

Punderson Manor Lodge Dinner Menu

Starters

Shellfish Stuffed Portabella

\$10.95

A rich blend of lobster and crab stuffing in a portabella mushroom smothered with a cheese blend and baked.

Crab Cakes

\$10.95

Two Crab Cakes Cooked until Golden Brown served with a Scallion Aioli.

Fresh Mozzarella

\$7.95

Layered Fresh Mozzarella and Sliced Tomatoes served with a Balsamic Reduction.

Spinach Artichoke Dip

\$7.95

Our own special version of this classic dip. Served with thick slices of warm garlic toast.

Flat Bread Bruschetta

\$7.50

Our house made seasoned flat bread is grilled and finished with red onion and tomatoes, served with a sun-dried tomato tapenade.

Baked Brie

\$10.50

Buttery rich Brie baked in a bread bowl and served on a warm fruit compote.

Lobster Bisque

Bowl \$7.25 Cup \$5.25

A soup for Kings and Queens. Smooth, rich and creamy, accented with chardonnay.

Sandwiches

All sandwiches are served with French Fries.

Reuben Sandwich

\$7.95

Your choice of corned beef or roasted turkey piled high on grilled rye bread with sauerkraut, Swiss cheese, and Thousand Island dressing.

Garden Vegetable Wrap

\$7.95

Sautéed medley of squash, zucchini, mushrooms, peppers and spinach in a warm flour tortilla.

Bacon Cheddar Burger

\$8.95

Half pound beef burger topped with bacon and a thick slice of Great Lakes cheese.

English Manor House Specialties

Entrees include choice of potato or rice, vegetable and house made baked rolls.

Guinness Marinated Filet Mignon

Choice center cut filet mignon marinated and grilled to perfection and finished with a Stilton cheese crown.

\$29.00

London Broil

Grilled beef flank steak marinated and placed atop a toasted English muffin.
Finished with a rich demi-glace.

\$19.95

Cracker-Crusted Walleye

Walleye fillet dredged in a mustard cream, then coated in a cracker-crust and baked in the oven.

\$21.95

Rack of Lamb

Tender lamb chops marinated in herbs and oven roasted, then finished with a port reduction sauce.

\$28.00

Baked Stuffed Haddock

A fillet of Haddock topped with our shellfish stuffing and baked in a white wine cream sauce.

\$20.95

Salads

Manor House Salad

\$4.95

Fresh greens tossed with grape tomatoes, cucumbers, red onions and our house made sun-dried tomato vinaigrette.

Chicken or Steak Caesar Salad

Chicken **\$10.95** Steak **\$12.95**

This classic salad with our Caesar dressing, croutons, Fontanelle cheese and finished with a grilled chicken breast or sliced flank steak.

Cobb Salad

\$11.95

Mixed fresh greens topped with grilled chicken, bacon, tomatoes, cucumbers, egg, olives, red onion and Stilton bleu cheese.

Spinach Bacon Salad

\$9.50

Fresh baby spinach leaves with crispy bacon, egg, red onion with a warm bacon dressing.

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase food borne illness, especially if you have certain medical conditions.****

Dinner Entrees

Entrees include choice of potato or rice, vegetable and house made baked rolls.

New York Strip

New York Cut of Choice Beef seasoned and grilled to perfection.

\$29.00

Grilled Mahi Mahi

Mahi Mahi grilled and served with a Fresh Papaya Salsa.

\$19.95

Pistachio Chicken

Chicken breast coated with pistachios, sautéed and finished with a delectable rosemary cream sauce.

\$15.95

Spicy-Sweet Salmon

A fresh cut of salmon dredged in our special sweet Cajun seasoning, seared and roasted, then drizzled with honey mustard.

\$18.95

Java Maple Pork Loin

Pork loin marinated in 100% Columbian Coffee and Geauga County rich Maple syrup.

\$15.95

Blackened Ribeye

U.S.D.A Choice beef dusted with our Cajun blend of spices, then pan seared and topped with garlic butter.

\$25.00

Pasta Dishes

Portabella Pasta

Portabella mushrooms red peppers and penne pasta seasoned with fresh garlic basil, sautéed in olive oil and topped with Asiago cheese.

\$14.95

Lobster Ravioli

Tender bites of Lobster blended with a cream seafood and chardonnay sauce served over lobster stuffed ravioli.

\$23.50

Roasted Tomato

Carbonara

A rich creamy roasted tomato sauce with sautéed chicken and prosciutto ham.

\$16.95