breads 4

white, whole wheat, rye, multi-grain, cinnamon-raisin, gluten-free white

GRAINS

Irish Steel Cut Oatmeal 9

raisins, brown sugar, cinnamon

Assorted Cereal 6.50

choice of Milk

Add Fresh Fruit to Any Grain 4

sliced bananas, fresh berries, or pineapple

Granola Parfait 11

house-made granola, California berries, vanilla

Greek yogurt, lemon curd

FRESH FRUITS

Whole Sectioned Indian River Grapefruit 7.5

ruby marsh grapefruit sections

Fresh California Berries 8.50

Fresh Cut Fruit 7.50

BREAKFAST SIDES 5

apple smoked bacon, pork sausage links, chicken apple sausage, Canadian bacon, grits, hash browns

ALL DAY DINING 11am-10:30pm

APPETIZERS

Fried Calamari 14

Roasted red pepper tapenade, kalamata olives, lemon, parmesan cheese, herbs, siracha aioli

Chicken Wings (6) 14 / (12) 22 GF

buffalo style or bourbon barbeque style

Steak Quesadilla 16

blue cheese, jalapeno, tomato, scallion, smoked mozzarella, sour cream, salsa, guacamole

Seared Ohio City Pierogies 14 LOCAL

potato, rosemary, caramelized onion jam, chive crème fraiche *“A taste of a Cleveland favorite locally made by Ohio City Pasta, featuring potato and rosemary pierogi with a classic sweet caramelized onion jam.”*

Burrata Cheese Board 19

spring pea puree, blistered tomato, olive oil, basil, grilled bread

SOUPS

French Onion Soup 9

provolone cheese, crouton, green onion

Chef's Seasonal Soup 8

changes daily

SALAD

Apple Salad 16 GF

shaved brussel sprouts, caramelized apple, walnuts, blue cheese, bacon, apple cider vinaigrette

Caesar Salad 16

anchovy vinaigrette, tomato, crouton, shaved parmesan, romaine lettuce

Greek Salad 17 VEG

mixed peppers, red onion, kalamata olives, tomato, cucumber, feta, oregano vinaigrette, grilled naan bread

Wedge Salad 13

Local bibb lettuce, bacon, tomato, blue cheese, red onion, avocado, blue cheese dressing
Add Grilled Chicken \$5.00 Add Grilled Salmon \$8.00

SIDES 5

french fries, sweet potato fries, crisp fried brussel sprouts, roasted seasonal vegetables

Create Your Own Three Egg Omelet 18

see description above

Caesar Salad 16

anchovy vinaigrette, tomato, crouton, shaved parmesan, romaine lettuce

Greek Salad 17 VEG

mixed peppers, red onion, kalamata olives, tomato, cucumber, feta, oregano vinaigrette, grilled naan bread

Add Grilled Chicken \$5.00 Add Grilled Salmon \$8.00

Burrata Cheese Board 19 VEG

spring pea puree, blistered tomato, olive oil, basil, grilled bread

SANDWICHES & BURGERS GF available on sandwiches

Served with tomatoes, lettuce, onion, dill pickles

Choice of sweet potato or french fries

Build Your Own Burger 18

on a toasted kaiser roll

Additional Toppings 1

American, swiss, provolone, cheddar, bacon, avocado, fried egg

Grilled Chicken Sandwich 15

grilled chicken breast, shaved Brussel slaw, caramelized

apple, toasted challah bread, mustard aioli

North Coast Turkey Club Sandwich 16

smoked turkey, lettuce, tomato, bacon, mustard aioli

Corned Beef Reuben 16

corned beef, Cleveland kraut, swiss cheese, rye bread, thousand island dressing

FLATBREAD PIZZA GF available on all pizza

Pizza Your Way 21

tomato sauce, mozzarella, choice of toppings
bacon, ham, pepperoni, black olives, mushrooms, onions, jalapenos, spinach, artichokes, tomatoes, mozzarella, provolone

Spinach and Artichoke 18 VEG

goat cheese, garlic, parmesan, herbs, olive oil

Margherita 17 VEG

roma tomato, fresh mozzarella, garlic, basil, olive oil

ENTREES

Grilled 14oz Ribeye Steak 54

blue cheese whipped potatoes, mushrooms, asparagus, house steak sauce

Breaded Chicken Schnitzel 28 LOCAL

pickled chili, arugula salad, smoked paprika aioli

“A new twist on an old Cleveland favorite, schnitzel, thin pounded chicken with smoked paprika aioli & topped with pickled Fresno chilies & arugula salad.”

