



CLASSICS

All American Breakfast 21

two eggs any style, breakfast meat, toast, and seasoned diced potatoes, fruit, juice and coffee

Continental Breakfast 16.50

2 croissants, 2 Danish, a small yogurt parfait and a cup of fruit, juice, coffee

Three egg omelet 16.50

choose from three of the following toppings: 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**) w/ potatoes

BREAKFAST 6am-11am

EGGS

Eggs Benedict 17

2 poached eggs, Canadian bacon, toasted English muffin, hollandaise, potatoes

Steak and Eggs 22

Grilled 6oz sirloin steak, choice of two eggs, breakfast potatoes, choice of toast

Egg white frittata 16

Roasted tomatoes, wilted kale, sauteed mushrooms and goat cheese, potatoes.

Sides 6

breakfast potatoes, turkey, pork & chicken sausage, smoked bacon, fresh fruit, cup of berries, two eggs any style, toast, three pancakes, assorted cereal.

FROM THE GRIDDLE

Chicken and Waffles 19

chicken tenders, 4 house made waffles, Ohio maple syrup and cinnamon spiced whipped cream

Belgian Waffle 16

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

C2 Pancakes 16

3 stack of pancakes with fresh berries, powdered sugar, and whip cream

Granola Parfait 11

homemade granola, fresh berries, yogurt

Maple & Apple Steel Cut Oats 9

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

SOUP

Tomato Basil Bisque GF VEG

\$7 cup / \$9 bowl

Soup of the day \$7 cup / \$9 bowl

APPETIZERS

Chicken wings GF (6) \$13 / (12) \$19

applewood seasoned - blue cheese or ranch, celery /BBQ, Buffalo, Garlic parmesan, Cajun dry rub, Carolina reaper, Hot sauce

Chicken piccata Meatballs (5) \$14

oven roasted chicken meatballs in a tomato caper sauce

Roasted Red Pepper Hummus VG \$12

pita, cucumbers, cherry tomatoes

4 Cheese Flatbread VEG \$15

marinara, 4 cheese blend, cracked black pepper topped with chiffonade basil

Add pepperoni \$1

Weekly Inspired Flatbread \$16

SALADS

Mesclun Salad \$12

mesclun mix, cherry tomatoes, diced cucumbers, cheddar cheese and croutons

Kale Caesar salad VEG \$13

baby gem, baby kale, parmesan, crotons, Caesar dressing

Protein:

Chicken \$8

Salmon \$12

Shrimp \$11

Steak \$14

Cobb Salad GF \$13

Iceberg wedge with bacon, tomato, cucumbers, blue cheese, egg, ranch

Caprese Salad VEG GF \$13

heirloom tomatoes, fresh mozzarella, basil oil and balsamic reduction topped with fresh cracked black pepper

SANDWICHES

all sandwiches are served with chips, fries. 2.00 up charge for truffle parmesan fries

Build Your Own Burger \$18

cheese, lettuce, tomato, onion

add sauteed onions 1.5\$

add mushrooms 1.5\$

Turkey Club Wrap \$15

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

Three egg omelet \$16.50

choose from three of the following toppings:

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)

Greek Chicken Pita \$20

grilled chicken, romaine & kale blend, roasted tomatoes, red onions, roasted garlic, and olive tzatziki

Grilled Cheese sandwich VEG \$14

cheddar, provolone, Swiss, American cheese on sourdough bread

ENTREES

BBQ Chicken Dinner GF \$29

grilled ½ roasted BBQ chicken with cheddar mac and cheese and broccoli

Grilled salmon \$30

a lemon pepper saffron pasta with spinach and roasted cherry tomatoes

Heb Crusted Chicken GF \$28

Herb crusted Airline chicken breast, mashed potato, broccoli, chicken thyme jus

Jerk Shrimp GF \$26

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

Meatloaf \$24

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

8oz Grilled Bistro Steak GF \$32

herb roasted red skin potatoes; grilled asparagus topped with a black garlic compound butter

Sides \$7

Sautéed broccoli, Roasted Potatoes, Grilled asparagus, Side salad, House chips, sweet potato fries, plain fries, Truffle parmesan fries, Mashed potatoes, Cilantro Lime Rice, Mac & Cheese

GF bread & pasta available

LATE NIGHT 10pm-6am

Tomato Basil Bisque Soup \$9

Kale Caesar salad VEG \$13

baby gem, baby kale, parmesan, crotons, Caesar dressing

Mesclun Salad \$12

mesclun mix, cherry tomatoes, diced cucumbers, cheddar cheese, croutons

Turkey Club Wrap \$15

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

BLT Wrap \$14

bacon, lettuce, tomato, Swiss cheese, flour tortilla shell

~\$4.00 Delivery Charge. 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)



