

## Room Service Breakfast Menu

Served from 6:00am - 11:00am

### The All American

Two eggs cooked any style, served with breakfast potatoes;  
Choice of meat side: Boars Head bacon, sausage, turkey sausage or Canadian  
bacon;

Choice of juice: orange, grapefruit, cranberry, V8, tomato, or apple;

Choice of regular or decaffeinated coffee or hot tea;

Choice of two breakfast bread selections: muffin, croissant, pastries, toast or bagel.

24.

### The InterContinental

Fruit and granola parfait: layers of fresh fruit, Greek yogurt and granola

Choice of juice: orange, grapefruit, cranberry, V8, tomato, or apple;

Choice of regular or decaffeinated coffee or hot tea;

Choice of two breakfast bread selections: muffin, croissant, pastries, toast or bagel.

18.

### Eggs À la Carte

All egg dishes may be substituted with egg whites or egg beaters and are served  
with your choice of toast and breakfast potatoes.

#### Two Eggs, any style

Farm eggs cooked the way you like  
them with breakfast potatoes or hash  
browns 13.

#### Three Eggs Omelet

Served with your choice of any 3 items:  
ham, bacon, onion, bell pepper,  
tomato, mushrooms, sausage and  
cheddar or Swiss cheese 15.

#### Inner Harbor Crab Benedict

Crab cakes, English muffins, poached  
eggs  
and Old Bay Hollandaise sauce 25.

#### Traditional Eggs Benedict

English muffin, Canadian bacon, two  
poached eggs with Hollandaise sauce  
17.

### Sides

Turkey sausage, pork sausage, Boars Head bacon, turkey bacon, Canadian bacon,  
hash browns, breakfast potatoes, Scrapple 6.

### From the Griddle

#### Brightons Short Stack

##### Pancakes

Blueberries, bananas, or  
chocolate 12.

#### Belgium Waffle

Topped with fresh fruit  
and whipped cream 12.

#### French Toast

Brioche toast stuffed  
with brie cheese and  
topped with berry  
compote 16.

Oatmeal with brown  
sugar and butter 8.

Assorted breakfast  
cereals with milk 8.

Add a side of berries or  
sliced bananas 5.

### Cereals

### Hot Beverages

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Coffee (small pot) 6.  
Coffee (large pot) 8.  
Assorted hot teas 5.

### **Fruit**

Strawberries & Bananas  
10.

Sliced pineapple and  
seasonal melon 9.  
Fruit and granola  
parfait:  
layers of fresh fruit,  
Greek yogurt and  
granola 8.

### **Chilled Beverages**

Assorted Juices 6.  
Fiji Water 5.  
Sodas 4.

## **All Day Dining Menu** Served from 11:00am - 2:00am

### **Soups**

**Soup du jour** 10.

#### **Cream of Crab Soup**

“Best in Baltimore 2009” People’s  
Choice  
and Judges’ Choice 12.

#### **Gruyère Onion Soup**

Caramelized onions and toasted  
brioche 10.

### **Salads**

#### **Brightons Caesar Salad**

Romaine hearts with crisp focaccia  
croutons, capers and shaved  
parmigiano-reggiano 11.  
Add: chicken 7. a crab cake 12.  
shrimp 9.

#### **Mixed Greens Salad**

Served with tomatoes, cucumbers, and  
carrots with balsamic vinaigrette 10.

### **Starters**

#### **Sautéed Jumbo Shrimp**

Canellini bean & tomato salsa with  
bacon dust 14.

#### **Tuna Tartare**

Tomato, avocado, fresh herb and citrus  
crème fraiche 14.

#### **Seared Sea Scallops**

Grilled corn succotash and green pea  
puree 15.

#### **Baby Back Ribs**

served with blackberry-ginger-honey  
glaze 12.

**\*\*\* Chef’s Favorite\*\*\***

### **Sandwiches**

All sandwiches are served with your choice of fries or chips.

#### **Fish Sandwich**

Catch of the Day with haricot vert, hard  
boiled eggs, arugula, tomato and a  
caper aioli on rosemary focaccia 20.

#### **Grilled Black Angus Hamburger**

House-seasoned ground beef on a  
brioche bun with the cheese of your  
choice and a crispy onion ring on top  
18.

