



INTERCONTINENTAL®  
WASHINGTON D.C. – THE WHARF

# IN-ROOM DINING

**Served 7AM – 10PM Daily**



**PLEASE DIAL 8306 TO PLACE YOUR ORDER**

A \$6 Delivery Fee and 18% Service Charge will be added to all orders



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## BREAKFAST

SERVED 7AM – 10:30AM DAILY

### THE AMERICAN \$41

Two Eggs Any Style, Home Fries, and Choice of Toast

Choice of (1) Meat: Smoked Bacon, Pork Sausage, Chicken Sausage, or Virginia Ham

Choice of (1) Beverage: Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, or Milk (Whole, 2% Reduced Fat, Skim, Soy, Oat, or Almond)

Choice of (1) Juice: Orange, Grapefruit, Cranberry, Apple, or Pineapple

### THE CONTINENTAL \$26

Three Assorted Freshly Baked Pastries and Breads, Served with Fresh Fruit

Choice of (1) Beverage: Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, or Milk (Whole, 2% Reduced Fat, Skim, Soy, Oat or Almond)

Choice of (1) Juice: Orange, Grapefruit, Cranberry, Apple, or Pineapple

### THREE EGG OMELET (GLUTEN FREE) \$23

Choose Your Ingredients: Virginia Ham, Bacon, Pork Sausage, Spinach, Tomatoes, Peppers, Onions, Mushrooms, Cheddar or American Cheese

Served with Home Fries

### EGGS BENEDICT \$21

Poached Eggs, Canadian Bacon or Spinach, on English Muffin with Hollandaise Sauce  
Served with Home Fries

*Substitute Protein for A Maryland Crab Cake +\$20*

### AVOCADO TOAST \$21

Toasted Rustic Country Bread, Homemade Guacamole, Two Eggs Any Style, Arugula  
Tomato Salad

### FRENCH TOAST \$18

Cinnamon Brioche Served with Maple Syrup, Walnuts, Raisins, and Whipped Cream

### PANCAKES \$18

Traditional Buttermilk, Served with Maple Syrup and Whipped Cream

### STEEL CUT OATMEAL (GLUTEN FREE/DAIRY FREE) \$14

Served with Brown Sugar and Raisins



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## **SIDES**

### **BAKERY BASKET \$18**

Choice of Three Assorted Breakfast Pastries  
*Individual Pastries \$7*

### **YOGURT PARFAIT \$12**

Greek Yogurt, Fresh Berries, Homemade Granola, Steen's Cane Syrup

### **CEREAL \$8**

Please Ask About Our Cereal Selection  
Choice of Milk: Whole, 2% Reduced Fat, Skim, Soy, Oat, or Almond

### **CHOICE OF MEATS \$8**

Smoked Bacon, Pork Sausage, Chicken Sausage, or Virginia Ham

### **BREAKFAST POTATOES \$8**

Freshly Prepared Breakfast Potatoes, Onions and Peppers

### **FRESH FRUIT AND BERRY \$14**

Assorted Seasonal Fruit and Berries

## **BEVERAGES**

### **COFFEE (LAVAZZA) OR HOT TEA \$7**

### **CAPPUCCINO, LATTE, OR ESPRESSO \$8**

### **JUICE \$8**

Orange, Cranberry, Apple, Grapefruit, Pineapple

### **MILK \$5**

Whole, 2% Reduced Fat, Skim, Soy, Oat, or Almond

### **STILL (EVIAN) OR SPARKLING (FERRARELLE)**

Small \$8 or Large \$15



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## **ALL DAY DINING**

**SERVED 10:30AM – 10PM DAILY**

### **BEGINNINGS**

#### **BUFFALO CHICKEN WINGS \$16**

Six Wings, Fried and tossed in Buffalo Sauce  
Served with Ranch Dressing, Celery, and Carrot Sticks

#### **FRIED CALAMARI \$16**

Lightly Fried Calamari, Served with Citrus Garlic Aioli

#### **SPRING SALAD \$18**

Mixed Greens, Tomatoes, Carrots, Cucumbers, Balsamic Vinaigrette  
Addition: Grilled Chicken +\$10, Steak +\$18, Grilled Shrimp +\$18, Crab Cake +\$20

#### **CLASSIC CAESAR SALAD \$18**

Hearts of Romaine, Homemade Caesar Dressing, Croutons, and Parmesan Cheese  
Addition: Grilled Chicken +\$10, Steak +\$18, Grilled Shrimp +\$18, Crab Cake +\$20

#### **CRISPY FRIES \$14**

Classic or Parmesan Truffle Fries

#### **CHEESE AND CHARCUTERIE \$24**

Selection of Domestic and Imported Cheeses and Cured Meats, Served with  
Country Bread and Accoutrements

### **FOR THE KIDS**

#### **PASTA AL POMODORO \$16**

Pasta Tossed in Marinara Sauce and Topped with Parmesan Cheese

#### **CHICKEN TENDERS \$16**

Four Homemade Chicken Tenders Served with French Fries and Honey Mustard

#### **KID'S SLIDERS \$16**

Brioche Bun, Burger Patty, Cheddar Cheese, and French Fries

#### **HOT DOG \$16**

Plain Hot Dog with French Fries  
Served with Ketchup and Mustard on the side



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## **MAINS**

### **CHICKEN PARMESAN \$42**

Breaded Chicken Breast Topped with San Marzano Sauce, Mozzarella Served with Olive Oil and Garlic Pasta

