



Buffet available 6:30am-10:30am

Full Breakfast Buffet 17

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 10.50

freshly baked croissants, muffins, Danish pastries, preserves, butter, orange juice, coffee

Choice of: cereal, fresh fruit or yogurt parfait

All American Breakfast 17

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

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

Granola Parfait 7

homemade granola, fresh berries, yogurt

Steel Cut Oatmeal 5.5 GF DF

brown sugar, raisins

Assorted Cereals 4.5

bananas or strawberries add 3

FRUITS

Fresh Seasonal Fruit & Berries 7.5 GF VEG DF V

Mixed Berries Greek Yogurt Cup 7.5 GF VEG

Sides 5

breakfast potatoes, turkey sausage, pork sausage, smoked bacon

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

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

Jumbo Lump Backfin Crab Cake 16

jumbo lump crab, kale slaw, corn salsa

C2 Nachos 14

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

Chicken Wings half order 9 full dozen 14

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

Italian Sausage Flatbread 12

slow roasted Italian sausage, roasted red peppers, mozzarella

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, sundried tomato, toasted almonds, raisins

Caesar Salad half 6 full 9

hearts of romaine, parmesan, croutons, caesar dressing

Greek Salad half 6 full 9 **VEG**

kalamata olives, tomato, red onions, feta, cucumbers, Greek dressing, grilled naan bread

Chicken Caprese Salad 14

local mixed greens, cherry tomato, bocconcini mozzarella, avocado, grilled chicken breast, balsamic pineapple vinaigrette

Cobb Salad 14

romaine lettuce, gorgonzola crumbles, tomato, cucumber, hard-boiled egg, bacon avocado, cheddar cheese, choice of dressing

Add Protein: Chicken 6 Salmon 7 Shrimp 8

Dressings: ranch, blue cheese, balsamic, oil & vinegar, Greek, Italian, balsamic pineapple vinaigrette

SANDWICHES

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

Smoked Turkey Club Sandwich 13

smoked turkey, tomato, Bibb lettuce, cheddar cheese, 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

½ lb C2 Signature Burger 15

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

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

Turkey Burger 14

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

Grilled Chicken Sandwich 12.5

grilled chicken breast, bacon, provolone, honey mustard, 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.

Grilled New York Strip Steak 30

12oz steak, rosemary red bliss potatoes, sautéed kale, roasted garlic, red wine sauce

Grilled Skirt Steak 26

marinated & grilled 8oz skirt steak, rosemary red bliss potatoes, chimichurri, sautéed kale

½ Roast Chicken with Spring Vegetable 24

slow-roasted free-range chicken, rosemary red bliss potatoes, sautéed kale

Blackened Atlantic Salmon 23

pan seared salmon, pineapple relish, sautéed kale, risotto cake

Shrimp Scampi 23

sautéed shrimp, tomato, garlic butter sauce, linguine

Chicken Piccata 18

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

Grilled Stuffed Mushrooms 15

balsamic marinated portabella mushroom cap stuffed with spinach, garlic, mozzarella

Three Egg Omelet 14.5

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

Sides 5

rosemary red bliss potatoes

truffle parmesan fries

sweet potatoes fries

sautéed kale

side salad

linguine tossed with extra virgin olive oil

house chips

GF bread & pasta available

TABLE | 45



Hours of Operation:

Dinner: Daily: 4pm-10pm

Bar: Daily: 4pm-11pm

Sushi Daily: 4pm-10pm

Sat/Sun: 3pm-10pm

Restaurant inquiries & reservations:

216.707.4045

Hours of Operation:

Breakfast a la carte: Daily 6:30am-11am

Lunch a la carte Mon-Fri: 11am-3pm

Sat/Sun: 11am-3pm

Restaurant inquiries & reservations:

216.707.4051

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Desserts

Apple Crisp Cheesecake 10

Lemon Pound Cake 10

blueberry compote, whipped cream & crystallized lemon

Chocolate Lava 10

Devil's food cake, mini chocolate chips, chocolate fudge sauce, mini marshmallows, served warm & gooey with whipped cream and fudge

Brownie Sundae 10

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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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

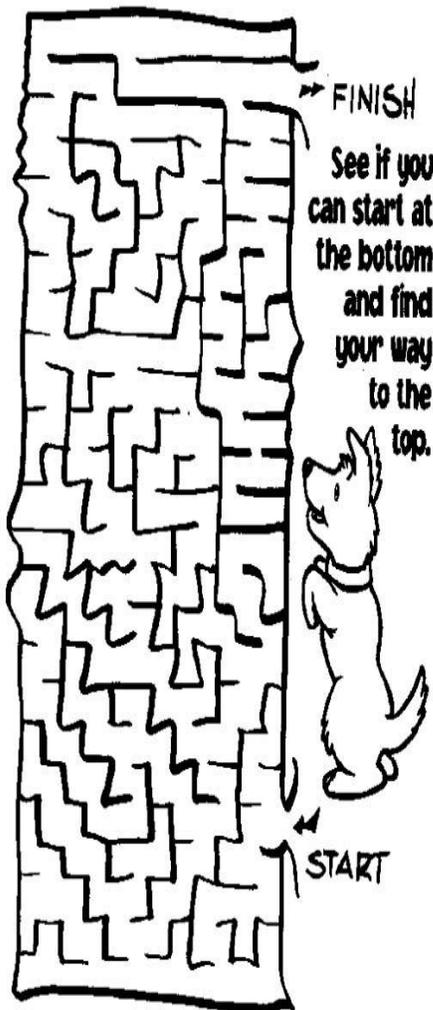
Veggie Platter \$6 GF VEG

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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