



cultural cuisine
RESTAURANT · BAR · LOUNGE

BUFFETS

Buffet available 6:30am – 10:30am

Full Breakfast Buffet 21

A variety of seasonal fruits & berries, yogurts, cereals, breakfast pastries, breads & bagels

Plus: eggs & breakfast meats

Choice of: coffee, tea or juice

Continental Breakfast Buffet 16.50

freshly baked croissants, muffins, Danish pastries, preserves, butter, orange juice, coffee

Choice of: cereal, fresh fruit or yogurt parfait

All American Breakfast 21

two eggs any style, choice of bacon, pork sausage, chicken sausage or ham, hash brown potato, your selection of toast

Choice of: coffee, decaffeinated or tea

Choice of: orange, grapefruit, apple, pineapple, tomato, VB, or cranberry juice, fresh fruit

EGGS

Eggs Benedict 17

two poached eggs, Canadian bacon, hollandaise on English muffin. Served with breakfast potatoes.

Three Egg Omelet 16.50

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. Served with breakfast potatoes.

Steak & Eggs 22

grilled 6oz sirloin steak, two eggs any style, choice of toast. Served with breakfast potatoes.

Egg White Frittata 16

roasted tomatoes, wilted kale, sautéed mushrooms & goat cheese. Served with breakfast potatoes.

FROM THE GRIDDLE

Belgian Waffle 16

fluffy, house-made Belgian waffle, fresh berries, Ohio maple syrup, whipped cream

Chicken & Waffles 19

two chicken tenders, fluffy, house-made Belgian waffle, Ohio maple syrup & cinnamon-spiced whipped cream

Breakfast Skillet 16

weekly inspired topping with two eggs any style & breakfast potatoes. Ask server for details.

Buttermilk Pancakes 16

stack of three buttermilk pancakes, fresh berries, Ohio maple syrup

GRAINS

Granola Parfait 11

homemade granola, fresh berries, yogurt

Maple & Apple Steel Cut Oats 9

apple butter, fresh apples, maple syrup & toasted almonds

SIDES 6

Breakfast Potatoes Fresh Fruit

Turkey Sausage Bowl of Berries

Pork Sausage 2 Eggs Any Style

Chicken Sausage Toast

Smoked Bacon

BEVERAGES

Juice 4.50

orange, cranberry, tomato, VB, apple

Freshly Brewed Coffee sm 5.50 lg 7.50

Espresso 4.50

Cappuccino | Café Latte 6.50

Hot Chocolate | Hot Tea 5.50

Please ask your server for Gluten Free options

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)



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APPETIZERS

Chicken Wings (6) **13** (12) **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

Calamari **16** DF
crispy fried calamari, sautéed onions, chipotle aioli, scallions

Chicken Piccata Meatballs (5) **14** DF
oven roasted chicken meatballs in a tomato caper sauce, served with grilled baguette

Roasted Red Pepper Hummus **12** VEG DF
served with pita, cucumbers, cherry tomatoes

Braised Beef Tacos (3) **16**
chipotle seasoned braised beef, white cheddar in a flour tortilla with black bean salsa, chipotle aioli

Blackened Salmon Taco (3) **18** DF
grilled blackened salmon topped with napa slaw and pico de gallo in a flour tortilla

Four Cheese Flatbread **15** VEG
marinara, four cheese blend, cracked black pepper topped with chiffonade basil

Pepperoni Flatbread **16**
marinara, four cheese blend, pepperoni, topped with chiffonade basil

Chef's Weekly Flatbread Creation **16**
ask server for details

SOUPS

Tomato Basil Bisque
7 cup | 9 bowl VEG GF VG

Soup of the Day
7 cup | 9 bowl

SALADS

C2 House Salad **12** VEG GF
mesclun mix, granola crumble, fresh strawberries, sunflower seeds, poppy seed dressing

Greek Salad **15** VEG
kalamata olives, tomato, red onions, feta, cucumbers, Greek dressing, served with grilled naan bread

