



CLASSICS

Continental (V) | 16

Today's Breakfast Bread, Croissant, Fruit, Yogurt, Granola, Jam, Preserves

Lodge Breakfast (GFA) | 16

Two Eggs Any Style, Breakfast Potatoes, Bacon or Sausage, Toast

Omelet Your Way (G) | 17

Cheese, Bacon, Ham, Sausage, Vegetables

Eggs Benedict (GFA) | 16

English Muffin, Ham, Poached Egg, Hollandaise Sauce

Açaí Bowl (GF) | 16

Banana, Berries, Granola, Sunflower + Chia Seeds

Buttermilk Pancakes (3) (V) | 15

Appalachian Maple Syrup

Belgian Waffles (V) | 15

Seasonal Fresh Berries, Maple Syrup

Thick Cut French Toast (V) | 15

Appalachian Maple Syrup, Powdered Sugar

Steak + Eggs (G) | 29

Chimichurri, Breakfast Potatoes

Corned Beef Hash (GFA) | 17

Fried Egg, Toast

SPECIALTIES

Avocado Toast (V) | 14

Five Grain, Heirloom Tomato, EVOO, Gemma Nera Balsamic, Feta, Basil

Croque Madame | 17

Sourdough, Baked Ham, Gruyère, Bèchamel, Dijon Mustard, Fried Egg

Bread Stuffing Waffles | 16

French Bread, Sweet Sausage, Celery, Onions, Gravy

Smoked Salmon (GFA) | 16

Cream Cheese, Red Onions, Capers, Dill, Microgreens, Toasted Bagel

Crème Brûlée French Toast (V) | 16

Fresh Berries, Feta, Passion Fruit, Nutella Caramel Glaze

SIDES

Croissant or Muffin with Preserves + Jam (V) | 10

Corn Bread Muffins + Country Butter | 6

Turkey Sausage | 8

Two Sausage Links | 6

Bacon | 6

Breakfast Potatoes | 5

Toast | 3

Seasonal Fruit | 7

Breakfast Buffet | 21

Indulge in our Signature Breakfast Buffet, where daily chef selections meet Skyline favorites. Enjoy made-to-order Belgian waffles, customizable omelets, eggs cooked to your preference, crispy bacon, savory sausage, and more. Start your day with a feast that combines culinary creativity with beloved breakfast classics.



Fresh from our garden to your plate, 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.

GFA-Gluten Free Available • G-Gluten Free • V-Vegetarian



STARTERS

Pretzel Bites (V) | 13

Spicy Mustard, Beer Cheese

Chili Crisp Hummus (V, GFA) | 11

Garbanzo Hummus, Chili Crisp, Vegetables, Pita

Burrata + Prosciutto Caprese (GFA) | 14

Heirloom Tomatoes, Balsamic, Basil

Jalapeño Potato Croquettes (V) | 11

Mashed Potatoes, Jalapeños, Cheddar

Wings (G)

6 for 12 | 12 for 19

Buffalo, Chili Lime Tajin or Honey BBQ.
Your Choice of Bleu Cheese or Ranch

Tin Can Nachos | 16

Shredded Chicken, Queso, Black Beans,
Jalapeño, Lime Crema, Pico de Gallo, Tortilla Chips

Ohio Valley Pepperoni Rolls | 12

Smoked Tomato Sauce

SOUPS

French Onion | 9

Mountaineer Soup Beans | 9

SALADS

*Add grilled chicken, grilled shrimp, salmon,
or smoked tofu to any salad (G) / 8*

The Left Coast (GFA, V) | 16

Romaine, Black Beans, Roasted Potato, Jalapeño,
Jicama, Corn, Tomatoes, Cilantro, Chipotle Lime Crema,
Tortilla Chips

Green Goddess (GFA) | 16

Arugula, Spinach, Avocado, Cucumber, English Peas,
Sprouts, Radish, Microgreens, Sunflower Seeds,
Green Goddess Dressing

Chopped Salad (GFA) | 16

Turkey, Bacon, Hard Boiled Eggs, Avocado, Tomatoes,
Red Onions, Radish, Lettuce, Microgreens,
House Made Creamy Parmesan

Mediterranean Quinoa Bowl (GFA, V) | 18

Hummus, Quinoa, Grape Tomatoes, Seedless Cucumber,
Red Onion, Spanish Olives, Tzatziki, Feta, Lavash

PIZZAS

Classic Pepperoni (GFA) | 16

Pepperoni, Mozzarella, Roma Tomatoes,
House Made Red Sauce

Meat Lovers (GFA) | 18

Pepperoni, Bacon, Sausage, Mozzarella,
House Made Red Sauce, Basil

Fig + Pig (GFA) | 18

Pulled Pork, Prosciutto, Fig Jam, Fried Leeks,
Garlic Olive Oil, Sour Cherry Gastrique

Margherita (V, GFA) | 16

Marinated Roma Tomatoes, Mozzarella,
Balsamic, Garlic Olive Oil, Basil

PLATES

Sandwiches Served with House Made Chips

Classic Burger | 18

1/3 Pound Custom Steak Grind, House Seasoning,
Brioche, Curly Leaf Lettuce, Onion, Tomato,
Sharp Cheddar, House Made Fort Henry Sauce

