



APPETIZERS

Pierogies 12 VEG

Potato & cheese pierogies, caramelized onions sour cream

Pork Belly Sliders 14

Crispy pork belly, kimchi slaw, Korean BBQ sauce

Chicken Wings half order 12 full dozen 18

wings tossed in sauce of your choice BBQ, buffalo, sweet chili, garlic parmesan, Korean BBQ

Vegan boneless chicken wings half dozen 14 VEG

Crispy fried plant-based wings tossed in sauce of your choice BBQ, buffalo, sweet chili, garlic parmesan, Korean BBQ

Crispy Calamari 15

Crispy fried calamari served with sweet chili dipping sauce & spicy mustard

Italian Sausage Flatbread 15

Slow roasted Italian sausage, roasted red peppers, mozzarella

Margherita Flatbread 15 VEG

garlic oil, crushed tomato, fresh mozzarella, fresh basil leaves, cracked black pepper

Ahi-Tuna 20 GF

Blackened seared tuna, yuzu aioli, crispy sushi rice, mixed green salad

Fried Brussel Sprouts 11

Crispy fried brussels sprouts, balsamic onions, bacon, honey

SANDWICHES

served with sweet potato fries, French fries, truffle parmesan fries or house chips

Smoked Turkey Club Sandwich 15

smoked turkey, tomato, Bibb lettuce, cheddar cheese, basil aioli sauce, bacon, toasted seven-grain bread

Black Bean Burger 15 VEG

Seared homemade black bean burger, cheddar cheese, lettuce, tomato, onion on brioche bun

Vegetable Wrap 15 VEG GF

Grilled zucchini, squash, mushrooms, roasted red peppers, wrapped in cilantro garbanzo bean tortilla

Grilled Cheese sandwich 14 VEG

Cheddar, provolone, Swiss, American cheese on sourdough bread

1/2 lb C2 Signature Burger 18

8oz. beef patty, tomato jalapeno jam, crispy fried onion straws on brioche bun

Add-on: aged cheddar, Swiss, American, blue cheese, mushroom, caramelized onions

Turkey Burger 16

Seared homemade turkey burger, sauteed mushrooms, Swiss cheese, lettuce, tomato, onion, chipotle mayonnaise, brioche bun

Grilled Chicken Sandwich 16

Grilled chicken, roasted tomatoes, mixed greens, balsamic aioli on brioche bun

SOUPS

Homemade Chicken Noodle 9 Soup of the Day 9

SALADS

Mixed Green Salad 12 GF VEG

diced English cucumber, sundried tomato, toasted almonds, raisins, choice dressing

Caesar Salad 13

hearts of romaine, parmesan, croutons, Caesar dressing

Greek Salad 15 VEG

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

Blackened Ahi-Tuna salad 25

Blackened tuna, Romain lettuce, feta cheese, pickled red onions, dried cranberries, heirloom tomatoes, choice dressing

Beet Salad 14

Seasoned beets, mixed greens, goat cheese, toasted almonds, choice dressing

Cobb Salad 16

romaine lettuce, gorgonzola, tomato, cucumber, hard-boiled egg, bacon avocado, cheddar cheese, choice of dressing

Dressings:

ranch, blue cheese, balsamic, oil & vinegar, Greek, Italian, balsamic pineapple vinaigrette

Add Protein: Chicken 7 / Salmon 9 / Shrimp 10

~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)



ENTRÉE

Chef's Creation of the Day market price

A seasonal special is run daily for our guests to try different cuisines that reflect health & good taste.

Braised Short Rib 32

Slow roasted short rib, creamy goat cheese, polenta, broccolini, beef demi-glace

Herb Crusted Chicken 27 GF

Airline chicken breast, fresh herb crusted, mashed potato, broccolini, thyme-jus

Miso Glazed Salmon 30

Miso glazed salmon, spicy broccolini, sweet sushi rice

Scampi Gnocchi 29

Sauteed shrimp, grilled asparagus, tomato, garlic butter sauce

Grilled Pork Chop 31

12oz. pork chop, risotto cake, broccolini, apple onion ale sauce

Chicken Pappardelle 22

Confit chicken, mushroom ragout, peas, creamy chicken jus

12oz. Ribeye 42 GF

Pan seared ribeye, mashed potato, grilled asparagus, beef demi-glace

PLANT-BASED MENU

Impossible Burger 15

Served with choice of toppings & side

Vegan Chicken Stir Fry 19

Sauteed vegan chicken, quinoa garbanzo beans, edamame, kale

Black Garlic Pasta 22

Vegan pasta, mushroom ragout, spinach, heirloom tomatoes, black garlic oil

SIDES 7

sautéed broccolini

Grilled asparagus

Side salad

House chips

Sweet potato fries

Plain fries

Truffle parmesan fries

Mashed potatoes

Risotto cake

Gnocchi

GF bread & pasta available

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