

THE MANSION AT KEUKA LAKE *Dinner*



Appetizers

CRAB CAKE | 18
CRANBERRY SAUCE, SHAVED FENNEL

FRENCH ONION SOUP | 11
BEEF BROTH, SHERRY, THYME,
CROUTONS, SWISS CHEESE

CROUSTADA | 12
HAVARTI CHEESE, DRIED APRICOT & ALMOND
COMPOTE, MIXED GREENS, OLIVE OIL

MEATBALLS | 14
SWISS CHEESE, CREAMY LEEK SAUCE

Salads

HOUSE SALAD | 11
TOPPED WITH TOMATO, ONION, CUCUMBER,
SLICED BLACK OLIVES, & CARROTS

CAESAR SALAD | 12
TOPPED WITH CROUTONS & PARMESAN CHEESE

WEDGE SALAD | 14
BIB LETTUCE TOPPED WITH BACON, PICKLED
ONION, TOMATOES, CRUMBLED BLEU & BLEU
CHEESE DRESSING

SEASONAL SALAD | 18
ARUGULA, CANDIED PECANS, CRAISINS, FETA,
FENNEL, PARSNIPS, SPICED PEAR VINAIGRETTE

ADD ON: CHICKEN | 9 - SALMON | 12 - FALAFEL | 9

Entrees

BOLOGNESE | 28
BEEF, PORK & VEAL BLEND, PORTABELLA MUSHROOMS,
CAMPANELLE PASTA, TOMATOES, WHITE WINE, RICOTTA CHEESE,
SHAVED PARMESAN

COUNTRY STYLE PORK CHOP | 27
SPAGHETTI SQUASH GRATIN, BRUSSEL SPROUTS, CARAWAY
SEED & RAISIN COMPOUND BUTTER

6OZ. FILET | 55
ROASTED MARBLE POTATOES, TRI-COLOR CARROT SPIKES,
PIQUANT SAUCE

CHICKEN POT PIE | 25
SAVORY CHICKEN SAUCE, MIREPOIX, CORN & PEAS, PIE CRUST

HONEY SOY GLAZE SALMON | 27
RICE NOODLES, ASIAN CUT VEGETABLES, PEAS, GINGER BROTH,
SESAME SEEDS

SHORT RIB "OSSO BUCO STYLE" | 32
HERBS, WHITE WINE, TOMATOES, MIREPOIX, SAFFRON RISOTTO

RISOTTO | 21
DRIED CRANBERRIES, HAVARTI CHEESE, TOASTED WALNUTS

*** 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.*

