



CLASSICS

Vanilla Greek Granola Parfait (V) | 12
Greek Yogurt, Granola, Mixed Berries, Honey

Garden Omelet (GFA) | 17
Egg Whites, Spinach, Onions, Mushrooms, Peppers, Feta

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) | 17
English Muffin, Canadian Bacon, Poached Eggs, Spinach,
Tomato, Hollandaise Sauce

Buttermilk Pancakes (3) (V) | 15
Appalachian Maple Syrup

Belgian Waffles (V) | 15
Marinated Strawberries, Vanilla Chantilly Cream,
Appalachian Maple Syrup

Thick Cut French Toast (V) | 15
Appalachian Maple Syrup, Powdered Sugar

SPECIALTIES

Avocado Toast (V) (GF) | 16
Fresno Chili Oil, Arugula, Pickled Onions, Cherry Tomatoes,
Sunny-Side-Up Egg, Multigrain Toast

Croque-Madame | 18
Sourdough, Baked Ham, Gruyère, Bèchamel,
Dijon Mustard, Fried Egg

Smoked Salmon (GFA) (GF) | 17
Cream Cheese, Red Onions, Capers,
Dill, Microgreens, Toasted Bagel

Short Rib + Eggs (GFA) | 17
Fingerling Potatoes, Peppers, Mixed Greens,
Red Bell Pepper Sauce

Steak + Eggs (G) | 42
New York Strip, Chimichurri, Breakfast Potatoes,
Two Eggs Your Way

SIDES

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

Turkey Sausage | 7

Sausage Links | 6

Bacon | 6

Breakfast Potatoes | 5

Toast | 3

Seasonal Fruit | 7

One Egg | 3

The Breakfast Experience | 22

Step into our kitchen and start your day the Skyline way.

Join our celebrated chefs in our show kitchen, where you're invited to connect, customize, and enjoy breakfast made just for you. Whether you're craving fluffy Belgian waffles, a perfectly cooked omelet, or your favorite style of eggs, our chefs are here to bring your breakfast vision to life. Pair it with sizzling bacon, savory sausage, or home-fried potatoes—and start your day with the warmth of a home-cooked meal, served with Skyline hospitality. It's breakfast the way it should be—personal, delicious, and made with care.



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

GFA – Gluten Free Available
G – Gluten Free
V – Vegetarian

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.



STARTERS

Warm Pretzel (V) | 14

Bavarian Mustard, Beer Cheese

Chili Crisp Hummus (V, GFA) | 12

Red Pepper Hummus, Chili Crisp, Vegetables, Pita

Burrata + Prosciutto Caprese (GFA) | 15

Heirloom Tomatoes, Balsamic, Basil

Wings (G)

6 for 13 | 12 for 22

Buffalo, Honey BBQ, Korean BBQ, Golden Garlic
Your Choice of Bleu Cheese or Ranch

Tin Can Nachos | 17

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

Pepperoni Rolls | 15

Ohio Valley's Favorite, Pomodoro Sauce

SOUPS

Soup du Jour | 11

Chicken Tortilla Soup | 11

SALADS

*Add grilled chicken, grilled shrimp, salmon,
or smoked tofu to any salad (G) | 9*

Citrus Salad (G, V) | 19

Orange Segments, Crumbled Goat Cheese,
Craisins, Caramelized Pecans, Romaine Lettuce,
Champagne Vinaigrette

Green Goddess (GFA) | 17

Arugula, Spinach, Apples, Cucumber, Sweet Peas,
Sprouts, Radish, Microgreens, Sunflower Seeds,
Green Goddess Dressing

