

LUNCH & DINNER

SHAREABLES

Loaded Steak Fries 14.95
Golden deep-fried steak fries topped with bacon, cheddar cheese, Provolone cheese, and jalapeno ranch crema. Seasoned to perfection.

Fiesta Nachos 12.95
Fried tortilla chips topped with nacho cheese, zesty red onions, diced tomatoes, and jalapenos.

ADD: Beef, Chicken, or Pork / 6.00

Crispy Onion Rings 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 or ranch dipping sauce.

Tso's Cauliflower 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.

Chicken Wings v 17.95
Fried chicken wings with a choice of dipping sauce.

Roasted Red Pepper Hummus v 16.95
Tangy red pepper hummus with fresh vegetables and pita bread.

Potato Skins v 11.95
Four half spuds filled with cheddar cheese and topped with bacon. Served with a side of sour cream.

burgers & SANDWICHES

Served with crispy 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 hummus.

Sasquatch Slammer v 17.95
Pulled pork, mac & cheese, onion rings, and BBQ sauce on sourdough bread.

Hot Honey Chicken Sandwich 16.95
Grilled or fried 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 toasted white bread with mayo, lettuce, tomato, bacon, and American cheese.

Blackened Catfish Sandwich 18.95
Blackened catfish on a hoagie roll with shredded lettuce and tartar sauce.

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 / 16.95

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

Citrus 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.

sides

Crispy Fries v 5.95
Sweet Potato Fries v 5.95
Coleslaw gf, v 5.95
Homemade Mac & Cheese v 6.95
Seasonal Fruit Cup gf, v 6.95

ONLY AVAILABLE FOR DINNER

Gold Mashed Potatoes gf, v 5.95
Baked Potato gf, v 5.95
Rice Pilaf v 5.95
Vegetable Du Jour gf, v 5.95

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

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

Chicken Parmesan 25.95
Chicken Parmesan on a bed of spaghetti with homemade marinara sauce.

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

Wild Mushroom v v 25.95
Morel mushrooms, onion, tomato, and bell peppers in a creamy white wine sauce over cheese ravioli and topped with green onion.

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 ONLY** •••••

Roast Prime Rib of Beef  **39.95**

Special cut roast prime rib of beef, prepared to order and served with yukon gold mashed potatoes and vegetable of the day.

12 oz Cardinal NY Strip Steak  **44.95**
12 oz New York strip, grilled to order, finished with garlic butter, served with yukon gold mashed potatoes and vegetable of the day.

6 oz Sirloin  **26.95**
6 oz sirloin, grilled to order, finished with a sweet onion demi glace, served with yukon gold 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 **24.95**
Pan-seared salmon with fruit salsa, wild rice pilaf, and vegetable of the day.

Fried Catfish Fingers  **19.95**
Cornmeal breaded fried to perfection catfish served with crispy fries and tarter sauce.

Rosemary Chicken  **23.95**
Rosemary chicken served with yukon gold mashed potatoes and vegetable of the day.

Grilled Pork Chops **25.95**
Two grilled pork chops served with espagnole, yukon gold 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 crispy fries.

pizza **TIME!** *SUBSTITUTE: Gluten Free Crust 12-Inch / 4.95*

	12-INCH	16-INCH
Cheese	13.99	16.99
Pepperoni	15.99	19.99
Veggie Mushrooms, onions, green peppers, and tomatoes	14.99	18.99
Supreme Pepperoni, sausage, mushrooms, black olives, onions, green peppers, and banana peppers	17.99	22.99
Meat Lovers Pepperoni, sausage, and bacon	18.99	24.99
Chef’s Choice	18.99	24.99

make it your own

Start with one of our signature pizzas then add any additional toppings to make your perfect slice.

ADDITIONAL TOPPINGS

12-Inch / 2.00	16-Inch / 3.00
----------------	----------------

CHEESE Extra Cheese	SPECIALTY Pineapple
MEATS Pepperoni / Sausage / Ham / Bacon	
VEGGIES Mushrooms / Black Olives / Onions Spinach / Green Peppers / Banana Peppers	

desserts

Maple Pecan Beignet 9.95

Three classic deep-fried New Orleans beignets topped with maple glaze, powdered sugar, and toasted pecans.

Blueberry Cobbler Cheesecake 9.95

White chocolate blueberry cheesecake.

Lemon Meringue 6.95

Zesty lemon citrus filling inside a pastry crust topped with a thick golden meringue.

Buckeye Cake 9.95

Chocolate and peanut butter cake.

Chocolate Cake 7.95

Delicious moist chocolate cake filled with a chocolate ganache.

Apple Pie Bake 7.95

Layers of baked granny smith apples inside a flaky crust topped with a caramel sauce.

ADD: Ice Cream / 2.50

Salt Fork Pretzel 11.95

Cream cheese filled pretzel with whipped topping, chocolate and vanilla ice cream, and chocolate and caramel drizzle.

BEVERAGES

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
High Noon
Truly
Angry Orchard Cider

wine

LODGE FAVORITES

Glass / 8.00 Bottle / 25.00

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.



LODGE SPECIALTY



GLUTEN FREE



VEGETARIAN