

BREAKFAST 6 am - 11

CLASSICS

**All American Breakfast 22**  
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 18.50** GF VEG  
roasted tomatoes, goat cheese, spinach, served, your choice of toast

FRUITS

**Fresh Fruit & Berries Cup 8.50** GF ✓  
**Mixed Berries Greek Yogurt Cup 9.50**

EGGS

**Eggs Benedict 18**  
poached eggs on English muffin, Canadian bacon, hollandaise, and breakfast potatoes

**Three Egg Omelet 18**  
choice of three: bacon, ham, pork sausage, onion, bell peppers, sautéed mushrooms, spinach, tomatoes, cheddar cheese, Swiss cheese, goat cheese, American cheese, provolone cheese served with breakfast potatoes  
**each additional item 1.00 charge**

**Sides 7**  
breakfast potatoes, turkey sausage, pork sausage, smoked bacon

FROM THE GRIDDLE

**Blueberry Pancakes 16** VEG  
blueberries stewed in maple syrup, whipped cream and butter, powdered sugar  
**Chicken & Waffles 18**  
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 ✓  
apple butter, fresh apples, maple syrup & toasted almond pieces  
**Assorted Cereals 7.50**  
*Add bananas or strawberries 4*

ALL DAY DINING 11 am - 10 pm

SOUP

**Chicken Noodle Soup 9**  
**Soup of the Day 9**

APPETIZERS

**Chicken Wings (6pcs) 13 (12pcs) 21** GF  
served with celery and blue cheese or ranch dressing and choice of sauce: BBQ, Korean BBQ, Buffalo, Garlic Parmesan, Cajun dry rub, Sweet Habanero

**10” Pizza 16**  
choice of: chicken & spinach artichoke, pepperoni, or margarita

**Grilled Street Tacos (3pcs) 17** DF  
warm flour tortillas, creamy jalapeno slaw, smokey honey habanero sauce, fresh limes, cilantro Choice of: Blackened Chicken, or Blackened Shrimp

**Mediterranean Hummus Dip 14** VEG  
hummus topped with marinated chickpeas, evoo, za’taar seasoning, side of pita

SALADS

**Wedge Salad 16** GF  
iceberg baby wedge, bacon, tomato, crumbled blue cheese, eggs, ranch

**Classic Caesar 14**  
romaine, parmesan cheese, croutons, Caesar dressing

**Greek Salad 15** VEG  
kalamata olives, tomato, red onions, feta, cucumbers, Greek dressing

**Greens 14**  
leafy lettuce, cucumber, tomato, red onion choice of dressing

Protein

**Add-On:** 6 oz Chicken **8**  
6 oz Salmon **12**  
6 pc Shrimp **11**  
6 oz Steak **15**  
6 oz Sautéed Chickpeas ✓ **8**

SANDWICHES

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

**C2 California Burger 20**  
LTO, house burger sauce, choice of cheese American, Swiss or blue cheese **sub impossible patty 2**

**Turkey Club 18**  
smoked turkey, lettuce, tomato, bacon, roasted garlic aioli, choice of bread

**Pesto Chicken Sandwich 18**  
marinated chicken breast, red onion, sliced tomato, pesto, melty mozzarella, arugula, on grilled pita

**Three Egg Omelet 18**  
choice of three: Swiss, cheddar, mushrooms, tomatoes, bell peppers, onion, spinach, Black Forest ham, bacon, served with breakfast potatoes

**Grilled Cheese Sandwich 15** VEG  
cheddar, provolone, Swiss, on buttered sourdough bread

ENTREES

**Grilled Salmon 31**  
sweet summer corn succotash, tomatoes, scallions, salsa verde

**C2 Meatloaf 24**  
mashed potatoes, green beans, beef gravy

**Tomato Basil Chicken Alfredo 21**  
grilled chicken, rich alfredo sauce, with sun-dried tomatoes, fragrant fresh basil, Parmesan cheese

**Vegan Summer Pasta 19** ✓  
peppers, tomatoes, onions, garlic and herbs, fiery marinara sauce

Sides 7

Side Salad	Sweet Potato Fries
Seasonal Vegetables	Wild Rice
French Fries	Cilantro Rice
Buttered Pasta	

*GF bread & pasta available*

DESSERTS

**Basque Cheesecake 9**  
ricotta cheese cake, fresh berries, whipped cream, powdered sugar

**Two Layer Sweet Potato Maple Cake 9**  
silky smooth cinnamon layers, buttery graham cracker crust, sweet potato spice cake, and cream cheese maple icing

**Fudge Lava Cake 9**  
creamy, dark, dense chocolate center, the rich chocolate cake, served warm, with raspberry glaze and whipped cream

**Ice Cream & Sorbet 9**

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 cheese, 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

LATE NIGHT 10 pm - 6 am

**Chicken Noodle Soup 9**  
**Chicken Caesar Salad 17**  
hearts of romaine, parmesan, croutons, Caesar dressing  
**Wedge Salad 16** GF  
iceberg baby wedge, bacon, tomato, crumbled blue cheese, eggs, ranch

**Turkey Club 18**  
smoked turkey, lettuce, tomato, bacon, roasted garlic aioli, choice of bread  
**Smash Burger 19**  
American cheese, onion, pickles, house burger sauce

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 4	
San Pellegrino	1000ml 10	Acqua Panna 750ml 10
Evian	750ml 10	Dasani 4

WINE 11 am - 10 pm

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 11 am - 10

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	

FLEXIBLE DINING

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

ANYTIME PLATES

Avocado Toast 18

grilled sourdough bread, homemade avocado spread, fresh sliced tomato, served with a fruit bowl

Continental Breakfast 19

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

NOURISH BOWLS

Fiesta Quinoa Bowl 18 GF

quinoa, chopped garlic, jalapeno, onion, bell peppers, beans, corn, fresh herbs, and arugula



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C2 Restaurant

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