

# GARDEN Bistro

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## STARTERS

### Melon + Prosciutto (G) 🌱 | 14

cantaloupe, italian cured ham, figs, local honey, balsamic glaze, basil

### Crostini (GFA) | 15

prime beef tenderloin, gorgonzola, truffle cream, port wine reduction

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## SANDWICHES + SALADS

### Avocado Toast (GFA, V) | 16

cucumbers, tomatoes, pickled carrots, sunny-side egg, calabrian chili oil

### Shrimp Roll | 17

butter poached shrimp, celery, scallions, lemon, mayonnaise, brioche

### Bistro Burger (GFA) | 19

chipotle aioli, bacon-onion marmalade, provolone, pickle, brioche

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### Burrata Caprese (GFA, V) 🌱 | 18

buffalo mozzarella, pesto mousse, bavarian rye

### Butternut Squash + Pomegranate 🌱 | 16

(G, V)

roasted butternut squash, spinach, goat cheese, rosemary, thyme, lemon-honey dressing

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## MAIN

### Lemon Chicken (G) | 26

roasted, bone-in half chicken, roasted potatoes, seasonal vegetables

### Polenta with Shrimp (G) | 28

charbroiled cajun shrimp, sweet corn, grana padano cheese, parsley

### Maryland Crab Cakes | 29

jumbo lump crab, breadcrumbs, parsley, mayonnaise, dijon mustard, tartar sauce

### Branzino (G) | 32

grilled mediterranean sea bass, roasted potatoes, seasonal vegetables, salsa verde

### Filet Mignon (GFA) | 48

roasted zucchini, pearl onion, purple mashed potatoes, demi-glace

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## SWEET ENDINGS

### Tropical Trio | 17

mango tango cheesecake roll, dragon fruit mousse cake, ube-maca puno panna cotta

### Tiramisu (V) | 15

espresso-soaked ladyfinger, chocolate cream, traditional cream, mocha anglaise, whipped cream

G–gluten free   GFA–gluten free available   V–vegetarian



This menu item contains homegrown items harvested from the Grow Lab–Oglebay Park Resort's on-site hydroponics farm.

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. All our seafood is sourced sustainably.