



BREAKFAST 6am-11am

CLASSICS

All American Breakfast 21
two eggs any style, breakfast meat, toast, and breakfast potatoes, fruit, juice and coffee

Continental Breakfast 16.50
2 croissants, 2 Danish, a small yogurt parfait and a cup of fruit, juice, coffee

Egg White Frittata (GF) (VEG) 17.5
red onions, wild mushrooms, sweet potatoes, chives, tomato coulis, served with your choice of toast, orange or cranberry juice, coffee or tea

EGGS

Eggs Benedict 17
poached eggs on English muffin, Canadian bacon, hollandaise, breakfast potatoes

Three Egg Omelet 16.50
choice of three: Swiss, cheddar, mushrooms, tomatoes, bell peppers, onion, spinach, Black Forest ham, bacon, served with breakfast potatoes

FRUITS

Fresh Fruit & Berries Cup (GF) (V) (DF) 8.5

Mixed Berries Greek Yogurt Cup 9.5

Sides 7

breakfast potatoes, turkey sausage, pork sausage, smoked bacon

FROM THE GRIDDLE

Apple Cinnamon Pancakes (VEG) 16
apple pancakes, cinnamon syrup, powdered sugar & whipped cream

Chicken & Waffles 17
two chicken tenders, four house made waffles, Ohio maple syrup & cinnamon spiced whipped cream

CEREAL

Granola Parfait (VEG) 9
homemade granola, fresh berries, vanilla Greek yogurt

Maple & Apple Oats (GF) (V) (DF) 8
apple butter, fresh apples, maple syrup & toasted almond pieces

Assorted Cereals 7.50

Add bananas or strawberries 4

ALL DAY DINING 11am-10pm

SOUP

Homemade Chicken Noodle 9
Soup of the Day 9

APPETIZERS

Breaded Artichokes (V) 11
deep fried panko breaded artichokes with roasted garlic and sriracha aioli

Calamari (DF) 16
crispy fried calamari, sauteed onions, chipotle aioli, scallions

Chicken Wings (6pcs) 13 (12pcs) 19
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

SALADS

Kale Salad (VEG) 13
kale, spiced candied walnut, blue cheese crumbles, dried cherries, apple vinaigrette

Classic Caesar 13
romaine, parmesan cheese, croutons, Caesar dressing

Greek Salad (VEG) 15
kalamata olives, tomato, red onions, feta, cucumbers, Greek dressing, grilled naan

Cobb Salad (GF) 13
iceberg wedge, bacon, tomato, cucumbers, blue cheese, eggs with ranch

Sides 7

Coconut Rice-Roasted Potato

French Fries-Sweet Potato Fries

Sauteed Green Beans

Sauteed Broccoli-Sauteed Spinach

Grilled Asparagus-Side Salad

GF bread & pasta available

SANDWICHES

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

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

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

Three Egg Omelet 16.50
choice of three: Swiss, cheddar, mushrooms, tomatoes, bell peppers, onion, spinach, Black Forest ham, bacon, served with breakfast potatoes

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

ENTREES

Grilled Bistro Steak (GF) 32
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

Herb Crusted Chicken 27 (GF)
fresh herb crusted airline chicken breast, mashed potato, sautéed broccoli, thyme-jus

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

DESSERTS

Chocolate Pots de Crème 9
chocolate custard, whipped cream & hazelnut brittle

Apple Galette 12
vanilla ice cream, bourbon caramel & whipped cream

Chocolate Cherry Cheesecake 13
luxardo cherries, chocolate shavings & whipped cream

Ice Cream & Sorbet \$10

CHILDREN'S MENU 11am-10pm

Ages 12 & Under

Tomato Soup (GF) 7

7oz bowl of Campbell's tomato soup, crackers

Peanut Butter & Jelly Sandwich (VEG) 7
creamy peanut butter, grape jelly, white bread, celery

