

GARDEN Bistro

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, 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 + 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 | 16

(G, V)

roasted butternut squash, spinach, goat cheese,
rosemary, thyme, lemon-honey dressing

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

Veal Ossobuco (G) | 42

braised veal shank, polenta, seasonal vegetables, aromatic herbs, gremolata

Filet Mignon (GFA) | 48

roasted zucchini, pearl onion, purple mashed potatoes, demi-glace

SWEET ENDINGS

Tropical Trio | 17

mango tango cheesecake roll, dragon fruit mousse cake, ube-maca puno panna cotta

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.