

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 ✓ 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 ✓ 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 Dinning \$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

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