

CLASSICS

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

Egg White Frittata 15.5

red onions, wild mushrooms, sweet potatoes, chives, tomato coulis, served with your choice of toast, orange or cranberry juice, coffee or tea

SOUP

Homemade Chicken Noodle Soup cup 5 bowl 7

Soup of the Day cup 5 bowl 7

APPETIZERS

Tri-Color Hummus 8

Fire roasted red pepper, pesto, roasted garlic, grilled naan

C2 Nachos 14

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, garlic parmesan

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

Mixed Greens half 6 full 9 GF VEG

diced english cucumber, tomato, cranberries, toasted almonds

Caesar Salad half 8 full 11

hearts of romaine, parmesan, croutons, caesar dressing

BREAKFAST 6am-11am

EGGS

Eggs Benedict 14.50

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

Three Egg Omelet 14.50

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

FRUITS

Fresh Fruit & Berries 7.5

Mixed Berries Greek Yogurt Cup 7.5

Sides 5

breakfast potatoes, turkey sausage, pork sausage, smoked bacon

ALL DAY DINING 11am-10pm

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

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

Dressings:

ranch, blue cheese, balsamic, oil & vinegar, Greek

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, lettuce, mayonnaise, bacon, toasted seven grain bread

Grown Up Grilled Cheese Sandwich 12

cheddar, provolone, swiss, bacon jam, toasted sourdough

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, chipotle mayonnaise, brioche bun

Three Egg Omelet 14.50

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 5.50

brown sugar, raisins

Granola Parfait 7

homemade granola, fresh berries, yogurt

Assorted Cereals 4.50

bananas or strawberries add 3

ENTREES

Short Rib Pot Pie 22

Slow roasted short rib, celery, onions, carrots, herbs, pie shell, topped Yukon gold mashed

Honey Glazed Salmon 22

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

Chicken Piccata 18

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

Shrimp Scampi 23

sautéed shrimp, tomato, garlic butter sauce, linguine

Penne Pomodoro 16

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

Grilled New York Strip Steak 28

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

Sides 5

lyonnaise fingerling potatoes
truffle parmesan fries, sweet potatoes fries, sautéed spinach, seasonal vegetables, side salad, linguine tossed with extra virgin olive oil, house chips

GF bread & pasta available

LATE NIGHT 10pm-6am

Homemade Chicken Noodle Soup cup 5 bowl 7

Chicken Caesar Salad half 8 full 11 VEG

hearts of romaine, parmesan, croutons, caesar dressing

Mixed Green Salad half 6 full 9 GF VEG

diced english cucumber, tomato, cranberries, toasted pumpkin seeds

Turkey Wrap 11

sliced smoked turkey, lettuce, tomato, cheddar cheese, flour tortilla shell, served with kettle chips

BLT Wrap 11

bacon, lettuce, tomato, swiss cheese, flour tortilla shell

~\$4.00 Delivery Charge. 18% Taxable Gratuity & Applicable Sales Tax added to your bill

*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)

In-Room Dining Dial extension "0"



cultural cuisine
RESTAURANT · BAR · LOUNGE

CHILDREN'S MENU Ham-10pm

Ages 12 & Under

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

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, grilled white bread, fries, apple slices

Sliders \$11

2 beef patty sliders, American cheese, fries

Veggie Platter \$6 GF VEG

celery & carrot sticks, tomatoes, cucumbers, ranch

Brownie Sundae \$6.5

warm chocolate brownie, vanilla ice cream, chocolate syrup

WINE Ham-10pm

SPARKLING

Villa Sandi Il Fresco \$10 / \$42

Italy, DOC

Chandon California Brut \$14 / \$56

Classic, Napa Valley, CA NV

ROSE

Whispering Angel Rose \$16 / \$60

Cotes de Provence, France

WHITE WINE

Luna Nuda, Pinot Grigio \$10 / \$36

Alto Adige Valley, Italy

Hogue Cellars, Chardonnay \$10 / \$36

Prosser, WA

Sea Glass, Sauvignon Blanc \$12 / \$42

Napa Valley, CA

Sea Glass, Chardonnay \$12 / \$42

Santa Barbara County, CA

Kendall Jackson, Chardonnay \$13 / \$48

Prosser, WA

Groth, Sauvignon Blanc \$14 / \$56

Napa Valley, CA

Groth, Chardonnay \$16 / \$66

Napa Valley, CA

RED WINE

Hogue Cellars, Cabernet Sauvignon \$10 / \$36

Prosser, WA

Hogue Cellars, Merlot \$10 / \$36

Prosser, WA

Compass, Cabernet Sauvignon \$10 / \$36

California

Underwood Cellars, Pinot Noir \$10 / \$36

Oregon

Stump Jump, Shiraz \$10 / \$36

Australia

Sea Glass, Pinot Noir \$12 / \$42

California

Kendall Jackson \$13 / \$48

Cabernet Sauvignon, CA

Groth, Cabernet Sauvignon \$27 / \$109

Napa Valley, CA

DESSERTS Ham-10pm

Apple Crisp Cheesecake 8

Bread Pudding Maple Crème Anglaise 8

Brownie Sundae 8

Mitchell's Ice Cream pint 10

Mitchell's Sorbet pint 10

BEVERAGES

Orange, Cranberry, Tomato, V8, Apple Juice 4.50

Freshly Brewed Coffee sm 4.50 lg 6.50

Espresso 4.50

Cappuccino/Café Latte 5.50

Hot Chocolate 4.50

Hot Tea 4.50

Coke, Diet Coke, Sprite Ginger Ale 3.50

San Pellegrino Water 8

Dasani 4

BEER Ham-10pm

DOMESTIC \$5

Budweiser

Michelob Ultra

Coors Light

Blue Moon

Leinenkugel

Miller Lite

IMPORTED/CRAFT \$6

Stella Artois

Corona

Modelo Especial

Heineken

Angry Orchard Hard Cider

Sam Adams Boston Lager

Goose Island IPA

KITCHEN AMENITY BUNDLE

Need supplies for your Suites' kitchen? We have you covered! China, silver & glassware must be returned, but the rest is yours to keep! Pick-up in our market on the 1st floor or order through Room Service for \$14!



cultural cuisine
RESTAURANT · BAR · LOUNGE

C2 Restaurant

Everyday

Breakfast

6:30am-11am

Breakfast Buffet available

6:30am-10:30am

Lunch

Mon-Fri

11am-1:30pm

Dinner

Everyday

4pm-9pm

Bar

Everyday

~\$4.00 Delivery Charge. 18% Taxable Gratuity & Applicable Sales Tax added to your bill

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