

LUNCH & DINNER

SHAREABLES

Crispy Ring Zing *v* 14.95

Golden deep-fried onion rings with house made specialty sauce.

CHEESY GARLIC CURDS *v*

15.95

Deep-fried golden nuggets of garlicky cheese with zesty marinara dipping sauce.

Tso's Cauliflower Bliss Bites *v* 16.95

Battered cauliflower florets, coated in a tangy, sweet, and mildly spicy General Tso's sauce, and topped with fresh diced green onions.

Soup

French Onion Soup

CUP 6.95

BOWL 8.95

Slow-simmered caramelized onions in a rich, savory broth, topped with melted Parmesan and provolone cheese.

Soup Du Jour

CUP 5.95

BOWL 7.95

Ask your server for our soup of the day.

SALADS

Seasonal Salad *gf, v* 16.95

Mixed greens, baby spinach, fresh berries, mandarin oranges, red onion, goat cheese crumbles, and toasted almonds with choice of dressing.

House Salad *v* 6.95

Romaine, tomato, cucumber, onion, and croutons with choice of dressing.

Classic Caesar 13.95

Romaine, Parmesan, creamy dressing, and croutons.

ADD: Chicken / 6.00 or Shrimp / 7.00

Cobb Salad *gf* 16.95

Romaine, bacon bits, egg, blue cheese, tomato, and avocado.

burgers & SANDWICHES

Served with steak fries.

THE GREAT OHIO LODGES BURGER

16.95

The staple cheeseburger of the Great Ohio Lodges, hand-pattied and topped with smoked cheddar cheese.

Southwest Black Bean Burger *v* 15.95

Black bean burger with mushrooms, lettuce, tomato, onion, and chipotle ranch.

Hot Honey Chicken Sandwich 15.95

Choice of grilled or breaded chicken, Swiss cheese, lettuce, and tomato served on a toasted brioche bun.

Reuben 17.95

Toasted classic corned beef on rye with Swiss cheese, 1000 Island dressing, and sauerkraut.

Club Sandwich 16.95

Thin sliced smoked ham and turkey piled atop Texas toast with mayo, lettuce, tomato, bacon, and American cheese.

a tribute to our good friend

THE STARVIN' ARVAN 24.95

In honor of Tom Arvan, who dedicated decades to the parks of Ohio. Flavorful, slow-cooked roast prime rib of beef stacked on a toasted baguette with Provolone cheese and house made au jus.

HALF SANDWICH / 17.95

gf GLUTEN FREE *v* VEGETARIAN

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

DINNER *entrees*

ONLY AVAILABLE AFTER 5:00 P.M.

Served with bread & butter and choice of soup of the day or house salad.

FRIDAY & SATURDAY SPECIAL

Roast Prime Rib of Beef *gf* 39.95
Special cut roast prime rib of beef, prepared to order and served with choice of potato and vegetable of the day.

6 oz Sirloin *gf* 26.95
6 oz sirloin, grilled to order, finished with a sweet demi glace, served with garlic mashed potatoes and vegetable of the day.

Crab Cakes 27.95
Two house made crab cakes over wild rice pilaf, finished with dijon cream sauce, served with vegetable of the day.

Salmon 26.95
Pan-seared salmon with fruit salsa, wild rice pilaf, and vegetable of the day.

Alaskan Pollock 17.95
Hand-breaded Alaskan Pollock fried to perfection and served with steak fries and coleslaw.

Rosemary Chicken *gf* 21.99
Rosemary chicken served with garlic mashed potatoes and vegetable of the day.

AVAILABLE FOR LUNCH

Chicken Tenders 15.95
Hand-battered chicken tenders served with your choice of sauce, ranch dressing, and steak fries.

PASTA

Fettuccine Alfredo 20.95
Fettuccine pasta tossed in a creamy homemade alfredo sauce and served with garlic bread.
ADD: Chicken / 6.00 Shrimp / 7.00 Sirloin or Salmon / 8.00

Spaghetti 15.99
Spaghetti with homemade marinara sauce.
ADD: Meatballs / 4.95

Blackened Shrimp Ravioli 26.95
Blackened shrimp served over cheese-filled ravioli in a rich, cajun cream sauce.

sides

- Steak Fries *v* 5.95
- Garlic Mashed Potato *gf, v* 5.95
- Rice Pilaf *v* 5.95
- Vegetable Du Jour *gf, v* 5.95
- Coleslaw *gf, v* 5.95
- Homemade Macaroni & Cheese *v* 6.95
- Seasonal Fruit Cup *gf, v* 6.95

DESSERTS

Maple Pecan Beignet *v* 9.95
Three classic deep-fried New Orleans beignets topped with maple glaze, powdered sugar, and toasted pecans.

Chocolate Layered Cake *v* 9.95
Layers of decadence chocolate finished with a rich chocolate ganache.

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BEVERAGES **BEER & WINE**

local brews

Ask your server about our selection of craft beers from local breweries:

IPAS / LAGERS / SEASONAL BREWS / STOUTS

BEER

Domestic Beer 5.00

Bud Light / Budweiser / Coors Light
Miller Lite / Michelob Ultra

Premium Beer

PRICES VARY, PLEASE ASK YOUR SERVER

Corona / Yuengling Lager / Blue Moon

SELTZERS & CIDERS

PRICES VARY, PLEASE ASK YOUR SERVER

White Claw / Truly
Angry Orchard Cider

allergen & dietary INFORMATION

We offer a variety of dishes marked to accommodate gluten-free and vegetarian preferences, thoughtfully prepared with care. However, please note that while we take precautions, our kitchen is not a certified gluten-free facility, and cross-contact with allergens may occur. If you have specific dietary needs or allergies, please inform your server and we will do our best to assist you.

wine

LODGE FAVORITIES

Glass / 10.00 Bottle / 35.00

Great Ohio Lodges Wine

by Hocking Hills Winery

CARDINAL RED

A semi-sweet take on a bright and fruity Zinfandel

CHARDONNAY

An unoaked stainless steel fermented Chardonnay with a lush mouthfeel and fruity finish

EAGLE WHITE

A sweet white featuring rich flavors of ripe peaches and apricots with bright acidity

PINOT NOIR

A bold take on a Pinot Noir with notes of violets and prunes with a lingering cherry finish

TASTE THE REGION

Ask your server about our selection of regional wines, available by the glass or bottle.

DIETARY MARKINGS

We've made it easy to identify dishes that fit your dietary preferences with the following icons:

gf GLUTEN FREE **v VEGETARIAN**

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