#### **Buffalo Chicken Wrap**

Pulled roasted chicken, spicy buffalo sauce, Old Bay tortilla and blue cheese dressing  
17.

### **Entrées**

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## **Maryland Style Jumbo Lump Crab Cake**

Cornmeal crusted okra and lemon-  
caper rémoulade 36.

## **Baked Eggplant Rollatini**

Herb goat cheese mousse, mozzarella,  
tomato coulis and shaved parmesan  
rolled in roasted eggplant 19.

## **Grilled Bavette Steak**

### **Dessert**

Flourless chocolate cake 8.  
Mojito mousse cake 8.  
Equator, coconut mango mouse  
8.  
Tiramisu 8.  
Lemon tart 8.  
Bread pudding 8.

Pomme frites and tomato-chimichurri  
29.

## **Springfield Farm Roasted Chicken Breast**

Pan roasted chicken, mashed potatoes  
and rosemary-caramel sauce 24.  
\*\*\*Locally Grown\*\*\*

### **Children's Menu**

Garden "Salad" 4.  
Black Angus Beef Burger 8.  
Steak Tips and Potato 11.  
Grilled Chicken Breast 9  
Spaghetti Primavera 7.  
I Scream 5.

## **Overnight Snack Menu**

**Served from 2:00am - 6:00am**

**Soup du jour 8.**

### **Brightons Caesar Salad**

Romaine hearts with crisp focaccia croutons, capers and shaved  
parmigiano-reggiano 11.

### **Buffalo Chicken Wrap**

Pulled roasted chicken, spicy buffalo sauce, Old Bay tortilla and blue  
cheese dressing 17.

### **Tortellini and Vegetable Salad**

Dressed with pesto, garden vegetables, and topped with parmesan  
cheese 15.

## **ALCOHOLIC BEVERAGES**

### **BEER**

Domestic 6.  
Premium Domestic and Imports 7.  
Non-Alcoholic 6.

### **SPARKLING WINES / CHAMPAGNE**

**Glass Bottle**

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|   |              |               |
|---|--------------|---------------|
| Piper Sonoma, Brut, Sonoma, California                                | 15.          | 60.           |
| Moët & Chandon, Brut Imperial, Epernay, France                        | 25.          | 100.          |
| Dom Pérignon, Brut, Reims, France NV                                  |              | 350.          |
| Louis Roederer Brut, "Cristal", Reims, France NV                      |              | 450.          |
| <b>WHITE WINES</b>  | <b>Glass</b> | <b>Bottle</b> |
| Bonterra, Viognier, Mendocino, California (organic)                   | 15.          | 60.           |
| Château Ste. Michelle, Riesling, Columbia Valley,<br>Washington State |              | 40.           |
| Brancott, Sauvignon Blanc, Marlborough, New<br>Zealand                | 10.          | 40.           |
| Maso Canali, Pinot Grigio, Trentino, Italy                            | 11.          | 42.           |
| Beringer Stone Cellars, Chardonnay, California                        | 9.           | 36.           |
| Sonoma-Cutrer, Chardonnay, Russian River,<br>California               |              | 86.           |
| <b>RED WINES</b>  | <b>Glass</b> | <b>Bottle</b> |
| Mirassou, Pinot Noir, California                                      | 12.          | 48.           |
| Beringer Stone Cellars, Merlot, California                            | 9.           | 36.           |
| Rutherford Hill, Merlot, Napa Valley, California                      |              | 80.           |
| Beringer Stone Cellars, Cabernet Sauvignon,<br>California             | 9.           | 36.           |
| Bonterra, Cabernet Sauvignon, Mendocino,<br>California (organic)      | 15.          | 60.           |
| Little Boomey, Shiraz, Murray Valley, Australia                       |              | 40.           |

Please note that there is an extensive list of additional wines and champagnes that we are able to suggest for your enjoyment. Simply ask the operator for assistance.

The InterContinental Harbor Court Hotel is only licensed to sell beers, wines, liquors and other alcoholic beverages until 2:00 A.M.  
Our Mini Bar is fully stocked to meet your late night needs.

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