

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.

Crispy Onion Rings v 14.95

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

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

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.

BASKETS

Chicken Tenders 15.95

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

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.

Roasted Red Pepper

Hummus v 16.95

Tangy red pepper hummus with fresh vegetables and pita bread.

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.

sides

Crispy Fries v 5.95

Sweet Potato Fries v 5.95

Coleslaw gf, v 5.95

Potato Salad gf, v 5.95

Homemade Mac & Cheese v 6.95

Seasonal Fruit Cup gf, v 6.95

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.

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 Pollock Sandwich 18.95

Blackened Pollock 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

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

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 yukon gold mashed potatoes and vegetable of the day.

12 oz Cardinal NY Strip Steak *gf* 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 *gf* 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.

Salmon 24.95

Pan-seared salmon with fruit salsa, wild rice pilaf, 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.

Battered Pollock 19.99

Hand-breaded pollock fried to perfection and served with crispy fries and coleslaw.

Rosemary Chicken *gf* 23.95

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

desserts

Maple Pecan Beignet *v* 9.95

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

Blueberry Cobbler Cheesecake *v* 9.95

White chocolate blueberry cheesecake.

Buckeye Cake *v* 9.95

Chocolate and peanut butter cake.

Chocolate Cake *v* 7.95

Delicious moist chocolate cake filled with a chocolate ganache.

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

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.

gf GLUTEN FREE *v* VEGETARIAN

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

07/07/2026



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



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BEVERAGES

BEER & WINE

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

local brews

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

IPAS
LAGERS
SEASONAL BREWS
STOUTS

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

HOUSE WINES

Glass / 8.00 Bottle / 32.00

Sutter Home

Chardonnay / White Zinfandel
Moscato / Pinot Grigio
Sauvignon Blanc / Cabernet / Merlot

SPECIALTY REDS

Black Stallion Cabernet

Bottle / 68.00

Black Stallion Pinot Noir

Bottle / 68.00

Robert Mondavi Pinot Noir

Bottle / 32.00

Menage a Trois Red Blend

Bottle / 54.00

Gnarly Head Red Zinfandel

Glass / 10.00 Bottle / 43.00

Jacobs Creek Shiraz

Glass / 10.00 Bottle / 43.00

7 Deadly Zins

Glass / 10.00 Bottle / 43.00

Silvergate Pinot Noir

Glass / 10.00 Bottle / 43.00

THE UPSCALE

Glass / 9.00 Bottle / 36.00

Woodbridge

Chardonnay / White Zinfandel
Cabernet / Merlot

SPECIALTY WHITES

Joel Gott Chardonnay

Bottle / 48.00

Wente Morning Fog Chardonnay

Glass / 9.00 Bottle / 30.00

Mon Ami Pink Catawba

Glass / 7.00 Bottle / 24.00

Sea Glass Riesling

Glass / 9.00 Bottle / 35.00

SPARKLING WINES

Cooks Spumante

Glass / 10.00 Bottle / 40.00

Tosti Asti

Glass / 13.00 Bottle / 51.00

Prosecco

Glass / 9.00

Sea Glass Riesling

Glass / 9.00 Bottle / 35.00

Welch's White Grape Sparkling Juice

Glass / 4.00 Bottle / 15.00