



starters

SPINACH ARTICHOKE DIP

House-made spinach artichoke dip served with pita chips

| 10.99 |

SOFT PRETZEL WITH ARTISAN BEER CHEESE

| 8.99 |

CHICKEN FINGERS

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

| 9.99 |

soups

SOUP DU JOUR

Ask your server for details

5.99 | Bowl

3.99 | Cup

LOBSTER BISQUE

*House-made rich and creamy bisque**

8.99 | Bowl

7.99 | 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**

| 13.99 |

substitute smoked salmon | 4.99

ASIAN SPINACH SALAD

*Fresh spinach topped with mandarin oranges, grilled chicken, and chow mein noodles**

| 13.99 |

add chicken | 3.99

add smoked salmon | 4.99

MANOR HOUSE SIDE SALAD

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

| 5.99 |

** 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 conditions.*



sandwiches & burgers

*Served with fresh cut French fries or a cup of soup
Substitute a cup of bisque for additional 3.99*

REUBEN

*Corned beef or turkey on grilled rye bread, topped with sauerkraut,
Thousand Island dressing and a thick slice of Swiss cheese*
| 11.99 |

CHEESEBURGER

*Grilled half-pound beef patty with your choice of
Great Lakes Swiss, American, or cheddar cheese*
| 13.99 |
add mushrooms or onions | .50 each
add bacon for | 1.50

BLACKENED CHICKEN

*Blackened chicken breast, roasted red pepper, scallion aioli,
spinach, and tomato on ciabatta bread*
| 11.99 |

SMOKED SALMON BLT

*In-house maple smoked salmon on toasted white bread
with sliced tomatoes, lettuce, and bacon*
| 11.99 |

EGGPLANT PARMESAN

Eggplant marinara and mozzarella on ciabatta bread
| 8.99 |

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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*

| 11.99 |

TOMATO PESTO PASTA

*Gluten-free pasta, sundried tomatoes and portabella mushrooms
tossed in a tomato pesto sauce*

| 16.99 |

BBQ MAC & CHEESE

Mac and cheese topped with shredded pork and BBQ sauce

| 12.99 |



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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