



starters

BUFFALO CAULIFLOWER BITES

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

| 11.99 |

SOFT PRETZEL WITH ARTISAN BEER CHEESE

| 9.99 |

CHICKEN FINGERS

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

| 10.99 |

soups

SOUP DU JOUR

Ask your server for details

6.50 | Bowl 4.50 | Cup

LOBSTER BISQUE

*House made rich and creamy bisque**

10.99 | Bowl 8.99 | 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**

| 15.99 |

SPINACH APPLE PECAN SALAD

*Fresh spinach topped with sliced apples toasted pecans and bleu cheese**

| 13.99 |

MANOR HOUSE SIDE SALAD

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

| 6.99 |

** indicates gluten-free*

add chicken | 5.99 add smoked salmon | 5.99

add cauliflower bites | 4.99 add bleu cheese | 1.00

*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 4.99

REUBEN

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

| 13.99 |

CHEESEBURGER

*Grilled half-pound beef patty with your choice of
Great Lakes Swiss, American or cheddar cheese*

| 14.99 |

add mushrooms or onions | 1.00 each

add bacon for | 1.99

BLACKENED CHICKEN

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

| 14.99 |

SMOKED SALMON BLT

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

| 13.99 |

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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
| 14.99 |

TOMATO PESTO PASTA

Gluten-free pasta sundried tomato and portabella mushroom
tossed in a tomato pesto sauce *
| 16.99 |

* 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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