



THE MANSION
AT KEUKA LAKE

Dinner MENU

FALL/WINTER - 2024-25

Appetizers

CRAB CAKE | 18

PICKLED CARROTS, HERB AIOLI

FRIED LASAGNA ROLLS | 11

HERBED RICOTTA CHEESE, RUSTIC TOMATO SAUCE,
SHAVED PARMESAN CHEESE

LOBSTER BISQUE | 13

CREAM, THYME, TARRAGON, SHERRY WINE

ARANCINI BALLS | 11

CHEDDAR CHEESE, SMOKED PORK, BROCCOLINI CREAM
SAUCE

CHICKEN RICOTTA MEATBALLS | 12

CHARRED RED PEPPER CREAM SAUCE, SHAVED
PARMESAN

Salads

ADD CHICKEN | 9 - ADD SALMON | 12

HOUSE SALAD | 10

TOPPED WITH TOMATO, ONION, CUCUMBER, SLICED
BLACK OLIVES, AND CARROTS

CAESAR SALAD | 11

TOPPED WITH CROUTONS AND PARMESAN CHEESE

WEDGE SALAD | 13

BIB LETTUCE TOPPED WITH BACON, PICKLED ONION,
TOMATOES, CRUMBLLED BLEU, AND BLEU CHEESE
DRESSING

SEASONAL SALAD | 16

CRANBERRY ORANGE VINAIGRETTE, GOAT CHEESE,
PUMPKIN SEEDS, RED ONION, WATERCRESS, ROASTED
BEETS



*** If you have a food allergy, please notify us.
Menu and pricing subject to change based on product availability.
Vegan, Gluten Free, and Vegetarian options available, ask server.*

Entrees

SEARED SALMON | 26

APPLE QUINOA, CRANBERRY MUSTARD SAUCE,
PARSNIP PURÉE

9 OZ GRILLED STOCKYARD STEAK | 33

BROCCOLINI, GREEN PEPPERCORN COMPOUND
BUTTER, ROASTED GARLIC MASHED POTATOES

FETTUCCHINE PASTA | 26

SAUTÉED SHRIMP, BROCCOLINI, GRAPE TOMATOES, RED
ONION, HERB WHITE WINE GARLIC SAUCE

GRILLED 10OZ BONE-IN COUNTRY- STYLE PORK CHOP | 26

BUTTERNUT SQUASH PURÉE, JOHNNY CAKE, RAISIN &
WALNUT DEMI-GLACE

SEARED AIRLINE CHICKEN BREAST | 25

BROCCOLINI, ROASTED GARLIC MASHED POTATOES,
LEMON SUPREME SAUCE

GRILLED 6 OZ FILET | 45

SWEET POTATO MASH, ROASTED PARSNIPS,
PORCINI TRUFFLE COMPOUND BUTTER

BUTTERNUT SQUASH RISOTTO | 21

ASIAGO CHEESE, CHILI OIL, PUMPKIN SEEDS

