



## 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) | 17**

English Muffin, Ham, Poached Egg, Hollandaise Sauce

**Açaí Bowl (GF) | 17**

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

**Corned Beef Hash (GFA) | 17**

Fried Egg, Toast

## SPECIALTIES

**Avocado Toast (V) 🌱 | 16**

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

**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

**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 | 7**

**Turkey Sausage | 7**

**Two 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 golden hash browns—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

**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 21**  
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

**Pepperoni Rolls | 12**  
Ohio Valley's Favorite, 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, Sweet 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, Naan

**Mediterranean Quinoa Bowl (GFA, V) | 18**  
Hummus, Quinoa, Grape Tomatoes, Seedless Cucumber,  
Red Onion, Spanish Olives, Tzatziki, Feta, Lavash

## PIZZAS

**Classic Pepperoni (GFA) | 17**  
Pepperoni, Mozzarella, House Made Red Sauce

**Meat Lovers (GFA) 🌿 | 19**  
Pepperoni, Bacon, Sausage, Mozzarella,  
House Made Red Sauce, Basil

**Fig + Pig (GFA) | 19**  
Pulled Pork, Prosciutto, Fig Jam, Garlic Olive Oil,  
Sour Cherry Gastrique

**Margherita (V, GFA) 🌿 | 17**  
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 | 19**  
House Cured Corned Beef, Pickle, Red Onion, Swiss

**Fish + Fries | 19**  
Breaded Haddock, House Made Fries, Tartar

**Mediterranean Wrap (V) | 16**  
Moroccan Grilled Vegetables, Hummus, Feta, Wheat Wrap

**Skyline Club | 17**  
Black Pepper Bacon, Turkey, Lettuce, Tomato, Mayo,  
Sourdough

**Not Your Mama's Sloppy Joe | 18**  
You'll need a fork

**Slaw Dog Ripper | 16**  
Bacon-Wrapped Kielbasa, Sweet + Spicy Roasted  
Poblano Slaw, Dill Dijon, Poppy Seed Bun

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

**Grilled Salmon (G) | 27**  
Broccoli, Citrus Confetti Rice

**Steak Frites (G) | 36**  
Tenderloin Tips, Sautéed Mushrooms, Truffle Fries,  
Chimichurri

## SKYLINE KITCHEN & BAR



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

### 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 (6) (V) | 11

Mashed Potatoes, Jalapeño, Cheddar

### Wings (G)

#### 6 for 12 | 12 for 21

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

### Pepperoni Rolls | 12

Ohio Valley's Favorite, 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, Sweet 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, Naan

### 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    Vegetable of the Day | 6

### Corn Bread Muffins + Country Butter | 7

## PIZZAS

### Classic Pepperoni (GFA) | 17

Pepperoni, Mozzarella, House Made Red Sauce

### Meat Lovers (GFA) 🌿 | 19

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

### Fig + Pig (GFA) | 19

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

### Margherita (V, GFA) 🌿 | 17

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 | 19

House Cured Corned Beef, Pickle, Red Onion, Swiss

### Fish + Fries | 19

Breaded Haddock, House Made Fries, Tartar

### That's Our Meatloaf | 23

Bacon-Wrapped Custom Grind, Mashed Yukon Golds

### Grilled Salmon (G) | 27

Broccoli, Citrus Confetti Rice

### Wild Mushroom Chicken | 26

Tuscan Rice

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

Corn Bread, Collards

### Steak Frites (G) | 36

Tenderloin Tips, Sautéed Mushrooms, Truffle Fries,  
Chimichurri

### Eggplant Parmesan Tower (V) | 21

Eggplant, Zucchini, Squash, Ricotta, Mozzarella,  
Provolone, Smoked Tomato Sauce

### Pappardelle Bolognese | 22

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

### Arugula Pesto Campanella 🌿 | 22

Arugula, Basil, Pesto, Roasted Pine Nuts

## SKYLINE

KITCHEN & BAR



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.