

# 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.*



INTERCONTINENTAL®  
WASHINGTON D.C. - THE WHARF

# BREAKFAST MENU

SERVED 7AM-10:30AM DAILY

## AVOCADO TOAST 21

*toasted rustic country bread, guacamole, two eggs any style, arugula & tomato salad*

## STEEL CUT OATMEAL 14

*served with brown sugar & raisins*  
(GLUTEN-FREE / DAIRY-FREE)

## FRENCH TOAST 18

*cinnamon brioche served with maple syrup, raisins, & whipped cream*

## PANCAKES 18

*traditional buttermilk, served with maple syrup & whipped cream*

## THREE EGG OMELET 23 (GLUTEN-FREE)

*choose ( 3 ) ingredients: onions, peppers, spinach, tomatoes, mushrooms,  
virginia ham, bacon, pork sausage, cheddar or american cheese*  
*served with home fries*  
*additional toppings available for +3 each*

## EGGS BENEDICT 21

*poached eggs, spinach or canadian bacon on english muffin with hollandaise sauce*  
*served with home fries*  
*substitute protein for a maryland crab cake +20*

## THE CONTINENTAL 26

*three assorted freshly baked pastries & 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*

## THE AMERICAN 41

*two eggs any style, home fries, & 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*

## STEAK & EGGS 38

*skirt steak, choice of eggs, served with home fries*

## SIDES

**AVOCADO 6**  
*sliced, organic*

**FRESH FRUIT & BERRIES 14**  
*assorted seasonal fruit & berries*

**CEREAL 8**  
*please ask about our cereal selection*  
*choice of milk: whole, 2 % reduced fat, skim, soy, oat, or almond*

**YOGURT PARFAIT 12**  
*greek yogurt, fresh berries, homemade granola, steen' s cane syrup*

**BAKERY BASKET 18**  
*choice of three assorted breakfast pastries*  
*individual pastries 7*

**BREAKFAST POTATOES 8**  
*freshly prepared breakfast potatoes, onions, & peppers*

**CHOICE OF MEATS \$8**  
*smoked bacon, pork sausage, chicken sausage, or virginia ham*

## BEVERAGES

**STILL OR SPARKLING WATER**  
*small 8 or large 15*

**JUICE 8**  
*orange, cranberry, apple, grapefruit, pineapple*

**MILK 5**  
*whole, 2% reduced fat, skim, soy, oat, or almond*

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

**CAPPUCCINO, LATTE, OR ESPRESSO 8**



INTERCONTINENTAL®  
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# ALL DAY DINING

SERVED 10:30AM - 10PM DAILY

## STARTERS

**WARM OLIVES 12**

*citrus & herb marinated olives*

**HUMMUS 18**

*olive oil, paprika, pita*

**CHEESE & CHARCUTERIE 25**

*domestic & imported cheeses, cured meats, baguette, jam*

**FRIED CALAMARI 18**

*remoulade sauce, lemon*

**MARYLAND CRAB CAKE 23**

*citrus aioli, lemon*

**BUFFALO WINGS 16**

*ranch, carrots, celery*

**SWEET MUSTARD GLAZED MEATBALLS 16**

**PARMESAN TRUFFLE FRIES 14**

*roasted garlic aioli, parsley*

**CRISPY ONION RINGS 12**

*chipotle sauce*

## FOR THE KIDS

**BUTTER PASTA 16**

*pasta tossed in butter sauce & topped with parmesan cheese*

**CHICKEN TENDERS 16**

*four homemade chicken tenders served with french fries & honey mustard*

**KID'S BURGER 16**

*brioche bun, burger patty, cheddar cheese, & french fries*

## ON THE LIGHTER SIDE

chicken +10, shrimp +15, salmon +18, crab cake +20

### MARKET SALAD 14

*greens, cherry tomato, cucumber, carrot, balsamic vinaigrette*

### CAESAR SALAD 15

*romaine, croutons, parmesan cheese*

### TOMATO & BURRATA 20

*basil, olive oil, balsamic*

## BETWEEN BREADS

with fries or petit salad, add onion rings +3

### VEGGIE SANDWICH 19

*sourdough, butter lettuce, heirloom tomato, alfalfa sprouts, pesto aioli*

### ROASTED TURKEY SANDWICH 22

*sourdough, butter lettuce, heirloom tomato, bacon, cranberry aioli*

### CRAB CAKE SANDWICH 32

*lump crab meat, brioche bun, butter lettuce, heirloom tomato, citrus aioli*

### DOUBLE WHARF BURGER 25

*beef patty, cheddar, brioche bun, butter lettuce, heirloom tomato, caramelized onion*

## MAINS

### PAN SEARED AIRLINE CHICKEN BREAST 32

*crushed yukon gold potatoes, grilled asparagus, pan-jus*

### CRISPY SKIN-ON SCOTTISH SALMON 38

*freshly caught salmon filet, warm vegetable orzo salad, capers, fresh herbs, red wine vinegar, extra virgin olive oil & sundried tomato chimichurri sauce  
available as vegan substituted with tofu*

### SEAFOOD SPAGHETTI AL OLIO 38

*jumbo shrimp, crab meat, heirloom cherry tomato, capers, garlic, EVOO*

### STEAK FRITES 39

*grilled butcher's cut, french fries with aioli, roasted garlic & herb butter  
add shrimp +15*

## SIDES

**SIDE SALAD 8**

*mixed greens, balsamic vinaigrette*

**ASPARAGUS 10**

*sea salt, EVOO*

**FARMERS ORZO 10**

*warm vegetable orzo salad, zucchini, squash, tomato, capers, fresh herbs, red wine vinegar, EVOO*

**CRUSHED POTATOES 10**

*sea salt roasted potato, fried*

**FRENCH FRIES 10**

## DESSERTS

**SEASONAL FRUIT BOWL 14**

**ICE CREAM 14**

*please ask about our daily selection*

**CHEF' S SPECIAL 14**

*please ask about our daily selection*

## BEVERAGES

**STILL OR SPARKLING WATER 15**

**SODA 7**

*coke, diet coke, sprite, ginger ale*

**MILK 5**

*whole, 2 % reduced fat, skim, soy, oat, or almond*

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

**CAPPUCCINO, LATTE, OR ESPRESSO 8**

## 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  
**BORCHI AD EST** Pinot Grigio, Friuli- Venezia Giulia, IT 18/81  
**PIERRE SPARR ALSACE ONE** Muscat/ Riesling, Alsace, FR 14/62  
**MARTINCODAX** Albarino, Tias Baixas, SP 13/58

### ROSÉ

**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

## BEERS

### 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 250 ml

**ABSOLUT Grapefruit Paloma** 14  
*Absolut vodka, grapefruit, lime ( sparkling)*  
**JAMESON Ginger & Lime** 14  
*Jameson Irish Whiskey, ginger, lime*  
**DRIFTER Passionfruit Caipirinha** 16  
*Azua 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