



BUFFETS

Buffet available 6:30am – 10:30am

Full Breakfast Buffet 21

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 16.50

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

Choice of: cereal, fresh fruit or yogurt parfait

All American Breakfast 21

two eggs any style, choice of bacon, pork sausage, chicken sausage or ham, hash brown potato, your selection of toast

Choice of: coffee, decaffeinated or tea

Choice of: orange, grapefruit, apple, pineapple, tomato, V8, or cranberry juice, fresh fruit

EGGS

Eggs Benedict 17

two poached eggs, Canadian bacon, hollandaise on English muffin. Served with breakfast potatoes.

Three Egg Omelet 16.50

choice of three: bacon, ham, pork sausage, onion, bell peppers, sautéed mushrooms, spinach, tomatoes, cheddar cheese, Swiss cheese, goat cheese, American cheese, provolone cheese. Each additional item 1.00 charge. Served with breakfast potatoes.

Steak & Eggs 22

grilled 6oz sirloin steak, two eggs any style, choice of toast. Served with breakfast potatoes.

Egg White Frittata 16

roasted tomatoes, wilted kale, sautéed mushrooms & goat cheese. Served with breakfast potatoes.

FROM THE GRIDDLE

Belgian Waffle 16

fluffy, house-made Belgian waffle, fresh berries, Ohio maple syrup, whipped cream

Chicken & Waffles 19

two chicken tenders, fluffy, house-made Belgian waffle, Ohio maple syrup & cinnamon-spiced whipped cream

Breakfast Skillet 16

weekly inspired topping with two eggs any style & breakfast potatoes. Ask server for details.

Buttermilk Pancakes 16

stack of three buttermilk pancakes, fresh berries, Ohio maple syrup

GRAINS

Granola Parfait 11

homemade granola, fresh berries, yogurt

Maple & Apple Steel Cut Oats 9

apple butter, fresh apples, maple syrup & toasted almonds

SIDES 6

Breakfast Potatoes Fresh Fruit

Turkey Sausage Bowl of Berries

Pork Sausage 2 Eggs Any Style

Chicken Sausage Toast

Smoked Bacon

BEVERAGES

Juice 4.50

orange, cranberry, tomato, V8, apple

Freshly Brewed Coffee sm 5.50 lg 7.50

Espresso 4.50

Cappuccino | Café Latte 6.50

Hot Chocolate | Hot Tea 5.50

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)



SOUPS

Soup of the Day

7 cup | 9 bowl

Chicken Noodle Soup

7 cup | 9 bowl

APPETIZERS

Truffle Fries 8 VEG

parmesan cheese

Calamari 16 DF

crispy fried calamari, sauteed onions, chipotle aioli, scallions

Chicken Wings (6) 13 (12) 19 GF

applewood seasoned, served with celery and blue cheese or ranch dressing and choice of sauce: BBQ, Korean BBQ, Buffalo, Garlic Parmesan, Cajun dry rub, Carolina Reaper hot sauce

Pepperoni Flatbread 16

marinara, four cheese blend, pepperoni, chiffonade basil

Chef's Weekly Flatbread Creation 16

ask server for details

Sweet Potato Bruschetta 12

bacon, goat cheese, pomegranate syrup

Teriyaki Chicken Pot Stickers 13

sesame ginger dipping sauce

Goat Cheese Fondue 10

red wine reduction, apples and pita

Braised Beef Tacos (3) 18

chipotle seasoned braised beef, white cheddar in a flour tortilla with black bean salsa, chipotle aioli

Blackened Salmon Taco (3) 16 DF

grilled blackened salmon, napa slaw, pico de gallo, flour tortillas

SALADS

Kale Salad 13 VEG

kale, spiced candied walnut, blue cheese crumbles, dried cherries, apple vinaigrette

Arugula & Beet Salad 14 VEG

arugula, roasted beets, orange segments, goat cheese, red onion vinaigrette

Mesclun Salad 12 VEG

mesclun mix, tomatoes, diced cucumbers, cheddar cheese, croutons

Classic Caesar 13

romaine, parmesan cheese, croutons, Caesar dressing

Greek Salad 15 VEG

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

Caprese Salad 13 VEG GF

heirloom tomatoes, fresh mozzarella, basil oil, balsamic reduction, basil chiffonade, cracked black pepper

Cobb Salad 13 GF

iceberg wedge, bacon, tomato, cucumbers, blue cheese, eggs with ranch

Add Protein:

6oz Chicken	8	6oz Steak	14
5 pc Shrimp	11	7oz Salmon	12



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SANDWICHES

All sandwiches are served with chips, side salad, or fries.

