



Keweenaw Mountain Lodge

Dinner Menu

Served 4:30pm to 9pm in the Dining Room

Thursday & Friday

July 29th & 30th

[2021]



APPETIZERS

Smoked Fish Dip

\$13

A creamy dip made with smoked whitefish, trout, or salmon (*availability varies*).
Served with pita chips

Hummus

\$11

House-made hummus, served with harissa topping and naan flatbread.

[Harissa -- a Tunisian spread of roasted bell pepper, onion, and garlic, with hint of hot spices]

DINNERS

Served with a dinner roll and choice of side: lettuce salad or kale apple salad.

Chicken Alfredo [Italian-influence]

\$24

in-house Alfredo sauce with bacon, spinach, and roasted garlic served on spaghetti. A side of lemon-butter, steamed broccoli.

Pulled-pork [an American summer fare with South American Influence]

\$22

Side of bacon-baked-beans, in-house mac and cheese, side of chimichurri-cabbage coleslaw (shredded cabbage with cilantro and parsley in a lemon-oil dressing).

New York Style Striploin [American & French-influence]

\$32

with a mushroom and blue-cheese sauce. A side of lemon-butter broccoli and roasted potatoes with rosemary and garlic.

Spaghetti [Italian-influence]

\$18

with broccoli-cheese-alfredo pesto. A side of steamed green beans sauteed with chopped tomato and garlic.

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

FUN.JOYOUS.ADVENTURESOME.

DINNER SALADS

Add a chicken breast to any full size dinner salad for \$5

Kale Apple Salad **\$11**

Salt rubbed kale, fresh apples, and walnuts with a citrus vinaigrette

Lettuce Salad **\$13**

Romaine and mixed greens lettuce with beets, feta, boiled eggs with a red wine-herb vinaigrette

SANDWICHES AND WRAPS

Served w/ potato wedges. Substitute side salad for \$2.00, Gluten free multigrain bread (+1.50) or gluten free roll (+2.50)

The Spicy Swine **\$13**

Shaved ham, bacon, cheddar, jalapeno, caramelized red onion and chipotle aioli on a brioche bun.

Kafta Burger **\$18**

A 1/3# burger of ground lamb and beef with Middle Eastern spices topped with harissa sauce, lettuce and tomato on grilled panini bread. Served with sweet potato hash and kale apple salad

The Beast Burger* **\$18**

A 1/2# burger of ground elk, bison, wagyu and wild boar, grilled to your liking, on a brioche bun, with choice of either bacon-tomato jam and blue cheese **OR** caramelized onion and brandy peppercorn sauce. Served with kale apple salad and potato wedges

Chicken Club Wrap **\$13**

Griddle seared chicken, bacon, cheddar, lettuce, tomato, red onion and garlic toumeh in a 12" flour shell.

Veggie Wrap **\$11**

Baba Ghanouj or hummus spread, roasted and fresh vegetables in a 12" flour shell

Beyond Burger **\$14**

Plant-based burger with baba ghanouj, lettuce tomato & onion on a vegan pretzel bun

DESSERTS

Lemon Lime Mousse **\$8**

Topped with a berry sauce

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Our burgers are cooked medium or above*