



All American Breakfast 16.95

two eggs any style, choice of bacon, pork sausage, chicken sausage or ham, hash brown potato, your selection of toast *Choice of:* coffee, decaffeinate or tea *Choice of:* orange, grapefruit, apple, pineapple, tomato, V8, or cranberry juice *Choice of:* cereal, fresh fruit or yogurt parfait

The InterContinental Breakfast 10.95

freshly baked croissants, muffins, Danish pastries, preserves, butter, orange juice, coffee *Choice of:* cereal, fresh fruit or yogurt parfait

CLASSICS

Served with your choice of toast, orange or cranberry juice, coffee or tea

Breakfast Special of the Day MKT

Egg White Frittata 15.5 GF VEG

red onions, wild mushrooms, sweet potatoes, chives, tomato coulis

EGGS

Eggs Benedict 14.5

poached eggs on English muffin, Canadian bacon, hollandaise, breakfast potatoes

Three Egg Omelet 14.5

choice of three: swiss, cheddar, mushrooms, tomatoes, bell peppers, onion, spinach, Black Forest ham, bacon served with breakfast potatoes

FROM THE GRIDDLE

Buttermilk Pancakes 12

fresh berries, pure Ohio maple syrup

Belgian Waffle 12

berry compote, whipped cream, pure Ohio maple syrup

GRAINS

Steel Cut Oatmeal 5.5 GF DF

brown sugar, raisins

Granola Parfait 7

homemade granola, fresh berries, yogurt

Assorted Cereals 4.5

bananas or strawberries add 3

FRUITS

Fresh Seasonal Fruit & Berries 7.5 GF VEG DF V

Mixed Berries Cup 7.5 GF VEG

Greek yogurt

BEVERAGES

Orange, Cranberry, Tomato, V8, Apple 4.50

Freshly Brewed Coffee sm 4.50 lg 6.50

Espresso 4.50

Cappuccino / Café Latte 5.50

Hot Chocolate / Hot Tea 4.50

breakfast potatoes, turkey sausage, pork sausage, smoked bacon

Sides 5

Please ask your server for Gluten Free options

~Applicable Sales Tax Will be Added to Your Bill ~18% Gratuity Added to Parties of Six or More~

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF (Gluten Free), **VEG** (Vegetarian), **V** (Vegan), **DF** (Dairy Free)

Menu subject to change.



APPETIZERS

Tri-Color Hummus 8 VEG

fire roasted red pepper, pesto, roasted garlic hummus, naan bread

Soft Shell Tacos 12

3 soft shell tacos, choice of pulled chicken or shrimp, pico de gallo, asian slaw, cilantro lime mayo

Grilled Polenta with Prosciutto 12

2 grilled polenta cakes, sliced prosciutto ham, basil, EVOO, balsamic reduction

Crab Cake 13

5oz crab cake, sweet thai chili aioli, toss seasonal greens

Quesadilla 14

choice of chicken or shrimp, shredded cheese, green chilies, roasted corn, sour cream, pico de gallo, guacamole

Chicken Wings half order 9 full dozen 12 GF

wings tossed in sauce of your choice BBQ, buffalo, asian style sauce

Margherita Flatbread 12 VEG

garlic oil, crushed tomato, fresh mozzarella, fresh basil leaves, cracked black pepper

Apple Bacon Flatbread 12

fresh seasonal apples, applewood smoke bacon, fontina cheese

Goat Cheese Flatbread 12 VEG

roma tomato, goat cheese, caramelized onions, arugula, balsamic reduction

SALADS

Mixed Green Salad half 6 full 9 GF VEG

diced english cucumber, tomato, cranberries, toasted pumpkin seeds

Caesar Salad half 8 full 11

hearts of romaine, parmesan, croutons, caesar dressing

Greek Salad half 9 full 12 VEG

kalamata olives, tomato, red onions, feta, cucumbers, lemon red wine vinaigrette, grilled naan bread

Spinach Salad half 8 full 10 VEG

fresh local spinach, toasted pecans, strawberries, pear tomato, raspberry vinaigrette

Dressings:

ranch, blue cheese, balsamic, oil & vinegar, honey apple champagne

Protein:

Chicken 6

Salmon 7

Shrimp 8

SANDWICHES

served with sweet potato fries, french fries, parmesan fries or house chips

Smoked Turkey Club Sandwich 12.5

smoked turkey, tomato, Bibb lettuce, basil aioli sauce, bacon, toasted seven grain bread

Grown Up Grilled Cheese Sandwich 12

cheddar, provolone, swiss, bacon jam, toasted sourdough

Avocado Toast 12 VEG

served open faced, crushed avocado, toasted seven grain, pickled red onions, over easy egg, spicy salsa

Crunchy Fish Sandwich 13

hand breaded New England cod served on toasted brioche bun with snappy slaw, sriracha mayo dressing

C2 Burger 15

grilled angus beef patty, lettuce, tomato, onion, brioche roll

add on: aged cheddar, swiss, American, blue cheese, mushroom, caramelized onions

Turkey Burger 13

seared homemade turkey burger, sautéed mushrooms, swiss cheese, lettuce, tomato, onion chipotle mayonnaise, brioche bun

Grilled Chicken Sandwich 12

grilled cajun chicken breast, bacon, provolone, creole mustard sauce, toasted brioche bun

C2 Signature Tuna Salad Sandwich 12

tuna, diced celery, hard boiled eggs, diced onions, EVOO, seven grain bread

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ENTRÉE

Chef's Creation of the Day market price

A seasonal special is run daily for our guests to try different cuisines that reflect health & good taste.

BBQ Shrimp & Grits 22

five sautéed BBQ shrimp, cheese grits, green onions, BBQ sauce

Grilled Atlantic Salmon 20

boneless salmon filet, roasted fingerling potatoes, sautéed spinach, lemon butter sauce

Baked Mac & Cheese 18

cavatappi pasta tossed with grilled chicken, caramelized onions, homemade four cheese sauce, herbed bread crumbs

Roasted Half Chicken 19 VEG

slow roasted free-range chicken, fingerling potatoes, sautéed spinach, natural au-jus

Chicken Piccata 18

sautéed chicken breast, capers, tomatoes, lemon butter sauce, linguine

Penne Pomodoro 16

seasonal vegetables, roasted garlic, heirloom tomatoes, vegetable broth, tossed with penne pasta

Shrimp Scampi 23

sautéed shrimp, tomato, garlic butter sauce, linguine

Grilled New York Strip Steak 28

10 oz steak, roasted fingerling potatoes, roasted garlic, sautéed spinach, red wine sauce

Three Egg Omelet 14.50

choice of any three: swiss, cheddar, mushrooms, tomatoes, bell peppers, onions, spinach, ham, bacon served with breakfast potatoes

Sides 5

roasted fingerling potatoes

parmesan fries

sweet potatoes fries

sautéed spinach

seasonal vegetables

side salad

linguine tossed with extra virgin olive oil

house chips

GF bread & pasta available

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Desserts

Banana Pudding 8

Triple Berry Shortcake 8

Chocolate Crème Brule 8

Mitchell's Ice Cream 10

Mitchell's Sorbet 10
chocolate, vanilla & raspberry

After Dinner Drinks

E&J \$13

Hennessey VS \$15

Hennessey VSOP \$17

Amaretto Di Sarrono \$10

Tia Maria \$10

Aperol \$10

Kahlua \$10

Baileys \$11

Frangelico \$11

Sambuca \$11

Benedictine \$11

Drambuie \$12

Grand Mariner \$14

For Private Events, please contact
Adrienne Fragatos at 216.707.4160 or
adrienne.fragatos@ihg.com

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