



SHAREABLES

Chef’s Daily Flatbread | *Priced Daily*

Grilled Zucchini Sticks & Muhammara Dip (V, N) | 12
Roasted Red Pepper Dip with Lemon, Walnuts, Toasted Cumin, Spices, Breadcrumbs, Garlic

Burrata & Tomato Tapenade (V, N) | 18
Fresh Burrata Cheese, Roasted Tomato Tapenade, Grilled Crostini, Fresh Basil, Fennel Oil

Crispy Baguette & Butter Board (V) | 12
House Baguette, Variety of Flavored Soft Butters, Flatbread Crackers, Marinated Olives, House Jam

Cheese Board (V) | 22
Herb Boursin, Chèvre, Aged Cheddar, Smoked Gouda, Red Grapes, Marcona Almonds

Cheese & Charcuterie | 26
Prosciutto, Soppressata, Salami, Aged Cheddar, Gorgonzola, Herbed Boursin, Mustard Caviar

Mediterranean Board | 24
Hummus, Tomato Tapenade, Grilled Halloumi, Naan, Tomato, Cucumber, Peppers, Marinated Mozzarella, Prosciutto, Salami

SOUP & SALAD

Mango Gazpacho (V, G) | 9
Seedless Cucumbers, Mango, Pineapple, Bell Peppers, Cilantro, Chili Lime

Citrus Fruit Salad (V, G) | 14
Sliced Oranges, Grapefruit, Crumbled Chèvre, Toasted Almonds, Lemon Honey Vinaigrette, Grow Lab Greens

BLT Salad | 14
Heirloom and Cherry Tomatoes, Bacon Lardons, Grow Lab Basil, Focaccia Crostini, Fresh Cracked Pepper, Creamy Herb Dressing, Romaine Lettuce

Everything Bagel Salad (V) | 14
Grow Lab Greens, Pickled Onion, Boiled Egg, Heirloom Cherry Tomatoes, Fried Capers, Toasted Everything Bagel Chips, Dilled Cream Cheese Dressing

ADD TO ANY SALAD

Chicken 8 | Crab Cake 15 | Salmon 12

Side Salad | 7
Grow Lab Greens, Cucumber, Heirloom Tomato, Radish, Choice of Dressing

SANDWICHES

Sandwiches accompanied by House Chips or add Fruit Salad +4

Grilled Salmon Sandwich | 20
Grilled 5 oz Salmon Fillet, Pea Shoots, Miso & Chive Mayo, Kimchi, Toasted Whole Grain Bun

Shredded Korean Chicken Lettuce Wrap (G) | 18
Gochujang Aioli, Pickled Vegetable, Sticky Rice

Bistro Burger | 19
(2) 4 oz Seared Angus Patties, Caramelized Onions, Melted Cheddar, Truffle & Thyme Aioli, Quick-Pickled Cucumbers, Brioche Bun

Bistro Breakfast Bagel | 16
Fried Egg, Crispy Thick Cut Bacon, Havarti Cheese, Grow Lab Lettuce, Toasted Everything Bagel

Smashed Avocado Toast | 16
Griddled 8-Grain 3-Seed Bread, Tomato Butter, Avocado Smash, Sea Salt, Lemon, Sunny Side Up Egg

ENTRÉES

All entrées accompanied by Simple Grow Lab Greens Salad and Champagne Vinaigrette

Seared Dayboat Scallops (G) | 28
Tropical Fruit Salsa, Mango Pulp Vinegar, Grow Lab Microradish, Balsamic Drizzle

Bistro Crab Cakes | 30
(2) Seared Lump Crab Cakes, Summer Edamame Succotash, Rémoulade

Grilled 6 oz Filet Mignon (G) | 42
Parmesan Potato Cake, Blistered Shishito Peppers, Sherry Shallot Butter

Street Corn Skirt Steak Salad (G) | 26
Grilled 8 oz Skirt Steak, Achiote Lime Butter, Grow Lab Lettuce, Tomatoes, Avocado, Cilantro, Grated Cotija Cheese, Charred Corn, Cilantro Dressing

Spiced Shrimp & Grits (G) | 28
Roasted Sweet Corn, Charred Tomatoes, Grated Cotija Cheese, Cilantro, Creamy Grits

Daily Quiche Selection | 21



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

G – Gluten Free
V – Vegetarian
N – Contains Nuts

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.