Chopped Salad (GFA) | 17

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

Mediterranean Quinoa Salad (V, GFA) | 19

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

SIDES

Shoestring Fries | 7 Simple Salad | 7

Honey-Glazed Heirloom Baby Carrots | 8

Available as a shareable portion | 12

Maple + Mustard-Glazed Brussels Sprouts with Bacon Lardons | 8

Available as a shareable portion | 12

PIZZAS

Classic Pepperoni (GFA) | 18

Pepperoni, Mozzarella, Pomodoro Sauce

Meat Lovers (GFA) | 20

Pepperoni, Bacon, Sausage, Mozzarella,
Pomodoro Sauce

Wild Mushroom (V, GFA) | 20

Marinated Wild Mushrooms, Mozzarella, Goat Cheese,
Roasted Garlic Aioli, Arugula, Champagne Truffle Vinaigrette

Margherita (V, GFA) | 18

Marinated Diced Roma Tomatoes, Fresh Mozzarella Cheese,
Garlic Olive Oil, Basil, Balsamic Glaze

PLATES

Sandwiches Served with House-Made Chips

Ultimate Smash Burger | 19

Brioche, Curly Leaf Lettuce, Onion, Tomato,
Sharp Cheddar, Fort Henry Sauce

**Substitute a Beyond Burger*

***Add Bacon | 3*

Buffalo Chicken Sandwich | 19

Pickled Green Tomatoes, Pickles, Swiss, Brioche Bun

Cuban Sandwich | 23

Panini-Pressed, Mojo Braised Pork, Sliced Ham, Swiss Cheese,
Pickles, Mustard, Cuban Bread

Short Rib Sandwich | 21

Braised Short Rib, Swiss Cheese, Peppers, Onions, Au Jus

Fish + Fries | 20

Crispy Panko Crusted Whitefish, Shoestring Fries, Tartar

Roasted Cauliflower + Chickpea Shawarma Wrap (V) | 17

Roasted with Traditional Shawarma Spices, Cucumbers,
Grape Tomatoes, Tzatziki Sauce, Warm Whole Wheat Tortilla

Skyline Club | 18

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

Salmon Rockefeller | 29

Pan-Seared Salmon, Creamed Spinach, Saffron Risotto,
Honey-Glazed Heirloom Carrots, Tomato Broth

Pappardelle Bolognese | 23

Tomato Ragout, Beef, Parmesan, Rustic Sourdough Bread

SKYLINE

KITCHEN & BAR



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STARTERS

- Warm Pretzel (V) | 14**
Bavarian Mustard, Beer Cheese
- Chili Crisp Hummus (V, GFA) | 12**
Red Pepper Hummus, Chili Crisp, Vegetables, Pita
- Burrata + Prosciutto Caprese (GFA)  | 15**
Heirloom Tomatoes, Balsamic, Basil
- Grilled Long Stem Artichokes (V, G) | 16**
Tomato Confit, Lemon Feta Mousse, Chimichurri Sauce
- Wings (G)**
6 for 13 | 12 for 22
Buffalo, Honey BBQ, Korean BBQ, Golden Garlic
Your Choice of Bleu Cheese or Ranch
- Tin Can Nachos | 17**
Shredded Chicken, Queso, Black Beans,
Jalapeño, Lime Crema, Pico de Gallo, Tortilla Chips
- Pepperoni Rolls | 15**
Ohio Valley's Favorite, Pomodoro Sauce

SOUPS

- Soup du Jour | 11**
- Chicken Tortilla Soup | 11**

SALADS

- Add grilled chicken, grilled shrimp, salmon, or smoked tofu to any salad (G) | 9*
- Citrus Salad (V, G) | 19**
Orange Segments, Crumbled Goat Cheese, Craisins, Caramelized Pecans, Romaine Lettuce, Champagne Vinaigrette
- Green Goddess (GFA)  | 17**
Arugula, Spinach, Apples, Cucumber, Sweet Peas, Sprouts, Radish, Microgreens, Sunflower Seeds, Green Goddess Dressing
- Chopped Salad (GFA)  | 17**
Chopped Turkey, Bacon, Hard-Boiled Eggs, Avocado, Tomatoes, Red Onions, Radish, Lettuce, Microgreens, House-Made Creamy Parmesan, Naan
- Mediterranean Quinoa Salad (V, GFA) | 19**
Red Pepper Hummus, Quinoa, Grape Tomatoes, Seedless Cucumber, Red Onion, Spanish Olives, Tzatziki, Feta, Lavash

