



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) (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) (V) | 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 Salad (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

Broccolini, Citrus Confetti Rice

Steak Frites (G) | 36

Tenderloin Tips, Sautéed Mushrooms, Truffle Fries,
Chimichurri

SKYLINE

KITCHEN & BAR



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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

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Mountaineer Soup Beans | 9

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Sprouts, Radish, Microgreens, Sunflower Seeds,
Green Goddess Dressing

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Red Onions, Radish, Lettuce, Microgreens,
House Made Creamy Parmesan, Naan

Mediterranean Quinoa Salad (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

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PLATES

Sandwiches Served with House Made Chips

Classic Burger | 18

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

**Substitute a Beyond Burger or Add Bacon | 3*

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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

Broccolini, Citrus Confetti Rice

Wild Mushroom Chicken | 26

Tuscan Rice

Flat Iron Grilled Pork Chop (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

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