

# LUNCH & DINNER

## SHAREABLES

### Crispy Ring Zing v

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

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

### House Salad v

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.

#### 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*

## 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**

## 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.

**gf** GLUTEN FREE **v** VEGETARIAN

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12/22/2025

# 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 FAVORITES

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:

 **GLUTEN FREE**  **VEGETARIAN**