SIDES

- Shoestring Fries | 7**
- Simple Salad | 7**
- Honey-Glazed Heirloom Baby Carrots | 8**
Available as a shareable portion | 12
- Maple + Mustard-Glazed Brussels Sprouts with Bacon Lardons | 8**
Available as a shareable portion | 12

PIZZAS

- Classic Pepperoni (GFA) | 18**
Pepperoni, Mozzarella, Pomodoro Sauce
- Meat Lovers (GFA) | 20**
Pepperoni, Bacon, Sausage, Mozzarella, Pomodoro Sauce
- Wild Mushroom (V, GFA) | 20**
Marinated Wild Mushrooms, Mozzarella, Goat Cheese, Roasted Garlic Aioli, Arugula, Champagne Truffle Vinaigrette
- Margherita (V, GFA)  | 18**
Marinated Diced Roma Tomatoes, Fresh Mozzarella Cheese, Garlic Olive Oil, Basil, Balsamic Glaze

PLATES

- Sandwiches Served with House-Made Chips*
- Ultimate Smash Burger  | 19**
Brioche, Curly Leaf Lettuce, Onion, Tomato, Sharp Cheddar, Fort Henry Sauce
**Substitute a Beyond Burger*
***Add Bacon | 3*
- Buffalo Chicken Sandwich | 19**
Pickled Green Tomatoes, Pickles, Swiss, Brioche Bun
- Braised Short Rib | 29**
Braised Short Rib, Maple & Mustard Glazed Brussel Sprouts, Yukon Mashed Potatoes, Demi-Glace
- Fish + Fries | 20**
Crispy Panko Crusted Whitefish, Shoestring Fries, Tartar
- Meatloaf | 24**
Bacon-Wrapped, Custom Blend, Yukon Gold Mashed Potatoes, Maple & Mustard-Glazed Brussels Sprouts, Fried Onions
- Herb + Garlic Marinated Airline Chicken Breast | 28**
Pan-Seared Airline Chicken Breast, Vegetable Succotash, Creamy Stone Ground Cheddar Grits

- Salmon Rockefeller | 29**
Pan-Seared Salmon, Creamed Spinach, Saffron Risotto, Honey-Glazed Heirloom Baby Carrots, Tomato Broth
- New York Strip Steak | 46**
12 oz New York Strip Steak, Signature Seasoning Blend, Fondant Potatoes, Maple & Mustard Glazed Brussels Sprouts, Bacon Lardons, Bourbon Butter, House Steak Sauce

- Eggplant Parmesan Lasagna (V) | 22**
Eggplant, Ricotta, Mozzarella, Provolone, Pomodoro Sauce

- Pappardelle Bolognese | 23**
Tomato Ragout, Beef, Parmesan, Rustic Sourdough Bread

- Shrimp Scampi (GFA) | 28**
Shrimp, Roma Tomatoes, Garlic, Lemon, White Wine Butter Sauce, Fresh Basil, Linguine Pasta, Rustic Sourdough Bread

SKYLINE

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KIDS MENU

ENTREES | 10

Served with Choice of Side

Peanut Butter & Grape Jelly Sandwich

Spaghetti with Butter or Tomato Sauce

Grilled Cheese Sandwich

Mac & Cheese

Fried Fish Sticks

(2) Mini Burgers

Pizza Bread

Hot Dog

Chicken Tenders

SIDES

French Fries | 3

Potato Tots | 3

Fruit Cup | 4

DESSERT

Vanilla Ice Cream with Chocolate Sauce | 4

Jell-O Squares | 4