

GARDEN Bistro

LUNCH MENU

STARTERS

- Charcuterie** (GFA) | 26
chef's selection of three meats and three cheeses
local honey, whole grain mustard, bacon onion marmalade, dried fruit, multigrain crackers, focaccia
- Melon + Prosciutto** (G) | 14
cantaloupe, italian cured ham, golden figs, local honey, balsamic glaze, basil
- Beef Carpaccio** (G) | 18
prime beef tenderloin, salsa verde, parmigiano, baby arugula, lemon vinaigrette
- Crostini** (GFA) | 15
prime beef tenderloin, gorgonzola, truffle cream, port wine reduction

SANDWICHES

- Avocado Toast** (GFA, V) | 16
rye, avocado mousse, cucumbers, tomatoes, pickled carrots, sunny-side egg, arugula, calabrian chili oil
- Shrimp Roll** | 17
butter poached shrimp, celery, scallions, lemon, mayonnaise, brioche
- Chicken Caprese** | 15
tomatoes, basil pesto, mozzarella, basil, focaccia, balsamic glaze
- Bistro Burger** (GFA) | 19
chipotle aioli, bacon-onion marmalade, provolone, pickle, brioche

SOUP + SALAD

- Tomato Soup + Grilled Cheese** (GFA, V) | 12
cheddar, white toast, garlic croutons
- Quinoa** (G, V) | 17
kale, spinach, peppers, apples, red cabbage, pomegranate seeds, almonds, chia seeds, lemon vinaigrette
- Burrata Caprese** (GFA, V) | 18
buffalo mozzarella, pesto mousse, bavarian rye
- Butternut Squash & Pomegranate** (G, V) | 16
roasted butternut squash, spinach, goat cheese, rosemary, thyme, lemon-honey dressing
- Citrus** (G, V) | 16
grow lab greens, orange, grapefruit segments, goat cheese, almonds, lemon honey dressing

Shrimp | 7 Chicken | 8 Blackened Salmon | 12

MAIN

- Polenta with Shrimp** (G) | 28
charbroiled cajun shrimp, sweet corn, grana padano cheese, parsley
- Maryland Crab Cakes** | 29
jumbo lump crab, breadcrumbs, parsley, mayonnaise, dijon mustard, tartar sauce

SWEET ENDINGS

- Chef's Seasonal Cheesecake** (V) | 16
- Tiramisu** (V) | 15
espresso-soaked ladyfinger, chocolate cream, traditional cream, mocha anglaise, whipped cream

G--gluten free GFA--gluten free available V--vegetarian



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

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.

GARDEN Bistro

DINNER MENU

STARTERS

Charcuterie (GFA) | 26
chef's selection of three meats and three cheeses
local honey, whole grain mustard, bacon onion
marmalade, dried fruit, multigrain crackers, focaccia

Melon + Prosciutto (G) | 14
cantaloupe, italian cured ham, golden figs, local
honey, balsamic glaze, basil

Beef Carpaccio (G) | 18
prime beef tenderloin, salsa verde, parmigiano,
baby arugula, lemon vinaigrette

Crostini (GFA) | 15
prime beef tenderloin, gorgonzola, truffle cream,
port wine reduction

SOUP + SALAD

Tomato Soup (GFA, V) | 8
garlic croutons

Quinoa (G, V) | 17
kale, spinach, peppers, apples, red cabbage,
pomegranate seeds, almonds, chia seeds,
lemon vinaigrette

Burrata Caprese (GFA, V) | 18
buffalo mozzarella, pesto mousse, bavarian rye

Butternut Squash & Pomegranate | 16
(G, V)
roasted butternut squash, spinach, goat cheese,
rosemary, thyme, lemon-honey dressing

Pear (G, V) | 16
grow lab greens, goat cheese, grilled pears, candied
pecans, balsamic glaze

Shrimp | 7 Chicken | 8 Blackened Salmon | 12

MAIN

Lemon Chicken (G) | 26
roasted, bone-in half chicken, roasted potatoes, seasonal vegetables

Polenta with Shrimp (G) | 28
charbroiled cajun shrimp, sweet corn, grana padano cheese, parsley

Maryland Crab Cakes | 29
jumbo lump crab, breadcrumbs, parsley, mayonnaise, dijon mustard, tartar sauce

Branzino (G) | 32
grilled mediterranean sea bass, roasted potatoes, seasonal vegetables, salsa verde

Pork Ossobuco (G) | 42
braised pork shank, polenta, seasonal vegetables, aromatic herbs, gremolata

Filet Mignon (GFA) | 48
roasted zucchini, cippolini onion, purple mashed potatoes, demi-glacé

SWEET ENDINGS

Chef's Seasonal Cheesecake (V) | 16

Tiramisu (V) | 15
espresso-soaked ladyfinger, chocolate cream, traditional cream, mocha anglaise, whipped cream

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GARDEN *Bistro*

KIDS

12 and under

PB + J | 12

strawberry or grape jelly

Cavatappi Pasta (GFA) | 12

butter or red sauce

Mac + Cheese | 12

cavatappi pasta, cheddar

Bistro Sliders | 16

Filet Mignon (G) | 48

SIDES

fruit cup, garden salad, or chips

G-gluten free

GFA-gluten free available