



lunch

STARTERS

BUFFALO CAULIFLOWER BITES

Fried buffalo cauliflower bites tossed in buffalo sauce and served with celery and bleu cheese dressing.

| 13.99 |

SOFT PRETZEL WITH ARTISAN BEER CHEESE

| 11.99 |

CHICKEN FINGERS

Five buttermilk battered chicken fingers served with ranch, BBQ or honey mustard dipping sauce.

| 13.99 |

SOUPS

SOUP DU JOUR

Ask your server for details.

7.99 | Bowl

5.99 | Cup

LOBSTER BISQUE*

House made rich and creamy bisque.

12.99 | Bowl

10.99 | Cup

SALADS

Choice of Dressing: House-made Ranch / Italian / Raspberry Vinaigrette

FIESTA SALAD*

Blackened chicken, avocado, tomatoes, black olives, and shredded cheese on mixed greens.

| 16.99 |

SPINACH APPLE PECAN SALAD*

Fresh spinach topped with sliced apples, toasted pecans and bleu cheese crumbles.

| 14.99 |

MANOR HOUSE SALAD*

Fresh local greens tossed with tomatoes, cheese, cucumbers and red onions.

| 7.99 |

add chicken | 6.99 add smoked salmon | 7.99

add cauliflower bites | 4.99 add bleu cheese crumbles | 2.00

add a Soy-free & non-GMO breaded chicken | 6.99

*Indicates gluten-free

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical



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SANDWICHES & BURGERS

*Served with fresh cut French fries or a cup of soup.
Substitute a cup of bisque for additional 6.99*

REUBEN

Corned beef or Turkey on grilled rye bread, topped with sauerkraut, thousand island dressing and a thick slice of Swiss cheese.

| 15.99 |

BUILD YOUR OWN CHEESEBURGER

Grilled half-pound beef patty with your choice of Great Lakes Swiss, American or cheddar cheese on a brioche bun.

| 15.99 |

add mushrooms | 1.50

add grilled onions | 1.50

add bacon | 2.99

Gluten Free Bun | 1.00

BLACKENED CHICKEN

Blackened chicken breast, roasted red pepper, scallion aioli, spinach and tomato on a brioche bun.

| 16.99 |

Substitute a Soy-free & non-GMO breaded chicken for no additional charge.

Gluten Free Bun | 1.00

SMOKED SALMON BLT

In-House maple smoked salmon on toasted white bread with sliced tomatoes, lettuce and bacon.

| 16.99 |

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MANOR HOUSE SPECIALS

FISH & CHIPS

Hand Dipped & Made to Order Great Lakes beer battered cod served with fresh cut fries, tartar sauce and our house-made signature malt vinegar.

| 15.99 |

TOMATO PESTO PASTA*

Gluten-free pasta, sundried tomato and portabella mushroom tossed in a tomato pesto sauce.

| 17.99 |

HOMEMADE TURKEY POT PIE

Turkey, carrots, celery, onions and peas in a creamy filling and topped with a flakey pie crust.

| 14.99 |

*indicates gluten-free

PUNDERSON MANOR HISTORY

The site was developed as an estate in the early 1800s by land agent Lemuel Punderson, one of the area's first settlers.

Over the next 100 years summer cottages, a hotel and Tudor-style lodge were constructed.

The Ohio Division of Wildlife purchased the land and lake in 1948, then transferred control to the Division of Parks and Recreation for development as a state park in 1951, which opened to the public in 1956.

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