Penne Pasta & Red Sauce (VEG) 11.5

4oz portion of penne pasta, marinara sauce

Chicken Fingers & French Fries 11

4 breaded chicken fingers, French fries

Grilled Cheese Sandwich (VEG) 11

American, grilled white bread, fries

Kids Pizza (VEG) 11

Flatbread, marinara sauce, mozzarella cheese

Kids mac & cheese (VEG) 12

Pasta, house made cheese sauce

Brownie Sundae 6.5

warm chocolate brownie, vanilla ice cream, chocolate syrup

LATE NIGHT 10pm-6am

Homemade Chicken Noodle Soup 9

Chicken Caesar Salad 16

hearts of romaine, parmesan, croutons, Caesar dressing

Mixed Green Salad (GF) (VEG) 10

diced English cucumber, tomato, cranberries, toasted pumpkin seeds

Turkey Wrap 18

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

BLT Wrap 16

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)



FAMILY STYLE 4pm-9pm

All meals include rolls and serve 2

Herb Crusted Chicken 48 (GF)

Airline chicken breast, fresh herb crusted, mashed potato, broccoli, beef demi-glace

C2 Meatloaf \$42

C2 homemade meatloaf served with mashed potatoes, Green Beans, and gravy

Chicken Caesar Salad \$35

Grilled Chicken, romaine, parmesan cheese, croutons, Caesar dressing

½ Sheet Cheese Pizza \$35

all pizzas include a small garden salad & rolls

marinara, 4 cheese blend, cracked black pepper topped with chiffonade basil
add pepperoni 5\$

NON-ALCOHOLIC 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 1000ml 10

Evian 750ml 10

Acqua Panna 750ml 10

Dasani 4

WINE 11am-10pm

SPARKLING

Mirabelle, Brut 19/80

Piper-Heidsieck, Brut 26/115

Lunetta, Prosecco, Brut 13/60

Rosé, Miraval 14/62

WHITE WINE

Riesling, Heinz Eifel, Shine 11/48

Chardonnay, Sea Glass 13/59

Chardonnay, Mâcon-Villages 14/62

Chardonnay, La Crema 15/66

Sauvignon Blanc, Stoneleigh 14/62

Verdejo, Celeset 14/62

Pinot Grigio, Santa Margherita 13/54

Chenin Blanc, Saldo 12/52

RED WINE

Merlot, Decoy 14/62

Pinot Noir, Sea Glass 13/59

Pinot Noir, Belle Glos, Balade 17/76

Cabernet Sauvignon, Starmont 14/62

Red Blend, E. Guigal 13/58

Red Blend, Tornatore Etna Rosso 15/66

Malbec, Luigi Bosca 14/62

Bordeaux Red Blend "Les Légendes" 14/62

DESSERT WINES

Grenache, Gérard Bertrand Banyuls 10

Quinta do Noval, Tawny Porto 11

BEER 11am-10pm

DOMESTIC 7.5

Angry Orchard

Blue Moon

Bud Light

Budweiser

Coors Light

Miller Lite

IMPORTED/CRAFT 8

Corona

Goose Island IPA

Heineken

Lagunitas IPA

Modelo Especial

Sam Adams Boston Lager

Stella Artois

Lagunitas IPA

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes,
available all day, everyday

ANYTIME PLATES

Avocado Toast (VEG) 16

crushed ripe avocado, poached farm fresh eggs, toasted sour dough,
olive oil, roasted tomatoes, served with breakfast potatoes

Vegetable egg white omelet 16

choice of peppers, onion, mushrooms, spinach, tomatoes, asparagus
served with marinated grilled vegetables

NOURISH BOWLS

Crispy Tofu 22

brown rice, shaved carrots, peppers, roasted broccoli, toasted peanuts,
soy dressing, cilantro

Spicy Chicken 23

hummus, baby greens, shaved radish, garbanzo beans, green onions,
cherry tomatoes, grilled naan



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when you travel. Try Timeshifter on your way home or on your next
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cultural cuisine
RESTAURANT · BAR · LOUNGE

C2 Restaurant

Breakfast Daily: 6:30am-11am

Breakfast Buffet Mon-Fri: 6:30am-10:30am

Lunch Mon-Fri: 11am-1:30pm

Dinner Daily: 4pm-9pm

Bar Daily: 4pm-10pm

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