



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

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

SPECIALTIES

Avocado Toast (V)  | 16
Fresno Chile Oil, Arugula, Pickled Onions, Cherry Tomatoes,
Sunny-side 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

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) | 13

Bavarian Mustard, Beer Cheese

Chili Crisp Hummus (V, GFA) | 11

Red Pepper Hummus, Chili Crisp, Vegetables, Pita

Burrata + Prosciutto Caprese (GFA) | 14

Heirloom Tomatoes, Balsamic, Basil

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

New England Clam Chowder | 10

Chicken Tortilla Soup | 10

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

Chopped Salad (GFA) | 16

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

Mediterranean Quinoa Salad (GFA, V) | 18

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

SIDES

Fresh Out Fries | 6 Simple Salad | 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

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

**Substitute a Beyond Burger*

***Add Bacon | 2*

Nashville Hot Chicken | 18

Pickled Green Tomatoes, Swiss, Brioche Bun

Chicken Sandwich | 18

Grilled Chicken, Lettuce, Tomato, Onion, Chipotle Aioli

Short Rib Sandwich | 19

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

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,
Croissant

Not Your Mama's Sloppy Joe | 18

You'll need a fork

Grilled Salmon (G) | 27

Fregola Pasta, Cream Sauce, Cherry Tomatoes, Asparagus,
Citrus Chimichurri

Steak Frites (G) | 36

Tenderloin Tips, Sautéed Mushrooms, Truffle Fries, Chimichurri

Chicken Pot Pie | 22

Shredded Chicken, Country Vegetables, Biscuit

SKYLINE

KITCHEN & BAR



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Bavarian Mustard, Beer Cheese

Chili Crisp Hummus (V, GFA) | 11

Red Pepper Hummus, Chili Crisp, Vegetables, Pita

Burrata + Prosciutto Caprese (GFA) | 14

Heirloom Tomatoes, Balsamic, Basil

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

New England Clam Chowder | 10

Chicken Tortilla Soup | 10

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

Chopped Salad (GFA) | 16

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

Mediterranean Quinoa Salad (GFA, V) | 18

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

SIDES

Fresh Out Fries | 6 Simple Salad | 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

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

**Substitute a Beyond Burger*

***Add Bacon | 2*

Nashville Hot Chicken | 18

Pickled Green Tomatoes, Swiss, Brioche Bun

Chicken Sandwich | 18

Grilled Chicken, Lettuce, Tomato, Onion, Chipotle Aioli

Short Rib Sandwich | 19

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

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

Fregola Pasta, Cream Sauce, Cherry Tomatoes, Asparagus, Citrus Chimichurri

Chicken Pot Pie | 22

Shredded Chicken, Country Vegetables, Biscuit

Chicken Milanese | 29

Breaded Chicken, Citrus Salad

Flat Iron Pork Chop (G, GFA) | 28

Sweet Potato Purée, Apple Chutney

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

Chicken Alfredo Pasta | 27

Rotelle Pasta, Alfredo Sauce

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