



Some of the fresh produce featured on our menu comes from our very own InterContinental Chicago Farm located in **Bristol, Wisconsin**, grown especially for us by Farmer Larry.

### Light Lunch

Fried Calamari 10.50  
*Lemon garlic aioli and guajillo tapenade*

Asparagus, Mozzarella and Feta Cheese Quesadilla 9.50  
*Red curry tomato jam and cilantro yogurt*

Maryland Lump Crab Cake 11.50  
*Roasted farm veggies and tartar sauce*

Crispy Chicken Spring Roll 10  
*Soy wasabi sauce and mango relish*

### Soups

Sweet Potato and Plantain Bisque 8  
*With a crispy plantain chip and Macadamia nuts*

Soup Du Jour 7  
*Chef's daily creation*

Mama's Chicken Noodle 7  
*Matzo balls and cilantro*

Classic French Onion Soup 7.50  
*Caramelized aged gruyere and a nest of fried onions*

### Salads

Mixed Greens Salad 7  
*Red and yellow cherry tomatoes, manchego cheese, sherry vinaigrette*

Zest Caesar Salad 13  
*With spiced grilled chicken breast, shaved parmesan cheese and croutons*

Curried Chicken Salad 12.50  
*Seedless grapes, pickled mango, and grilled naan bread*

Tuna Niçoise 15.50  
*Fire-roasted red and yellow peppers, green beans, new potato salad, kalamata olives and baby greens*

### Sandwiches

Club Sandwich 11  
*Turkey breast, tomato, lettuce, bacon and mayonnaise served on your choice of bread*

Traditional Burger 10.50  
*½ pound beef patty topped with tomato, onion and lettuce*

Salmon Burger 11  
*Mango relish and mint chili mayonnaise. Served with a side of Cajun dressing*

Chicago Reuben 11  
*Corn beef with sauerkraut, thousand island dressing, and swiss cheese, on rye bread*

Chili-Rubbed Strip Steak 12  
*Served on a rosemary ciabatta roll, with cilantro chimichuri, and zebra tomato salad*

Blackened Swordfish Sandwich 12  
*Crawfish remoulade, watercress salad*

### Entrees

Pan-Roasted Chicken 14  
*Garlic mash, green asparagus, and natural jus*

Crawfish, Andouille, and Roasted Pepper Ravioli 14  
*With smoked ratatouille and lobster bisque*

Fire Roasted Veal Chop 20  
*With maple horseradish glaze, swiss chard and mushroom polenta*

Crab Crusted King Salmon 16.50  
*Gorgonzola cheese mash and broccoli rabe*

An 18% gratuity will be added to parties of 5 or more.