Kale Caesar Salad **13** VEG
a mixture of baby gem & baby kale lettuce, Parmesan, croutons, Caesar dressing

Peach & Prosciutto Salad **15** GF
grilled peaches, arugula, shaved Pecorino Romano, prosciutto, white balsamic vinaigrette

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

Caprese Salad **13** VEG GF
heirloom tomatoes, fresh mozzarella, basil, oil, balsamic reduction, basil chiffonade & cracked black pepper

Mesclun Salad **12** VEG
mesclun mix, tomatoes, diced cucumbers, cheddar cheese, croutons

Add Protein:

6oz Chicken	8	6oz Steak	14
5 pc Shrimp	11	7oz Salmon	12



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SANDWICHES

All sandwiches are served with chips, side salad, or fries. 2.00 up charge for truffle Parmesan fries.

C2 Burger 20

pickled red onions, tomato bacon jam, Swiss cheese

Build Your Own Burger 18

cheese, lettuce, tomato, onion
add sautéed onions & mushrooms 1.50, bacon 2.50

Turkey Club Wrap 15

smoked deli turkey, lettuce, tomato, bacon, cranberry mayo

Grilled Cheese Sandwich 14 VEG

blend of cheddar, provolone, Swiss, and American cheeses on sourdough bread

Greek Chicken Pita 20

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

Turkey Sliders 17

two house-made turkey patties, arugula, roasted tomatoes, provolone cheese, basil aioli



ENTRÉES

Chef's Creation of the Day market price

A seasonal daily special prepared by our chefs gives our guests the opportunity to experience varied cuisines with a focus on health and good taste. Ask server for details.

BBQ Chicken with Mac & Cheese 29

grilled half BBQ chicken with cheddar mac & cheese, sautéed broccoli

Herb Crusted Chicken 28 GF

fresh herb crusted airline chicken breast, mashed potato, sautéed broccoli, thyme-jus

Grilled Salmon 30

grilled salmon atop linguine, wilted kale, cherry tomatoes, lemon pepper saffron sauce

Jerk Shrimp 26 GF

Jerk shrimp, cilantro lime rice, charred pineapple salsa, tequila lime glaze

C2 Meatloaf 24

lamb & sirloin blend, mashed potatoes, green beans, beef gravy

Prime 8oz Grilled Bistro Steak 32 GF

herb roasted red skin potatoes, grilled asparagus, black garlic compound butter

PLANT-BASED MENU

Vegan Cauliflower Wings 12 VG VEG GF

Korean BBQ sauce, toasted sesame seeds

Impossible Burger 18 VG VEG GF

grilled portobella, arugula, roasted tomato jam served with chips on a Gluten Free bun

Mushroom Stroganoff 18 VG VEG

leeks, arugula, wild mushrooms, garlic, coconut milk, vegetable broth, tahini, served over campanelle pasta

SIDES 7

Sautéed Broccoli

Mashed Potatoes

Grilled Asparagus

House Chips

Side Salad

Sea Salted French Fries

Cilantro Lime Rice

Sweet Potato Fries

Mac & Cheese

Truffle

Roasted Potatoes

Parmesan Fries

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DESSERTS

Lemongrass Crème Brûlée 9 VG GF
topped with caramelized sugar & fresh berries

Wild Berry Galette 12 VG
crispy puffed pastry filled with a wild berry jam topped with
vanilla ice cream, raspberry coulis & whipped cream

Bananas Foster Cheesecake 13 VG
colossal piece of cheesecake with Bananas Foster topping & whipped cream

S'mores Cake 12 VG
chocolate lava cake, toasted marshmallow fluff,
whipped cream & chocolate sauce

Cookies & Milk 8 VG
two chocolate chip cookies served with a glass of milk

Mitchell's Ice Cream 10 VG GF
ask server for hand-crafted, locally-made daily selections



For Private Events, please
contact our Food & Beverage
Coordinator at 216.707.4160
or redina.xhaja@ihg.com

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