

LUNCH & DINNER

SHAREABLES

Loaded Steak Fries 14.95

Golden deep-fried steak fries topped with bacon, cheddar cheese, Provolone cheese, and jalapeno ranch crema.

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

Crispy Onion Rings 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 or ranch dipping sauce.

Tso's Cauliflower 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.

Loaded Potato Skins 10.95

House made potato skins with monterey jack cheese, bacon bits, green onion, and sour cream.

Roasted Red Pepper

Hummus 16.95

Tangy red pepper hummus with fresh vegetables and pita bread.

Spinach Artichoke Dip 14.95

Creamy and savory dip with chopped spinach, artichokes, and cream cheese.

SALADS

Waterloo Chicken Salad 20.95

Romaine, grilled chicken, smoked blue cheese crumbles, bacon bits, raisins, house made sweet and sour vinaigrette.

Peppercorn Steak Salad 24.95

Mixed greens, 6 oz sirloin, smoked blue cheese crumbles, roasted red peppers, caramelized onions, and Parmesan peppercorn dressing.

House Salad 6.95

Romaine, tomato, cucumber, onion, and croutons with choice of dressing.

Citrus Salad 16.95

Mixed greens, baby spinach, fresh berries, mandarin oranges, red onion, goat cheese crumbles, and toasted almonds 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.

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.

BASKETS

Chicken Tenders 15.95

Hand-battered chicken tenders served with your choice of sauce, ranch dressing, and crispy fries.

sides

Crispy Fries  5.95

Coleslaw   5.95

Potato Salad   5.95

Homemade Mac & Cheese  6.95

Seasonal Fruit Cup   6.95

ONLY AVAILABLE FOR DINNER

Gold Mashed Potatoes   5.95

Baked Potato   5.95

Rice Pilaf  5.95

Vegetable Du Jour   5.95



LODGE SPECIALTY  GLUTEN FREE  VEGETARIAN

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burgers & SANDWICHES

Served with crispy 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 hummus.

Hot Honey Chicken Sandwich 16.95

Grilled or fried 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 toasted white bread with mayo, lettuce, tomato, bacon, and American cheese.

Blackened Catfish Sandwich 18.95

Blackened catfish on a hoagie roll with shredded lettuce and tartar sauce.

... a tribute to our good friend ...

THE STARVIN' ARVAN 24.95

In honor of Tom Arvan, who dedicated decades to the parks of Ohio. Flavorful, slow-cooked roast prime rib of beef stacked on a toasted baguette with Provolone cheese and house made au jus.

HALF SANDWICH / 16.95

DINNER *entrees*

ONLY AVAILABLE AFTER 5:00 P.M.

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

... WEEKEND SPECIALS ...

FRIDAY ONLY

All-You-Can Eat

Catfish Platter 30.95

Breaded catfish, crispy fries, hushpuppies, and coleslaw.

SATURDAY ONLY

Roast Prime Rib of Beef gf 39.95

Special cut roast prime rib of beef, prepared to order and served with yukon gold mashed potatoes and vegetable of the day.

12 oz Cardinal NY

Strip Steak gf 44.95

12 oz New York strip, grilled to order, finished with garlic butter, served with yukon gold mashed potatoes and vegetable of the day.

6 oz Sirloin gf 26.95

6 oz sirloin, grilled to order, finished with a sweet onion demi glace, served with yukon gold mashed potatoes and vegetable of the day.

Salmon 24.95

Pan-seared salmon with fruit salsa, wild rice pilaf, 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.

Battered Catfish 🍷 19.99

Hand-breaded catfish fried to perfection and served with crispy fries and coleslaw.

Rosemary Chicken gf 23.95

Rosemary chicken served with yukon gold mashed potatoes and vegetable of the day.

Grilled Pork Chops 25.95

Two grilled pork chops served with espagnole, yukon gold mashed potatoes, and vegetable of the day.



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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

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.

Tuscan Tortellini 22.95

Cheese filled tortellini in a spinach and tomato cream sauce.

pizza TIME!

SUBSTITUTE: Gluten Free Crust
12-Inch / 4.95

	12-INCH	16-INCH
Cheese	13.99	16.99
Pepperoni	15.99	19.99
Veggie	14.99	18.99
Mushrooms, onions, green peppers, and tomatoes		
Supreme	17.99	22.99
Pepperoni, sausage, mushrooms, black olives, onions, green peppers, and banana peppers		
Meat Lovers	18.99	24.99
Pepperoni, sausage, and bacon		
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 / 2.00 16-Inch / 3.00

CHEESE

Extra Cheese

SPECIALTY

Pineapple

MEATS

Pepperoni / Sausage / Ham / Bacon

VEGGIES

Mushrooms / Black Olives / Onions
Spinach / Green Peppers / Banana Peppers

DESSERTS

Buckeye Cake 9.95

Chocolate and peanut butter cake.

Chocolate Cake 7.95

Delicious moist chocolate cake filled with a chocolate ganache.

Maple Pecan Beignet 9.95

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

Blueberry Cobbler

Cheesecake 9.95

White chocolate blueberry cheesecake.

Buttermilk Pie 4.95

Silky buttermilk custard with a golden crackly top dusted in powdered sugar.

Lemon Meringue 6.95

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

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

Caramelized Banana Pudding 9.95

Caramelized bananas layered in pudding with a wafer cookie topping.



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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 / Modelo

SELTZERS



TEAS

PRICES VARY, PLEASE ASK YOUR SERVER

White Claw
Carbliss
Surfside
Hoop Tea
Monaco

wine

LODGE FAVORITES

Glass / 8.00 Bottle / 25.00

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.



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