

Buffet available 6:30am-10:30am

Full Breakfast Buffet 16.5

A variety of seasonal fruits & berries, yogurts, cereals, breakfast pastries, breads & bagels
Plus eggs & breakfast meats
Choice of: coffee, tea or juice

Continental Breakfast Buffet 10.95

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

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

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

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

Sides 5

breakfast potatoes, turkey sausage, pork sausage, smoked bacon

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)



APPETIZERS

Tri-Color Hummus 8 VEG

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

C2 Nachos 14

house-made potato chips, choice of ground beef or chicken, cheese sauce, jalapenos, diced tomato, black olives, cilantro, sour cream

Chicken Wings half order 9 full dozen 12 GF

wings tossed in sauce of your choice BBQ, buffalo, Asian style, garlic parmesan

Shrimp Flatbread 13

garlic oil, shrimp, cracked black pepper, shredded mozzarella, red paper flakes, fresh parsley

Margherita Flatbread 12 VEG

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

BBQ Chicken Flatbread 12

diced chicken, Sweet Baby Ray's BBQ sauce, sliced red onions, shredded mozzarella, cheddar cheese

SOUPS

Homemade Chicken Noodle cup 5 bowl 7

Soup of the Day cup 5 bowl 7

SALADS

Mixed Green Salad half 6 full 9 GF VEG

diced english cucumber, tomato, toasted almonds, raisins

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, Greek dressing, 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, Greek

Add Protein:

Chicken 6

Salmon 7

Shrimp 8

SANDWICHES

served with sweet potato fries, french fries, truffle 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

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

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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.

Short Rib Pot Pie 22

slow-braised short rib, celery, onions, carrots, fresh herbs, flakey pie shell, topped with Yukon gold mashed potatoes

Honey Glazed Atlantic Salmon 22

boneless salmon filet, lyonnaise fingerling potatoes, sautéed spinach, honey garlic glaze

Herb Roasted Cornish Hens 18

slow-roasted free-range Cornish hens, sautéed spinach, lyonnaise fingerling potatoes

Chicken Piccata 18

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

Penne Pomodoro 16

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

Shrimp Scampi 23

sautéed shrimp, tomato, garlic butter sauce, linguine

Grilled New York Strip Steak 28

10oz steak, lyonnaise fingerling potatoes, sautéed spinach, roasted garlic, 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

lyonnaise fingerling potatoes

truffle parmesan fries

sweet potatoes fries

sautéed spinach

side salad

linguine tossed with extra virgin olive oil

house chips

GF bread & pasta available

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Kids' Menu

ENTREE

Tomato Soup \$5 GF

7oz bowl of Campbell's tomato soup, crackers

Peanut Butter & Jelly Sandwich \$5 VEG

creamy peanut butter, grape jelly, white bread, celery sticks

Penne Pasta & Red Sauce \$9.5 VEG

4oz portion of penne pasta, marinara sauce

Chicken Fingers & French Fries \$8

4 breaded chicken fingers, French fries, celery sticks

Grilled Cheese Sandwich \$8 VEG

American cheese, grilled white bread, French fries, apple slices

Sliders \$11

2 beef patty sliders, American cheese, French fries

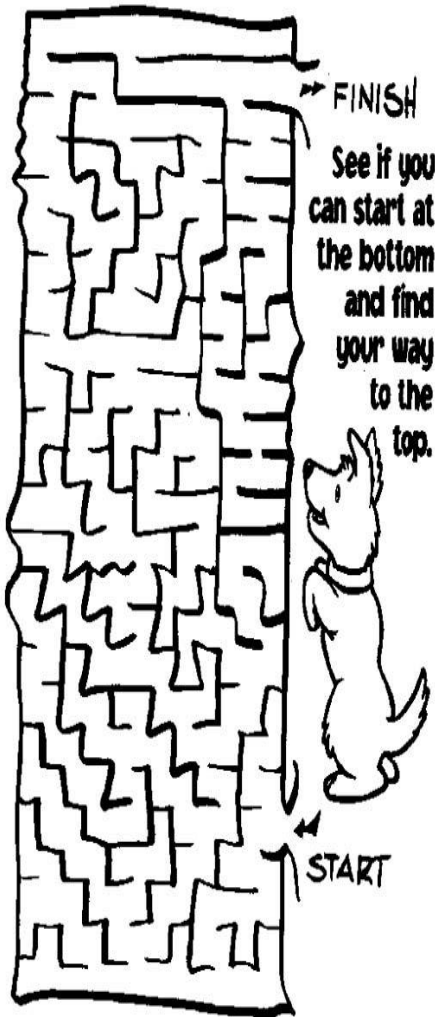
Veggie Platter \$6 GF VEG

celery sticks, carrot sticks, cherry tomatoes, cucumbers, ranch dressing

DESSERT

Brownie Sundae \$6.5

warm chocolate brownie, vanilla ice cream, chocolate syrup



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Apple Crisp Cheesecake 8

**Bread Pudding Maple Crème
Anglaise 8**

Brownie Sundae 8

Mitchell's Ice Cream 10

Mitchell's Sorbet 10

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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