RISE

Served 6:30 - 11 AM

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)* | 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)* | 17
Cream Cheese, Red Onions, Capers,
Dill, Microgreens, Toasted Bagel

Short Rib Hash *(GFA)* | 17
Breakfast Potatoes, Fried Egg

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.

SKYLINE
KITCHEN & BAR

GROWLAB | 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.

RALLY

Served 11 AM - 4 PM

STARTERS

Warm Pretzel *(V)* | 14
Bavarian Mustard, Beer Cheese

Chili Crisp Hummus *(VG, GFA)* | 12
Loaded Hummus, Vegetables, Pita

Heirloom Caprese *(GFA)* | 15
Heirloom Tomatoes, Pesto, Burrata, Crispy Prosciutto

Wings *(G)*
6 for 13 | 12 for 22
Buffalo, Honey BBQ, Korean BBQ, Lemon 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 | 13
Ohio Valley's Favorite, Pomodoro Sauce

SOUPS

Soup du Jour | 11

French Onion Soup | 11

SALADS

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

Harvest Salad *(V, G)* | 17
Radicchio, Kale, Butternut Squash, Radish, Carrots, Apple,
Candied Walnuts, Harvest Maple Vinaigrette

Salmon Salad *(G)* | 26
Blackened Salmon, Romaine Lettuce, Tomatoes, Cucumber,
Goat Cheese, Black Olives, Baby Peppers, Lemon Yogurt
Dressing

Green Goddess *(GFA)* | 17
Arugula, Spinach, Apples, Cucumber, Sweet Peas,
Sprouts, Radish, Microgreens, Sunflower Seeds,
Green Goddess Dressing

Mediterranean Quinoa Salad *(V, GFA)* | 19
Quinoa, Grape Tomatoes, Seedless Cucumber, Tri-Colored
Carrots, Red Onion, Spanish Olives, Feta, Lavash,
Lemon Herb Vinaigrette

SIDES

Shoestring Fries | 7 **Simple Salad** | 7

Honey-Glazed Heirloom Baby Carrots | 8
Available as a shareable portion | 12

Roasted Broccolini | 8
Available as a shareable portion | 12

PIZZAS

Classic Pepperoni *(GFA)* | 18
Pepperoni, Mozzarella, House-Made Red 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
Pomodoro Sauce, Fresh Mozzarella, Fresh Basil,
Tomatoes, Garlic, Extra Virgin Olive Oil, 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

Short Rib Sandwich | 21
Braised Short Rib, Swiss Cheese, Peppers, Onions, Au Jus

Fish + Fries | 20
Beer-Battered Haddock, Shoestring Fries, Tartar

Roasted Cauliflower *(VG)* | 17
White Beans, Shawarma Spices, Roasted Garlic, Chickpeas,
Chili Almond Sauce

Skyline Club | 18
Black Pepper Bacon, Turkey, Lettuce, Tomato,
Mayo, Croissant

Salmon Rockefeller | 29
Wild Rice, Vegetable Medley, Lobster Nage Sauce

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

SKYLINE
KITCHEN & BAR

GROWLAB

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 VG – Vegan

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.

REVEL

Served 4 - 10 PM

STARTERS

Warm Pretzel *(V)* | 14
Bavarian Mustard, Beer Cheese

Chili Crisp Hummus *(VG, GFA)* | 12
Loaded Hummus, Vegetables, Pita

Heirloom Caprese *(GFA)* | 15
Heirloom Tomatoes, Pesto, Burrata, Crispy Prosciutto

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, Lemon 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 | 13
Ohio Valley's Favorite, Pomodoro Sauce

Mussels | 26
Red Curry Sauce, Basil, Grilled Bread

SOUPS

Soup du Jour | 11

French Onion Soup | 11

SALADS

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

Harvest Salad *(V, G)* | 17
Radicchio, Kale, Butternut Squash, Radish, Carrots, Apple,
Candied Walnuts, Harvest Maple Vinaigrette

Salmon Salad *(G)* | 26
Blackened Salmon, Romaine Lettuce, Tomatoes, Cucumber,
Goat Cheese, Black Olives, Baby Peppers, Lemon Yogurt
Dressing

Green Goddess *(GFA)* | 17
Arugula, Spinach, Apples, Cucumber, Sweet Peas,
Sprouts, Radish, Microgreens, Sunflower Seeds,
Green Goddess Dressing

Mediterranean Quinoa Salad *(V, GFA)* | 19
Quinoa, Grape Tomatoes, Seedless Cucumber, Tri-Colored
Carrots, Red Onion, Spanish Olives, Feta, Lavash,
Lemon Herb Vinaigrette

SIDES

Shoestring Fries | 7 **Simple Salad | 7**

Honey-Glazed Heirloom Baby Carrots | 8
Available as a shareable portion | 12

Roasted Broccolini | 8
Available as a shareable portion | 12

PIZZAS

Classic Pepperoni *(GFA)* | 18
Pepperoni, Mozzarella, House-Made Red 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
Pomodoro Sauce, Fresh Mozzarella, Fresh Basil,
Tomatoes, Garlic, Extra Virgin Olive Oil, 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, Asparagus, Yukon Mashed Potatoes,
Demi-Glace

Fish + Fries | 20
Beer-Battered Haddock, Shoestring Fries, Tartar

Roasted Cauliflower *(VG)* | 17
White Beans, Shawarma Spices, Roasted Garlic, Chickpeas,
Chili Almond Sauce

Meatloaf | 24
Bacon-Wrapped, Custom Blend, Yukon Gold Mashed Potatoes,
Asparagus, Fried Onions

Herb + Garlic Marinated Rotisserie Chicken | 28
Mashed Potatoes, Baby Carrots, Chicken Mustard Jus

Salmon Rockefeller | 29
Wild Rice, Vegetable Medley, Lobster Nage Sauce

Ribeye Steak | 46
14 oz Ribeye Steak, Mashed Potatoes, Asparagus Corn Salad,
Chili Sauce

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

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

Calabrian Shrimp Rigatoni | 28
Garlic, Spinach, Cherry Tomatoes, Basil, Pecorino Cheese

SKYLINE
KITCHEN & BAR

GROWLAB
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 VG – Vegan

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.