



BREAKFAST 6am-11am

CLASSICS

All American Breakfast 21

2 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 17.50 **GF VEG**

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 8.50 **GF V DF**

Mixed Berries Greek Yogurt Cup 9.50

Sides 7

breakfast potatoes, turkey sausage, pork sausage, smoked bacon

FROM THE GRIDDLE

Apple Cinnamon Pancakes 16 **VEG**

apple pancakes, cinnamon syrup, powdered sugar & whipped cream

Chicken & Waffles 17

2 chicken tenders, four house made waffles, Ohio maple syrup & cinnamon spiced whipped cream

CEREAL

Granola Parfait 9 **VEG**

homemade granola, fresh berries, yogurt

Maple & Apple Oats 8 **GF V DF**

apple butter, fresh apples, maple syrup & toasted almond pieces

Assorted Cereals 7.50

Add bananas or strawberries 4

ALL DAY DINING 11am-10pm

SOUP

Chicken Noodle Soup 9

Soup of the Day 9

APPETIZERS

Chicken Wings (6pcs) 13 (12pcs) 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

BBQ Chicken Flatbread 16

red onion, corn, peppers, mozzarella, green onion

Teriyaki Chicken Pot Stickers 13

sesame ginger dipping sauce

Loaded Hummus Dip 14 **VEG**

hummus topped with, tomato, cucumber, olives, artichokes, feta dill served with grilled naan

SALADS

Arugula & Beet Salad 14 **VEG**

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

Classic Caesar 13

romaine, parmesan cheese, croutons, Caesar dressing

Greek Salad 15 **VEG**

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

Cobb Salad 13 **GF**

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

Protein Add-On: 6oz Chicken 8

7oz Salmon 12

5pc Shrimp 11

6oz Steak 14

SANDWICHES

All sandwiches are served with chips, side salad or fries

Build Your Own Burger 20

choice of cheese, bacon, fried egg, served with lettuce, tomato, pickle

Turkey Club 18

smoked turkey, lettuce, tomato, bacon, roasted garlic aioli, choice of bread

Grilled Chicken Sandwich 18 **VEG**

herb marinated grilled chicken, arugula, tomato, caramelized onion, honey mustard, cheddar on toasted brioche bun

Three Egg Omelet 16.50

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

Grilled Cheese Sandwich 14 **VEG**

cheddar, provolone, Swiss, American cheese on sourdough bread

ENTREES

Grilled Bistro Steak 32

herb roasted redskin potatoes, grilled asparagus, merlot demi

Grilled Salmon 31

potato hash, grilled asparagus, lemon herb butter

Herb Roasted Chicken 28

french breast of chicken, buttered green beans, herb basmati rice, roasted chicken gravy

Tuscan Linguini 25

cannellini beans, blistered cherry tomatoes, baby spinach, basil, parmesan

Sides 7

Side Salad

Grilled Asparagus

French Fries

Sweet Potato Fries

Herbed Basmati Rice

Roasted Red skin potatoes

GF bread & pasta available

DESSERTS

Butter Toffee Bundt Cake 10

caramel & chocolate sauce

Red Velvet Cake 10

caramel, pecans

Chocolate Flourless Torte Cake 10

berry sauce & fresh berry

Ice Cream & Sorbet \$10

CHILDREN'S MENU 11am-10pm

Ages 12 & Under

Tomato Soup 7 **GF**

7oz bowl of Campbell's tomato soup, crackers

Peanut Butter & Jelly Sandwich 7 **VEG**

creamy peanut butter, grape jelly, white bread, celery

Penne Pasta & Red Sauce 11.50 **VEG**

4oz portion of penne pasta, marinara sauce

Chicken Fingers & French Fries 11

4 breaded chicken fingers, French fries

Grilled Cheese Sandwich 11 **VEG**

American, grilled white bread, fries

Kids Pizza 11 **VEG**

Flatbread, marinara sauce, mozzarella cheese

Kids mac & cheese 12 **VEG**

Pasta, house made cheese sauce

Brownie Sundae 6.50

warm chocolate brownie, vanilla ice cream, chocolate syrup

Free Delivery
on all In Room Dining orders.

LATE NIGHT 10pm-6am

Chicken Noodle Soup 9

Chicken Caesar Salad 17

hearts of romaine, parmesan, croutons, Caesar dressing

Cobb Salad 13 **GF**

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

Turkey Club 18

smoked turkey, lettuce, tomato, bacon, roasted garlic aioli, choice of bread

Greek Chicken Pita 20

grilled chicken, romaine, roasted tomatoes, pickled red onions, roasted garlic olive tzatziki, pita

~Free Delivery. 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)



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 Acqua Panna 750ml 10
- Evian 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	IMPORTED/CRAFT 8
Angry Orchard	Corona
Blue Moon	Goose Island IPA
Bud Light	Heineken
Budweiser	Lagunitas IPA
Coors Light	Modelo Especial
Miller Lite	Sam Adams Boston Lager
	Stella Artois
	Lagunitas IPA

MINI BAR OFFERING

Free Delivery

- Tito's Handmade Vodka 8
- Marker's Mar Bourbon 9
- Dewar's White Label Scotch 8
- Bacardi Superior 8
- Bombay Sapphire Gin 8

FLEXIBLE DINING

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

ANYTIME PLATES

Lox Bagel 14

plain Cleveland bagel, cream cheese, smoked salmon, capers & chives served with a selection of berries

Continental Breakfast 19

breakfast pastries, local cheese, hard boiled eggs & sliced fruit served with orange or apple juice

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



Relax. Restore. Reset.

At InterContinental Hotels & resorts, we want you to be at your best when you travel. Try Timeshifter on your way home or on your next trip to reduce jet lag. It's on us.



cultural cuisine
RESTAURANT · BAR · LOUNGE

C2 Restaurant

- Breakfast Everyday 6:30am-11am
- Breakfast Buffet Mon-Fri 6:30am-10:30am
- Lunch Mon-Fri 11am-2:00pm
- Dinner Every day 4pm-9pm
- Bar Everyday 4pm-10pm

~Free Delivery. 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)