

LUNCH & DINNER

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.

DINNER entrees

Served with bread & butter and choice of: soup of the day or house salad.

ONLY AVAILABLE AFTER 5:00 P.M.

Roast Prime Rib of Beef  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  26.95

6 oz sirloin, grilled to order, finished with a sweet demi glace, 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.

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.

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.

Blackened Shrimp Ravioli
26.95

Blackened shrimp served over cheese-filled ravioli in a rich, cajun cream 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  15.95

Black bean burger with mushrooms, lettuce, tomato, onion, and chipotle ranch.

Hot Honey Chicken Sandwich 15.95

Grilled 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. This hearty sandwich features sliced roast beef piled high with Provolone cheese and mild horseradish sauce, served with au jus.

sides

Steak Fries  5.95

Garlic Mashed Potato   5.95

Rice Pilaf  5.95

Vegetable Du Jour   5.95

Coleslaw   5.95

Homemade Macaroni & Cheese  6.95

Seasonal Fruit Cup   6.95

 GLUTEN FREE  VEGETARIAN

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

10/14/2025

pizza TIME!

SUBSTITUTE: *Gluten Free Crust*
12-Inch / 4.95 16-Inch / 5.95

	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 / 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
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:



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VEGETARIAN

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