CHILDREN'S MENU

11am-10pm

Ages 12 & Under

Tomato Soup GF \$7

7oz bowl of Campbell's tomato soup, crackers

Peanut Butter & Jelly Sandwich VEG \$7

creamy peanut butter, grape jelly, white bread, celery

Penne Pasta & Red Sauce VEG \$11.5

4oz portion of penne pasta, marinara sauce

Chicken Fingers & French Fries \$11

4 breaded chicken fingers, French fries

Grilled Cheese Sandwich VEG \$11

American, grilled white bread, fries

Kids Pizza VEG \$11

Flatbread, marinara sauce, mozzarella cheese

Kids mac&cheese 12 VEG

Pasta, house made cheese sauce

Brownie Sundae \$6.5

warm chocolate brownie, vanilla ice cream, chocolate syrup

PLANT BASED MENU

Vegan Cauliflower Wings VG GF \$12

Korean BBQ sauce, toasted sesame seeds, scallions

Mushroom Stroganoff VG \$18

Campanelli noodles, leeks, arugula, wild mushrooms, garlic. coconut milk. vegetable

DESSERTS 11am-10pm

Lemongrass Crème Brule VG GF \$9

topped with caramelized sugar & fresh berries

Wild Berry Galette VG \$12

crispy puffed pastry filled with a wild berry jam topped with vanilla ice cream, raspberry coulis & whipped cream

Banana Fosters Cheesecake VG \$13

Banana foster topping over a colossal piece of cheesecake, whipped cream

Smores Cake VG \$12

chocolate lava cake, toasted marshmallow fluff, whipped cream & chocolate sauce

Cookies & Milk VG \$8

two chocolate chip cookies served with a glass of milk

Mitchell's Ice Cream VG GF \$10

ask server for daily selections

FAMILY STYLE 4pm-9pm

All meals include rolls and serve 2

BBQ chicken dinner \$40

8 pc whole BBQ chicken with macaroni and cheese and broccoli

C2 Meatloaf \$42

C2 homemade meatloaf served with mashed potatoes, Green Beans, and gravy

Chicken Kale Caesar Salad \$35

Grilled Chicken, baby kale, baby gem lettuce, herb croutons, shaved pecorino Romano and Caesar dressing

½ Sheet Cheese Pizza \$35

all pizzas include a small garden salad & rolls

marinara, 4 cheese blend, cracked black pepper topped with chiffonade basil

Add pepperoni 5\$

WINE 11am-10pm

SPARKLING

Piper Sonoma Brut Rose \$13 / \$62

CHAMPAGNE

Moët & Chandon Brut \$110

PROSECO

Valdo Marco Oro \$12 / \$55

ROSÉ

Source of Joy Organic \$60

WHITE WINE

Sauvignon Blanc Sancerre \$13 / \$59

Chardonnay Sea Glass \$13 / \$59

Chardonnay Starmont \$47

Riesling Chateau St. Michelle \$11 / \$48

RED WINE

Pinot Noir Sea Glass \$13 / \$62

Merlot Markham Vineyards \$14 / \$63

Cabernet Sea Glass \$13 / \$62

Cabernet Sauvignon Starmont \$64

BEER 11am-10pm

DOMESTIC \$6.50

Angry Orchard

Blue Moon

Bud Light

Budweiser

Coors Light

Sam Adams Boston Lager

Lagunitas IPA

IMPORTED/CRAFT \$7.50

Heineken

Heineken Non-Alcoholic

Modelo Especial

Stella Artois

Amstel Light

Sapporo

BEVERAGES

Orange, Cranberry, Tomato, V8, Apple Juice \$4.50

Freshly Brewed Coffee sm \$5.50 lg \$7.50

Espresso 4.50

Cappuccino/Café Latte \$6.50

Hot Chocolate \$5.50

Hot Tea \$5.50

Coke, Diet Coke, Sprite Ginger Ale \$3.50

San Pellegrino Water \$8

Dasani \$4



C2 Restaurant

Breakfast Everyday 6:30am- 11am

Breakfast Buffet Mon-Fri 6:30am-10:30am

Lunch Mon-Fri 11am-1:30pm

Dinner Everyday 4pm-9pm

Bar Everyday 4pm-10pm

More Safe Options for Your In-Room Dining experience!

Ask about our daily specials.

Available 4pm-10pm

~\$4.00 Delivery Charge. 18% Taxable Gratuity & Applicable Sales Tax added to your bill

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