### **PAN SEARED SALMON \$36**

Salmon Filet, Balsamic Glaze, Wilted Garlic Spinach, Roasted Cherry Tomatoes, and Steamed Rice

### **BLACKENED RIB EYE \$56**

Blackened Black Angus Rib Eye, Grilled Asparagus, Garlic Pee Wee Potatoes, Bordelaise Sauce

### **MARYLAND CRAB CAKE \$45**

Maryland Crab Cake, Tartar Sauce, Coleslaw, Crispy Fries

### **PROPER BURGER \$27**

Black Angus Patty, Lettuce, Heirloom Tomato, Brie Cheese, Balsamic Glazed Grilled Red Onions, Candied Bacon, Served with Choice of French Fries or Petit Salad

### **CLASSIC TURKEY CLUB \$24**

Country Bread, Roasted Turkey Breast, Lettuce, Tomatoes, Bacon, Homemade Mayo, Served with Choice of French Fries or Petit Salad



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## **DESSERTS**

**SEASONAL SORBET \$14**

**ICE CREAM \$14**  
Chocolate or Vanilla

**CHEF'S SPECIAL**  
Please ask about our daily selection

## **BEVERAGES**

**COFFEE (LAVAZZA) OR HOT TEA \$7**

**CAPPUCCINO, LATTE, OR ESPRESSO \$8**

**JUICE \$8**  
Orange, Cranberry, Apple, Grapefruit, Pineapple

**MILK \$5**  
Whole, 2% Reduced Fat, Skim, Soy, Oat, or Almond

**STILL (EVIAN) OR SPARKLING (FERRARELLE)**  
Small \$8 or Large \$15

**SODA \$7**  
Coke, Diet Coke, Sprite, Ginger Ale



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## **WINE (GLASS/BOTTLE)**

### **SPARKLING**

**MASCHIO**, Prosecco Brut, Veneto IT **\$15/\$65**  
**PIPER SONOMA**, Brut Rosé NV, Sonoma California **\$18/\$77**  
**PIPER-HEIDSIECK** 'CUVEE 1785' NV, Champagne FR **\$25/\$108**

### **WHITE**

**STARMONT** Chardonnay, Carneros California **\$14/\$62**  
**LA CREMA** Chardonnay, Sonoma Valley California **\$13/\$58**  
**EMMOLO** Sauvignon Blanc, Napa Valley California **\$13/\$58**  
**BORGHİ AD EST** Pinot Grigio, Friuli-Venezia Giulia, IT **\$18/\$81**  
**PIERRE SPARR ALSACE ONE**, Muscat/Riesling, Alsace, FR **\$14/\$62**  
**MARTIN CODAX** Albarino, Tias Baixas, SP **\$13/\$58**

### **ROSE**

**ULTIMATE PROVENCE**, Côtes de Provence, FR **\$14/\$62**

### **RED**

**ESSAY** Syrah, Coastal Region WO, South Africa **\$14/\$62**  
**LUKE** Merlot, Wahluke Slope, Washington State **\$16/\$75**  
**REQUIEM** Cabernet Sauvignon, Columbia Valley, Washington **\$18/\$80**  
**BELLE GLOS BALADE** Pinot Noir, Russian River Valley, California **\$21/\$85**  
**BERTRAND DOMAIN DE CIGALUS** Red Blend, Narbonne, FR **\$22/\$95**



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## BEERS

### BUCKET OF BEERS \$20

*Choice of 3 below*

#### IMPORT

**HEINEKEN** (Lager) Netherlands, 5% **\$8**  
**HEINEKEN 0.0** (Non-alcoholic Lager) Netherlands **\$8**  
**CORONA EXTRA** (Pale Lager) Mexico **4.5% \$8**

#### CAN

**DC BRAU WASHINGTON DC \$8**  
Tuk Tuk (Light Lager) 4.5%  
El Hefe Speaks (Hefeweizen) 5.2%  
The Corruption (IPA) 6.5%  
Joint Resolution (Hazy IPA) 5.5%  
**DOGFISH HEAD SEAQUENCH ALE** (Sour) Delaware 4.9% **\$8**

#### DOMESTIC

**BUD LIGHT** (Light Lager) Texas 4.2% **\$7**  
**MILLER LITE** (Pilsner) Wisconsin 4.2 % **\$7**

## COCKTAILS

*Can 250ml*

**ABSOLUT Grapefruit Paloma \$14**  
*Absolut vodka, grapefruit, lime (sparkling)*  
**JAMESON Ginger and lime \$14**  
*Jameson Irish Whiskey, ginger, lime*  
**DRIFTER Passionfruit Caipirinha \$16**  
*Avua Prata Cachaca, lime, passionfruit, vanilla, cardamom, lemongrass*  
**DRIFTER Spicy Margarita \$16**  
*Paladar Blanco tequila, Triple Sec, pineapple, orange, chipotle*

## HARD SELTZER AND CIDER

**WHITE CLAW** (Hard Seltzer) Arizona **5% \$8**  
*Black cherry, Mango, Lime, Peach*  
**ANXO** Cidre Blanc (Hard Cider), Washington DC, 6.9% **\$10**  
**ANGRY ORCHARD** (Hard Cider), New York, 5% **\$8**