

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, & mixed green salad

WHOLE GRAIN OATMEAL 14

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

FRENCH TOAST 18

cinnamon brioche served with maple syrup, raisins, powdered sugar, & whipped cream

PANCAKES 18

traditional buttermilk, served with maple syrup, powdered sugar, & whipped cream
add blueberries or chocolate chips for +3

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 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)
substitute coffee for a specialty coffee +3
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)
substitute coffee for a specialty coffee +3
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

TOAST 5
please ask about our bread selection

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®
WASHINGTON D.C. - THE WHARF

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, 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

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

small 8 or large 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, Italy 15/65
CLOS AMADOR Rosé Tendre, Cava Rosé, Catalunya, Spain 13/55
PIPER SONOMA Brut Rosé NV, Sonoma California 18/77
PIPER- HEIDSIECK ‘CUVEE 1785’ NV, Champagne France 25/108

WHITE

- EMMOLO** Sauvignon Blanc, Napa Valley California 13/58
LA CREMA Chardonnay, Sonoma Valley California 13/58
MARTIN CODAX Albarino, Tias Baixas, Spain 13/58
CARL GRAFF Riesling Kabinett, Mosel, Germany 14/62
BORGHI AD EST Pinot Grigio, Friuli- Venezia Giulia, Italy 18/81

ROSÉ

- ULTIMATE PROVENCE**, Côtes de Provence, France 14/62
LA FÊTE DU ROSÉ, Côtes de Provence, France 15/65
CHÂTEAU MIRAVAL, Côtes de Provence, France 17/72

RED

- CATENA** Malbec, Mendoza, Argentina 15/65
LUKE Merlot, Wahluke Slope, Washington State 16/75
BELLE GLOS BALADE Pinot Noir, Russian River Valley, California 21/91
CAYMUS SUISUN Zinfandel/Petit Syrah, Suisun Valley, California 18/82
AUSTIN HOPE Cabernet Sauvignon, Columbia Valley, Washington 21/98

BEERS

IMPORT

AMSTEL LIGHT *Light Lager, Netherlands, 4.2%* 9
HEINEKEN *Lager, Netherlands, 5%* 9
CORONA EXTRA *Pale Lager, Mexico 4.6%* 9
STELLA ARTOIS *Euro Pale Lager, Belgium 5.2%* 9

CAN

DC BRAU *Washington, DC* 8
Tuk Tuk *Light Lager 4.5%*
El Hefe Speaks *Hefeweizen 5.2%*
The Public American *Pale Ale 6.5%*
DOGFISH HEAD SEAQUENCH ALE *Sour, Delaware 4.9%* 8
RIGHT PROPER RAISED BY WOLVES *Dry-Hopped Pale Ale, DC 5%* 8

DOMESTIC

BUD LIGHT *Light Lager, Texas 4.2%* 8
MILLER LITE *Pilsner, Chicago 4.2%* 8

CANNED COCKTAILS

ABSOLUT *Cocktail 14*
pineapple martini, berry vodka, mango mule, or grapefruit paloma
DRIFTER *Spicy Margarita 16*
Paladar Blanco tequila, Triple Sec, pineapple, orange, chipotle

HARD SELTZER AND CIDER

WHITE CLAW, *Hard Seltzer, Arizona, 5%* 8
Mango, Natural Lime, Raspberry, Ruby Grapefruit
ANGRY ORCHARD, *Hard Cider, New York, 5%* 8