



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 19 **GF VEG**

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

EGGS

Eggs Benedict 18

Poached eggs on English muffin, Canadian bacon, hollandaise, breakfast potatoes

Three Egg Omelet 18

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

Blueberry Pancakes 17 **(VEG)**

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

Chicken & Waffles 19

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

Margarita Flatbread 14

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

Teriyaki Chicken Pot Stickers 13

sesame ginger dipping sauce

Garlic & Red Pepper Hummus Dip 14

VEG

hummus topped with, fresh herbs, served with grilled naan

SALADS

Arcadian Greens 13 **VEG**

cucumber, tomato, pickled red onion, shredded carrots

Classic Caesar 14

romaine, parmesan cheese, croutons, Caesar dressing

Greek Salad 15 **VEG**

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

Cobb Salad 14 **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

Steak Sandwich 20

caramelized onions, grilled mushrooms, horseradish cream, provolone

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

ENTREES

Grilled Bistro Steak 32 **GF**

rosemary truffle fingerlings, grilled asparagus, merlot demi

Grilled Salmon 31

asparagus, rosemary truffle fingerlings, sweet chili beurre blanc

Herb Roasted Chicken 28 **GF**

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

Asiago Stuffed Gnocchi 25 **VEG**

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

Sides 8

Side Salad

Grilled Asparagus

French Fries

Maple Glazed Carrots

Sweet Potato Fries

Wild Rice

Rosemary Truffle

Fingerlings

GF bread & pasta available

DESSERTS

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

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

In Room Dining \$4.00 Delivery

LATE NIGHT 10pm-6am

Chicken Noodle Soup 9

Chicken Caesar Salad 19

hearts of romaine, parmesan, croutons, Caesar dressing

Cobb Salad 14 **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

~\$4.00 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 4
- 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 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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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

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