

## 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

### 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

### Mixed Greens 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

### 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

## 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, lemon red wine vinaigrette, 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, 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, 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

## LATE NIGHT 10pm-6am

### 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

## 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

### 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

### 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, heirloom tomatoes, vegetable broth, tossed with penne pasta

### Grilled New York Strip Steak 28

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

### 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

~\$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)

## CHILDREN'S MENU 11am-10pm

Ages 12 & Under

### Tomato Soup 5 VEG GF

sour cream

### Veggies & Hummus 7.50 VEG

celery sticks, carrot sticks and halved cherry tomatoes

### Penne and Red Sauce 9.50 VEG

pasta, tomatoes, parmesan cheese

### Fish Fingers 11

fish fingers coated with crushed rice krispies, served with cherry tomatoes, cucumber & carrot sticks

### Sliders 11

mini beef burgers, served with a small house salad

### Homemade French Fries 5

parboiled before frying for a healthier side serving

### Very Berry Yoghurt Ice Cream

fresh berries

### Brownie Sundae 6.50

chocolate brownie, vanilla ice cream, fruit, sprinkles

## WINE 11am-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 11am-10pm

### Banana Pudding 8

### Triple Berry Shortcake 8

### Chocolate Crème Brulee 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 11am-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



### C2 Restaurant

Everyday

Breakfast

6:30am-11am

Dinner

Everyday

4pm-9pm

Bar

Everyday

4pm-10pm

Restaurant Inquiries & Reservations, dial extension  
4054

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

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