



LUNCH

SOUP OF THE MOMENT

6

BEST OF SUMMER SALAD

Ontario Watermelon, Shaved Red Onions, Blue Berries, Local Crests, and Mint
Yoghurt Dressing

8

CAESAR SALAD “KEEFER STYLE”

Baby Red Romaine, Romaine Hearts Wrapped In Pingue Prosciutto, Focaccia
Crouton, Lemon Garlic Dressing

8

NIAGARA’S BEST BRUSCHETTA

Farm Tomatoes, Basil, Roasted Garlic, Fifth Town Cape Vessey Cheese, Buttered
Toast

8

GRILLED FLATBREAD AND DIPS

Selection of 3 Unique Vegetarian Dips

8

STEAMED PEI MUSSELS

Coconut Curry Broth, Cilantro, and Caramelized Onions

10

TABLE D’HOTE \$25

3 Courses Choice of Appetizer, Main and Dessert

INN HOUSE LINGUNINI

12 Hour Slow Cooked Tomato Ragout, Local Vegetables, Fellowship Cheese

13

Add Chicken or Scallops for \$5

CRAB CAKES SALAD

Strawberry Salsa, Chipotle Aioli, Blueberry Greens

14

GRILLED VEGETABLE SANDWICH

Eggplant, Zucchini, Red Onions, on Focaccia with Fellowship Cheese

13

HOUSE CURED SALMON GRAVALAX WRAP

Lemon Cream Cheese, Capers, Slivered Red Onions, Garden Salad

14

CHICKEN CLUB

Roasted Chicken, Smoked Bacon, Farm Tomato's, Kessler Ham, Mustard Mayo,
Garden Greens

14

AAA STEAK SANDWICH

Garlic Bread, Niagara Gold Cheese, Caramelized Onions, Forrest Mushrooms,
Horseradish Mayonnaise, Ceasar Salad

15

LOBSTER GRILLED CHEESE

Knuckles and Claws, Aged Cheddar Cheese Fondue, House Salad

16

SALT AND PEPPER SEA SCALLOPS

Grilled Corn Polenta Cake, Watercress Tossed in Smoked Tomato Vinaigrette

15

KEEFER TASTING PLATE

Mansion Salmon Gravalax, Crab Cake, Assorted Dips, Spiced Olives, Pingue Cured Meats,
Grilled Focaccia

16

DINNER MENU

SOUP OF THE MOMENT

6

BEST OF SUMMER SALAD

Ontario Watermelon, Shaved Red Onions, Blue Berries, Local Crests, and Mint Yoghurt Dressing

8

CAESAR SALAD “KEEFER STYLE”

Baby Red Romaine, Romaine Hearts Wrapped In Pingue Prosciutto, Focaccia Crouton, Lemon Garlic Dressing

8

NIAGARA’S BEST BRUSCHETTA

Farm Tomatoes, Basil, Roasted Garlic, Fifth Town Cape Vessey Cheese, Buttered Toast

8

GRILLED FLATBREAD AND DIPS

Selection of 3 Unique Vegetarian Dips

8

STEAMED PEI MUSSELS

Coconut Curry Broth, Cilantro, and Caramelized Onions

10

MANSION PAN FRIED CRAB CAKES

Chipotle Aioli, Strawberry Salsa

12

KEEFER TASTING PLATE

Mansion Salmon Gravalax, Crab Cake, Assorted Dips, Spiced Olives,
Pingu Cured Meats, Grilled Focaccia

16

(\$5 Supplement)

TABLE D'HOTE \$40

3 Courses Choice of Appetizer, Main and Dessert

INN HOUSE LINGUINI

12 Hour Slow Cooked Tomato Ragout, Local Vegetables, Fifth Town Fellowship
Cheese

Add Roasted Chicken \$5

20

SALT AND PEPPER SEA SCALLOPS

Grilled Corn Polenta Cake, Watercress Tossed in Smoked Tomato Vinaigrette

25

PERFECTLY ROASTED CHICKEN

Forged Mushroom Risotto, Thyme Jus Local Vegetables

26

PAN SEARED SALMON

Lobster Lemon Drop Risotto, Dill Soubise

26

12oz BONE IN ONTARIO PORK CHOP

Chipotle Smoked Bacon Potato Salad, Watercress, Cider and Peach Glaze

27

LAMB TWO WAYS

Grilled Konzlicks Double C Crusted Lamb Rack, Shepard's Pie with Potato Puree,
Rosemary Jus

34

(\$10 Supplement)

AAA CANADIAN BEEF STRIPPLOIN

Spice Rubbed, Chorizo Sweet Potato Mashed Potato's, Blue Cheese

35

(\$10 Supplement)

SEA AND PLAINS

BEEF TENDERLOIN

Lobster Aged Cheddar Crushed Potato, Bacon Jus, Local Vegetables

35

(\$10 Supplement)

On behalf of my wife Nicole and I, we thank you for choosing the Keefer Mansion Inn. We are delighted to have you as our guests. We strive to bring you a unique dining experience, using local ingredients and wine. Make yourself at home and relax. Our family looks forward to serving you.

Jason Sawatsky, Executive Chef