Seared Atlantic Salmon 35 GF

basmati rice, mirin soy glaze, radish, scallion, lime, cilantro, toasted sesame seeds

Vegetable Risotto 21

roasted vegetables, arugula, parmesan, herbs

Pappardelle Pasta 22 GF available

wild mushroom ragout, roasted shallot, parmesan, herbs

Create Your Own Three Egg Omelet 18

LATE NIGHT 10:30pm-5:30am

Chicken Wings (6) 14 / (12) 22 GF

buffalo style or bourbon barbeque

Steak Quesadilla 16

blue cheese, jalapeno, tomato, scallion, smoked mozzarella, sour cream, salsa, guacamole

Build Your Own Burger 18

on a toasted kaiser roll Additional Toppings 1

American, swiss, provolone, cheddar, bacon, avocado, fried egg

North Coast Turkey Club Sandwich 16

smoked turkey, lettuce, tomato, bacon, mustard aioli

Corned Beef Reuben 16

corned beef, Cleveland kraut, swiss cheese, rye bread, thousand island dressing

SIDES 5

french fries, sweet potato fries, crisp fried brussel sprouts, roasted seasonal vegetables

Pizza Your Way 21

tomato sauce, mozzarella, choice of toppings
bacon, ham, pepperoni, black olives, mushrooms, onions, jalapenos, spinach, artichokes, tomatoes, mozzarella, provolone

Spinach and Artichoke 18 VEG

goat cheese, garlic, parmesan, herbs, olive oil

Chocolate Peanut Butter Brownie 12

roasted peanut, strawberry, powdered sugar

Mitchell's Ice Cream by the Pint 10

please ask server for flavors of the day

Table 45 SIGNATURE SPECIALTIES

A Zack Bruell Restaurant

Available 4pm-10pm

Table 45 Roll 18

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

Rainbow Roll 19

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

Tuna Poke 15

ponzu marinated ahi, avocado, cucumber, piquillo pepper, carrot, wakame, wasabi aioli, wonton crisps, sushi rice

Center Cut Certified Angus Beef

Tenderloin 55

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

Striped Bass 36

brined cauliflower, lobster bisque sauce, sautéed seasonal mushrooms



KIDS PLATES 11am-11pm

For the gang under 12

Crispy Chicken Fingers 11

french fries, honey mustard sauce

French Bread Pizza 11

rustic Italian batard, marinara, mozzarella

Spaghetti with Marinara Sauce 12

toasted garlic bread

Vegetable Wrap 13

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

Creamy Tomato Soup 5

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 5

Cappuccino 6

Café Latte 6

Hot Tea Sm. 4 Lg. 6

Hot Chocolate 5

DESSERT 11am-11pm

Strawberry Panna Cotta 12

whipped cream, strawberries, chocolate

Seasonal Cheesecake 11

graham cracker crumble, seasonal accompaniments

Chocolate Peanut Butter Brownie 12

roasted peanut, strawberry, powdered sugar

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 **14**
bot

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, Beviemo, 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 **9**
bot **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:

Lunch: Mon-Fri: 11am-2:30pm

Dinner: Daily: 4:30pm-10pm

Bar: Mon-Fri: 11am-10pm

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



Delights guests at the InterContinental Suites Hotel with chef inspired comfort food set in a rich, sleek yet tranquil and relaxing atmosphere that utilizes a unique ambient colored lighting system that changes color, brightness and tone of the area based on the time of the day. C2 Bar offers comfort and healthy appetizers and salads along with your favorite cocktails, wine, beers, coffees and espressos.

Hours of Operation:

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

Dinner: Daily: 4pm-9pm

Bar: Daily: 4pm-10pm

Restaurant inquiries & reservations: Extension 4054