

# LUNCH & DINNER

## SHAREABLES

### Crispy Ring Zing 14.95

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

### CHEESY GARLIC CURDS

15.95

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

### Tso's Cauliflower Bliss Bites 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 16.95

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

### House Salad 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 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 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**

 GLUTEN FREE  VEGETARIAN

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

12/22/2025

## 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.

### 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.

### Chicken Tenders 15.95

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

## DESSERTS

### 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**

### 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.

## 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**

### 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.

## *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

*gf* GLUTEN FREE   *v* VEGETARIAN

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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 / High Noon  
Truly / Angry Orchard Cider

### 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.

## 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**

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