

LUNCH & DINNER

Soup

French Onion Soup v
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.

SHAREABLES

Loaded Steak Fries gf 14.95
Golden deep-fried steak fries topped with bacon, cheddar cheese, provolone cheese, fresh jalapenos, ranch, and cilantro. Seasoned to perfection.

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.

Hummus Heaven v 16.95
Tangy red pepper hummus with perfectly fried pita chips.

Fiesta Nachos gf 12.95
Fried tortilla chips topped with nacho cheese, zesty red onions, diced tomatoes, and jalapenos.
ADD: Beef, Chicken, or Pork / 6.00

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.

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

Crab Mac & Cheese
28.95
Cavatappi pasta tossed in a creamy white mac & cheese sauce with smoked gouda topped with toasted panko and green onion.

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.

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

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 tzatziki.

Hot Honey Chicken Sandwich 15.95
Choice of grilled or breaded chicken, Swiss cheese, lettuce, and tomato served on a toasted brioche bun.

The Classic Prime Rib Sandwich 17.95
Tremendously flavorful slow cooked roast prime rib of beef stacked on a toasted baguette with Provolone cheese, and house made au jus.

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.

Salmon Club 18.95
Salmon fillet seared on a focaccia roll with house made citrus aioli layered atop two strips of bacon.

a tribute to our good friend

THE STARVIN' ARVAN 24.95
In honor of Tom Arvan, who dedicated decades to the parks of Ohio. This hearty sandwich features sliced roast beef piled high with Provolone cheese and mild horseradish sauce, served with au jus.

DESSERTS

Lemon Meringue v 6.95
Zesty lemon citrus filling inside a pastry crust topped with a thick golden meringue.

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

Apple Pie Bake v 7.95
Layers of baked granny smith apples inside a flaky crust topped with a caramel sauce.
ADD: Ice Cream / 2.50

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

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

OPTIONAL: GRILLED OR BLACKENED

Special cut roast prime rib of beef, prepared to order and served with choice of potato and vegetable of the day.

ADD ENHANCEMENTS: Parmesan Peppercorn or Garlic Herb Compound Butter / 2.50 Jack Daniel's Bourbon Sauce / 3.00

ADD TOPPINGS: Caramelized Onions / 2.50 Sautéed Mushrooms / 3.00

12 oz Cardinal NY Strip Steak gf 44.95
12 oz New York strip, grilled to order, finished with our cardinal red compound butter, served with garlic mashed potatoes 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.

Grilled Pork Chops 25.95
Two grilled pork chops 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 gf 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.

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

sides

Steak Fries gf, v 5.95

Sweet Potato Fries gf, v 6.95

Baked Potato gf, v 5.95

Garlic Mashed Potato gf, v 5.95

Rice Pilaf gf, 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

Bundt Chocolate Cake v 7.95
Delicious moist chocolate cake filled with a chocolate ganache.

Raspberry Donut Cheesecake v 9.95
Raspberry infused cheesecake topped with raspberry filling, crumbled donuts, powdered sugar, and whipped cream.

pizza TIME!

	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 / 1.75
16-Inch / 2.25

CHEESE

Extra Cheese

MEATS

Pepperoni

Sausage

Ham

Bacon

VEGGIES

Mushrooms

Black Olives

Onions

Spinach

Green Peppers

Banana Peppers

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 Bottles

5.00

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

Premium Beer Bottles

6.00

Corona / Yuengling Lager / Blue Moon

SELTZERS & CIDERS

6.00

White Claw / High Noon / Truly

5.00

Angry Orchard Cider

wine

LODGE FAVORITIES

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.

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.

DIETARY MARKINGS

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

gf GLUTEN FREE **v** VEGETARIAN

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