

DINNER

SHAREABLES

Crispy Onion Rings v 14.95
Golden deep-fried onion rings with house made specialty sauce.

Cheesy Garlic Curds v 15.95
Deep-fried golden nuggets of garlicky cheese with zesty marinara or ranch dipping sauce.

SALADS

Citrus Salad gf v 16.95
Mixed greens, baby spinach, fresh berries, mandarin oranges, red onion, goat cheese crumbles, and toasted almonds with choice of dressing.

House Salad v 6.95
Romaine, tomato, cucumber, onion, and croutons with choice of dressing.

Classic Caesar 13.95
Romaine, Parmesan, creamy dressing, and croutons.

ADD: Chicken / 6.00 or Shrimp / 7.00

Cobb Salad gf 16.95
Romaine, bacon bits, egg, blue cheese, tomato, and avocado.

Tso's Cauliflower Bites v 16.95
Battered cauliflower florets, coated in a tangy, sweet, and mildly spicy General Tso's sauce, and topped with fresh diced green onions.

soup

Lobster Bisque



Cup / 10.95 Bowl / 13.95
House made rich and creamy bisque.

French Onion Soup

Cup / 6.95 Bowl / 8.95
Slow-simmered caramelized onions in a rich, savory broth, topped with melted Parmesan and Provolone cheese.

Soup Du Jour

Cup / 5.95 Bowl / 7.95
Ask your server for our soup of the day.

burgers & SANDWICHES

Served with crispy fries.

The Great Ohio Lodges Burger 16.95
The staple cheeseburger of the Great Ohio Lodges, hand-pattied and topped with smoked cheddar cheese.

Southwest Black Bean Burger v 15.95
Black bean burger with mushrooms, lettuce, tomato, onion, and hummus.

Hot Honey Chicken Sandwich 16.95
Grilled or fried chicken, Swiss cheese, lettuce, and tomato served on a toasted brioche bun.

Reuben 17.95
Toasted classic corned beef on rye with Swiss cheese, 1000 Island dressing, and sauerkraut.

Club Sandwich 16.95
Thin sliced smoked ham and turkey piled atop toasted white bread with mayo, lettuce, tomato, bacon, and American cheese.

a tribute to our good friend

THE STARVIN' ARVAN 24.95
In honor of Tom Arvan, who dedicated decades to the parks of Ohio. Flavorful, slow-cooked roast prime rib of beef stacked on a toasted baguette with Provolone cheese and house made au jus.

HALF SANDWICH / 16.95

DINNER entrees

Served with bread & butter and choice of: soup of the day or house salad.

FRIDAY & SATURDAY SPECIAL

Roast Prime Rib of Beef gf 39.95
Special cut roast prime rib of beef, prepared to order and served with yukon gold mashed potatoes and vegetable of the day.

6 oz Sirloin gf 26.95
6 oz sirloin, grilled to order, finished with a sweet onion demi glace, served with yukon gold mashed potatoes and vegetable of the day.

Salmon 24.95
Pan-seared salmon with fruit salsa, wild rice pilaf, and vegetable of the day.

Rosemary Chicken gf 23.95
Rosemary chicken served with yukon gold mashed potatoes and vegetable of the day.

Chicken Tenders 15.95
Hand-battered chicken tenders served with your choice of sauce, ranch dressing, and crispy fries.

MANOR HOUSE

specialties

Lemon Dill Baked Cod 24.99
7 oz lemon dill baked cod.

Honey Garlic Pork 23.99
Pan-seared pork loin topped with honey garlic sauce.

Beef Wellington 46.99
Filet of beef topped with mushroom duxelles and baked in puff pastry.



LODGE SPECIALTY gf GLUTEN FREE v VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

PASTA

Fettuccine Alfredo 20.95
Fettuccine pasta tossed in a creamy homemade alfredo sauce and served with garlic bread.

ADD: Chicken / 6.00 Shrimp / 7.00

Spaghetti 15.99
Spaghetti with homemade marinara sauce.
ADD: Meatballs / 4.95

Chicken Parmesan 25.95
Chicken Parmesan on a bed of spaghetti with homemade marinara sauce.

sides

- Crispy Fries v 5.95
- Coleslaw gf, v 5.95
- Gold Mashed Potatoes gf, v 5.95
- Baked Potato gf, v 5.95
- Rice Pilaf v 5.95
- Vegetable Du Jour gf, v 5.95

desserts

Maple Pecan Beignet v 9.95
Three classic deep-fried New Orleans beignets topped with maple glaze, powdered sugar, and toasted pecans.

Buckeye Cake v 9.95
Chocolate and peanut butter cake.

Chocolate Cake v 7.95
Delicious moist chocolate cake filled with a chocolate ganache.

Apple Pie Bake v 7.95
Layers of baked granny smith apples inside a flaky crust topped with a caramel sauce.
ADD: Ice Cream / 2.50

BEVERAGES BEER & WINE

local brews

Ask your server about our selection of craft beers from local breweries:
IPAs / Lagers / Seasonal Brews / Stouts

BEER

Domestic Beer 5.00
Bud Light / Budweiser / Coors Light
Miller Lite / Michelob Ultra

Premium Beer
PRICES VARY, PLEASE ASK YOUR SERVER
Corona / Yuengling Lager / Blue Moon

SELTZERS & CIDERS

PRICES VARY, PLEASE ASK YOUR SERVER

White Claw / High Noon
Truly / Angry Orchard Cider

wine

LODGE FAVORITES

Glass / 8.00 Bottle / 25.00

Great Ohio Lodges Wine
by Hocking Hills Winery

CARDINAL RED

A semi-sweet take on a bright and fruity Zinfandel

CHARDONNAY

An unoaked stainless steel fermented Chardonnay with a lush mouthfeel and fruity finish

EAGLE WHITE

A sweet white featuring rich flavors of ripe peaches and apricots with bright acidity

PINOT NOIR

A bold take on a Pinot Noir with notes of violets and prunes with a lingering cherry finish

TASTE THE REGION

Ask your server about our selection of regional wines, available by the glass or bottle.



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LUNCH

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- Coleslaw gf, v5.95
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- Baked Potato gf, v5.95
- Rice Pilaf v5.95
- Vegetable Du Jour gf, v5.95

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MANOR HOUSE specialty

Fish & Chips 21.99

Hand-dipped and made-to-order Great Lakes beer battered cod. Served with crispy fries, tartar sauce and our house made signature malt vinegar.

Chocolate Cake v 7.95
Delicious moist chocolate cake filled with a chocolate ganache.

Apple Pie Bake v 7.95
Layers of baked granny smith apples inside a flaky crust topped with a caramel sauce.
ADD: Ice Cream / 2.50