



C2 Breakfast Buffet available 6:30 am - 10:30 am

C2 Breakfast 21

freshly baked pastries, donuts, bagels, oatmeal, boiled eggs, egg dish of the day, crispy bacon, breakfast potatoes, preserves, butter, juice, standard hot beverages
cereal, fresh fruit & yogurt parfait

*Special upgrade with the purchase of the C2 Breakfast Buffet
(Cannot substitute existing buffet offerings)*

Two specialty eggs any style 7

EGGS

* All eggs are served with breakfast potatoes

Two Eggs Any Style 15

choice of bacon, pork sausage, chicken sausage, or ham

Eggs Benedict 18

two poached eggs, toasted English muffin, Canadian bacon, hollandaise

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
each additional item 1.00 charge

Homestyle Steak & Eggs 25

breaded and fried sirloin steak, breakfast gravy, choice of two eggs

Egg White Frittata 19 (GF) (VEG)

roasted tomatoes, goat cheese, spinach, your choice of toast

FROM THE GRIDDLE

Blueberry Pancakes 17 (VEG)

blueberries stewed in maple syrup, whipped cream and butter, powdered sugar

Brioche French Toast 17 (VEG)

brioche, cinnamon powdered sugar, whipped butter, stewed apples

Chicken & Waffles 19

chicken tenders, waffles, whipped butter, side of sriracha honey glaze

Breakfast Skillet 19

biscuits and gravy, topped with scrambled eggs and breakfast potatoes

Egg & Cheese Sandwich 12

egg frittata, cheddar, tomato, toasted kaiser roll, side of breakfast potatoes
add sausage 4, add bacon 4

Ham & Cheese Croissant 14

Breakfast ham, melty Swiss cheese, egg frittata, buttery croissant bun,
side of breakfast potatoes

GRAINS

Granola Parfait 9 (VEG)

granola, fresh berries, yogurt

Lox Bagel 16

smoked salmon, dill, cucumber, tomato, red onions, everything bagel

Maple & Apple Steel Cut Oats 8 (GF)

stewed apples, fresh apples, toasted almond pieces

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

SIDES 7

breakfast potatoes, turkey, pork sausage, chicken sausage, bacon, fresh fruit, bowl of berries, 3 pancakes,
toast (4)

~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

Truffle Fries 8 **VEG**

parmesan cheese

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

Margarita Flatbread 14

marinara, fresh mozzarella, fresh herbs
*pepperoni \$5

Teriyaki Chicken Pot Stickers 13

sesame ginger dipping sauce

Shrimp Taco (3) 18

Chipotle grilled shrimp, in a flour tortilla with black bean salsa, chipotle aioli

Garlic & Red Pepper Hummus Dip 14 **VEG**

hummus topped with, fresh herbs, served with grilled naan

SOUPS

Chicken Noodle Soup 7/Cup - 9/Bowl

Soup of The Day 7/Cup - 9/Bowl

SIDES 8

Sweet Potato Fries

Rosemary Truffle Fingerlings

Maple Glazed Carrots

Wild Rice

Side Salad

Grilled Asparagus

French Fries

SALADS

C2 Salad 15 **VEG**

spinach, arugula, pears, apples, candied pecans, blue cheese, beets, apple cider vinaigrette

Greek Salad 15 **VEG**

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

Classic Caesar 14

romaine, parmesan cheese, croutons, Caesar dressing

Cobb Salad 14 **GF**

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

Arcadian Greens 13 **VEG**

cucumber, tomato, pickled red onion, shredded carrots

Add Protein: 6oz Chicken 8

5pc Shrimp 11

6oz Steak 14

7oz Salmon 12

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

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

Grilled Cheese Sandwich 15 **VEG**

cheddar, provolone, Swiss, American cheese on sourdough bread

Steak Sandwich 20

caramelized onions, grilled mushrooms, horseradish cream, provolone

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ENTREES

Herb Roasted Chicken 28 **GF**

airline chicken, maple glazed carrots, wild rice, Dijon cream sauce

Grilled Salmon 31

asparagus, rosemary truffle fingerlings, sweet chili beurre blanc

Mushroom Risotto 28 **VEG**

wilted spinach, parmesan crisp, wild mushrooms

Grilled Bistro Steak 32 **GF**

rosemary truffle fingerlings, grilled asparagus, merlot demi

Pork Chop 30 **GF**

white cheddar polenta, garlic green beans, apple cider jus

Pacific Rockfish 29

delicata squash, sweet potato hash, peruvian pepper coulis

Asiago Stuffed Gnocchi 25 **VEG**

sun-dried tomato & roasted garlic cream sauce, wilted spinach, shaved parmesan

C2 Meatloaf 26

Italian sausage & sirloin blend, mashed potatoes, green beans, beef gravy

Short Rib 31

garlic mashed potatoes, maple glazed carrots, merlot demi

FLEXIBLE DINING

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

ANYTIME PLATES

Lox Bagel 16

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

Southwest Couscous & Quinoa Bowl 22

cherry tomatoes, roasted corn, black beans, avocado, red onion, chipotle lime vinaigrette

Spicy Chicken 23

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



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Dessert Menu

Basque Cheesecake 10

ricotta cheese cake, fresh berries, whipped cream, powdered sugar

Two Layer Sweet Potato Maple Cake 10

silky smooth cinnamon layers, buttery graham cracker crust, sweet potato spice cake, and cream cheese maple icing

Fudge Lava Cake 10

creamy, dark, dense chocolate center, the rich chocolate cake served warm, with raspberry glaze and whipped cream

Ice Cream & Sorbet 10