**Substitute a Beyond Burger or Add Bacon | 3*

Nashville Hot Chicken | 18

Pickled Green Tomatoes, Brioche Bun

Beef + Rye | 18

House Cured Corned Beef, Pickle, Red Onion, Swiss

Fish + Fries | 18

Breaded Haddock, House Made Fries, Tartar

Mediterranean Wrap (V) | 15

Moroccan Grilled Vegetables, Hummus, Feta, Naan

Skyline Club | 17

Black Pepper Bacon, Turkey, Lettuce, Tomato,
Mayo, Sourdough

Not Your Mama's Sloppy Joe | 17

You'll need a fork

WV Slaw Dog Ripper | 16

Bacon-Wrapped Kielbasa, Sweet + Spicy Roasted
Poblano Slaw, Dill Dijon, Poppy Seed Bun

Croque Madame | 17

Sourdough, Baked Ham, Gruyère, Bèchamel, Dijon Mustard,
Fried Egg

Grilled Salmon (G) | 26

Broccoli, Citrus Confetti Rice

Steak Frites (G) | 36

Tenderloin Tips, Chimichurri, Shoestring Fries



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Spicy Mustard, Beer Cheese

Chili Crisp Hummus (V, GFA) | 11

Garbanzo Hummus, Chili Crisp, Vegetables, Pita

Burrata + Prosciutto Caprese (GFA) | 14

Heirloom Tomatoes, Balsamic, Basil

Jalapeño Potato Croquettes (6) (V) | 11

Mashed Potatoes, Jalapeño, Cheddar

Wings (G)

6 for 12 | 12 for 19

Buffalo, Chili Lime Tajin or Honey BBQ.

Your Choice of Bleu Cheese or Ranch

Tin Can Nachos | 16

Shredded Chicken, Queso, Black Beans, Jalapeño, Lime Crema, Pico de Gallo, Tortilla Chips

Ohio Valley Pepperoni Rolls | 12

Smoked Tomato Sauce

SOUPS

French Onion | 9

Mountaineer Soup Beans | 9

SALADS

Add grilled chicken, grilled shrimp, salmon, or smoked tofu to any salad (G) | 8

The Left Coast (GFA, V) | 16

Romaine, Black Beans, Roasted Potato, Jalapeño, Jicama, Corn, Tomatoes, Cilantro, Chipotle Lime Crema, Tortilla Chips

Green Goddess (GFA) | 16

Arugula, Spinach, Avocado, Cucumber, English Peas, Sprouts, Radish, Microgreens, Sunflower Seeds, Green Goddess Dressing

Chopped Salad (GFA) | 16

Turkey, Bacon, Hard Boiled Eggs, Avocado, Tomatoes, Red Onions, Radish, Lettuce, Microgreens, House Made Creamy Parmesan

Mediterranean Quinoa Bowl (GFA, V) | 18

Hummus, Quinoa, Grape Tomatoes, Seedless Cucumber, Red Onion, Spanish Olives, Tzatziki, Feta, Lavash

SIDES

Fresh Cut Fries | 6 Simple Salad | 6

Collard Greens | 6

Corn Bread Muffins + Country Butter | 6

Vegetable of the Day | 6

PIZZAS

Classic Pepperoni (GFA) | 16

Pepperoni, Mozzarella, Roma Tomatoes, House Made Red Sauce

Meat Lovers (GFA) | 18

Pepperoni, Bacon, Sausage, Mozzarella, House Made Red Sauce, Basil

Fig + Pig (GFA) | 18

Pulled Pork, Prosciutto, Fig Jam, Fried Leeks, Garlic Olive Oil, Sour Cherry Gastrique

Margherita (V, GFA) | 16

Marinated Roma Tomatoes, Mozzarella, Balsamic, Garlic Olive Oil, Basil

PLATES

Sandwiches Served with House Made Chips

Classic Burger | 18

1/3 Pound Custom Steak Grind, House Seasoning, Brioche, Curly Leaf Lettuce, Onion, Tomato, Sharp Cheddar, House Made Fort Henry Sauce

**Substitute a Beyond Burger or Add Bacon | 3*

Nashville Hot Chicken | 18

Pickled Green Tomatoes, Brioche Bun

Beef + Rye | 18

House Cured Corned Beef, Pickle, Red Onion, Swiss

Fish + Fries | 18

Breaded Haddock, House Made Fries, Tartar

Wilson Lodge Meatloaf | 22

Bacon-Wrapped Custom Grind, Mashed Yukon Golds

Grilled Salmon (G) | 26

Broccoli, Citrus Confetti Rice

Wild Mushroom Chicken | 24

Tuscan Rice

Flat Iron Grilled Pork Chops (G, GFA) | 24

Corn Bread, Collards

Steak Frites (G) | 36

Tenderloin Tips, Chimichurri, Shoestring Fries

Eggplant Parmesan Tower (V) | 21

Ricotta, Mozzarella + Provolone, Smoked Tomato Sauce

Pappardelle Bolognese | 21

Tomato Ragout, Beef, Sweet Italian Sausage, Pancetta, Parmesan, Grilled Baguette

Arugula Pesto Campanella | 21

Arugula, Basil, Pesto, Roasted Pine Nuts



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