C2 Burger 20
pickled red onions, tomato bacon jam, arugula, Swiss cheese, brioche bun

Build Your Own Burger 18
cheese, lettuce, tomato, onion, brioche bun
add sautéed onions & mushrooms 1.50, bacon 2.50

Turkey Club Wrap 18
smoked deli turkey, lettuce, tomato, bacon, cranberry mayo, garlic and herb tortilla

Turkey Sliders 17
two house-made turkey patties, arugula, roasted tomatoes, provolone cheese, basil aioli

Greek Chicken Pita 20
grilled chicken, romaine, roasted tomatoes, pickled red onions, roasted garlic olive tzatziki, pita

Grilled Cheese Sandwich 14 VEG
cheddar, provolone, Swiss, American cheese on sourdough bread

ENTRÉES

Prime 8oz Grilled Bistro Steak 32 GF
herb roasted red skin potatoes, grilled asparagus, black garlic compound butter

Grilled Salmon 30
grilled salmon, wilted kale, cherry tomatoes, lemon pepper saffron sauce, linguine

Thai Curry Shrimp 25 DF 🌶️
sauteed shrimp, peppadew peppers, coconut rice, Thai curry sauce

Braised Beef Short Rib 29
wild mushroom risotto, sauteed spinach, red wine demi

C2 Meatloaf 24
lamb & sirloin blend, mashed potatoes, green beans, beef gravy

Herb Crusted Chicken 28 GF
fresh herb crusted airline chicken breast, mashed potato, sautéed broccoli, thyme-jus



PLANT-BASED MENU

Breaded Artichokes 11 V
deep fried panko breaded artichokes, roasted garlic and sriracha aioli

White Bean Hummus Wrap 17 V
white bean hummus, arugula, peppadew peppers, pickled red onions, roasted tomatoes, garlic and herb tortilla

Mushroom Stroganoff 18 V VEG
leeks, arugula, wild mushrooms, garlic, coconut milk, vegetable broth, tahini, campanelle pasta

SIDES 7

Coconut Rice

French Fries

Sweet Potato Fries

Mashed Potato

Herb Roasted Red Skin Potato

Sauteed Green Beans

Sauteed Broccoli

Sauteed Spinach

Grilled Asparagus

Side Salad

Please ask your server for Gluten Free options

DESSERTS

Espresso Crème Brûlée 9

topped with caramelized sugars,
chocolate covered espresso beans

Apple Galette 12

crispy puffed pastry filled with apple filling
topped with vanilla ice cream,
bourbon caramel & whipped cream

Chocolate Cherry Cheesecake 13

colossal piece of cheesecake topped with
luxardo cherries, chocolate shaving & whipped cream

S'mores Cake 12

chocolate lava cake, fresh marshmallow fluff,
graham cracker crumbs, whipped cream

Chocolate Pots de Crème 9

smooth chocolate custard topped with
whipped cream & crushed hazelnut brittle



For Private Events, please
contact our Food & Beverage
Coordinator at 216.707.4160
or redina.xhaja@ihg.com

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BAR MENU

Happy Hour: Monday - Friday 4pm - 6pm

	Happy Hour	Regular
Chicken Quesadilla grilled chicken, caramelized onions, peppadew peppers, and white cheddar cheese	8	14
Chicken Wings (6) GF applewood seasoned, served with celery and blue cheese or ranch dressing and choice of sauce: BBQ, Korean BBQ, Buffalo, Garlic Parmesan, Cajun dry rub, Carolina Reaper hot sauce	7	13
Goat Cheese Fondue red wine reduction, apples and pita	8	10
Gouda Mac & Cheese Bites sweet peppadew aioli	7.50	12
Truffle Fries VEG house made french fries tossed in truffle oil and parmesan cheese	7	8



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