

LODGE specialties

-- SHAREABLES

Potato Skins 13.95

Four potato halves fried and topped with melted cheddar and bacon bits.

SANDWICHES \$ ENTREES

Sasquatch Slammer 15.95

Grilled sourdough loaded with pulled pork, cheddar cheese mac & cheese, and onion straws topped with BBQ sauce.

Beer Batter Fish Sandwich 15.95

8 oz beer battered cod fillet served on a brioche bun with coleslaw and steak fries.

Salmon Basil Pesto 🔒 26.95

8 oz grilled salmon topped with basil pesto and served with garlic mashed potatoes and vegetable of the day.

Blackened Chicken & Rice # 20.99

6 oz chicken blackened to perfection served over rice with vegetable of the day.

Gorgonzola Sirloin 🖟 28.95

8 oz grilled sirloin topped with a gorgonzola bacon cheese spread and served with garlic mashed potatoes and vegetable of the day.

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DESSERT

Salt Fork Pretzel 9.95

A fried cream cheese filled pretzel topped with vanilla and chocolate ice cream and chocolate caramel cinnamon sugar.



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 # 14.95 Tso's Cauliflower Bliss Bites v 16.95 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.

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 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 9 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.

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 baquette 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.

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 9 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 Sauteed Mushrooms / 3.00

12 oz Cardinal NY Strip Steak 🔒 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 **%** 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 **9** 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 9 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 %	5.95
Sweet Potato Fries % v	6.95
Baked Potato %	5.95
Garlic Mashed Potato 🏰 v	5.95
Rice Pilaf 9 v	5.95
Vegetable Du Jour 🔥 v	5.95
Coleslaw 9 v	5.95
Homemade Macaroni & Cheese v	6.95
Seasonal Fruit Cup 👫 v	6.95

DESSERTS -----

Lemon Meringue v 6.95

Zesty lemon citrus filling inside a pastry crust topped with a thick golden meringue.

Maple Pecan Beignet 9.95

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

Apple Pie Bake 7.95

Layers of baked granny smith apples inside a flaky crust topped with a caramel sauce.

ADD: Ice Cream / 2.50

Chocolate Lavered Cake 9.95

Layers of decadence chocolate finished with a rich chocolate ganache.

Bundt Chocolate Cake v 7.95

Delicious moist chocolate cake filled with a chocolate ganache.

Raspberry Donut Cheesecake 9.95

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