

starters

APPLE BRIE QUESADILLA

CHICKEN FINGERS

Five buttermilk battered chicken fingers served with ranch, BBQ or honey mustard dipping sauce | 7.99 |

CAPRESE STUFFED PORTOBELLO

Roasted portobello mushroom stuffed with tomatoes, mozzarella cheese and basil topped with a balsamic reduction* | 7.99 |

soups

LOBSTER BISQUE

SOUP DU JOUR

House made rich and creamy bisque* 6.99 | Bowl 5.99 | Cup

Ask your server for details 5.99 | Bowl 3.99 | Cup



FIESTA SALAD

Blackened chicken, avocado, tomatoes, black olives, and shredded cheese on mixed greens* | 11.99 | substitute smoked salmon | 4

ORGANIC ARUGULA SPINACH SALAD

A mix of organic spinach and arugula with sliced strawberries and feta cheese*
| 11.99 |
add chicken | 3.00 add smoked salmon | 4.00

MANOR HOUSE SALAD

* 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 conditions.



sandwiches, burgers & wraps

Served with fresh cut french fries or a cup of soup Substitute a cup of bisque for additional 2.99

REUBEN

Corned beef or turkey on grilled rye bread, topped with sauerkraut, thousand island dressing and thick slice of swiss cheese
| 9.99 |

ANGUS CHEESEBURGER

Grilled half-pound angus beef patty with your choice of Great Lakes swiss, American or cheddar cheese | 10.99 |

add mushrooms or onions for additional | .50 each

add bacon for | 1.50

CHICKEN BRIE

Grilled chicken breast, brie cheese, caramelized onion, spinach and tomato on ciabatta bread | 9.99 |

kick it up with spicy BBQ sauce for additional \ 1.00

TUNA MELT

Grilled tuna salad on toasted rye bread with a slice of Great Lakes swiss cheese and tomato | 8.99 |

SMOKED SALMON BLT

In house maple smoked salmon on toasted white bread with a slice tomatoes and bacon \mid 11.99 \mid

GARDEN VEGETABLE PITA

SOUP & SANDWICH

A cup of our soup du jour and your choice of turkey, tuna salad or chicken salad sandwich on white, wheat or rye bread | 8.99 |

substitute a cup of Lobster Bisque | 2.00

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manor house specials

FISH & CHIPS

Great Lakes beer battered cod served with fresh cut fries, tartar sauce and our house made signature malt vinegar | 10.99 |

SWEET SOUR EGGPLANT

Breaded eggplant tossed in sweet and sour sauce over white rice topped with sesame seeds and scallions | 13.99 |

PORTABLELLA PASTA

Portabella mushrooms, red peppers and gluten free pasta seasoned with fresh basil and garlic sauteed in olive oil and topped with Asiago cheese (gluten free) | 16.99 |

PUNDY BURGER

Grilled half pound angus beef patty topped with caramelized onions and brie cheese served with fresh cut french fries or a cup of soup | 11.99 |



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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