

starters

BUFFALO CAULIFLOWER BITES

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

| 10.99 |

SOFT PRETZEL WITH ARTISAN BEER CHEESE

| 9.99 |

CHICKEN FINGERS

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

| 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**

9.99 | 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 |

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 | 4.99 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 3.99*

REUBEN

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

| 12.99 |

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*

| 12.99 |

SMOKED SALMON BLT

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

| 12.99 |

BEYOND BURGER

*Grilled beyond patty with your choice of
Great Lakes Swiss, American or cheddar cheese*

| 13.99 |

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

manor house specials

FISH & CHIPS

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

| 12.99 |

TOMATO PESTO PASTA

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

| 16.99 |

BEYOND SALISBURY STEAK

Beyond patty smothered in a vegetarian mushroom gravy

| 17.99 |

** 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.*

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