

Keweenaw Mountain Lodge **Dinner Menu**



Served 4:30pm to 9pm in the Dining Room
Thursday & Friday
August 5th & 6th
[2021]

APPETIZERS

Smoked Fish Dip A creamy dip made with smoked whitefish, trout, or salmon (availability varies). Served with pita chips	\$13
Hummus 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]	\$11
DINNERS Served with a dinner roll and choice of side: lettuce salad or kale apple salad.	
BBQ Pulled-chicken-cheese Quesadilla [Spanish- and Mexican-influence] with a side of Spanish rice and corn-bean medley.	\$22
Pork Loin [a fusion of Italian- and French-influence] with a side of cheddar-green onion potato mash and steamed cauliflower and carrots.	\$25
New York Style Striploin [French-influence] made "Diane-style" a traditional French steak with a sauce that includes Brandy, onion, mushroom and finished with Dijon mustard and cream. Served with a side of cheddar-green onion potato mash and steamed cauliflower and carrots.	\$33
Kale Pesto Pasta [a fusion of Italian- and Mexican- and Brazilian- influence] with a side of roasted veggies.	\$18

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

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

Kale Apple Salad Salt rubbed kale, fresh apples, and walnuts with a citrus vinaigrette	\$11				
Lettuce Salad Romaine and mixed greens lettuce with beets, feta 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 Shaved ham, bacon, cheddar, jalapeno, caramelized red onion and chipotle aioli on a brioche bun.	\$13				
Kafta Burger A ¼# 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	\$18				
The Beast Burger* A ½# 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	\$18				
Chicken Club Wrap Griddle seared chicken, bacon, cheddar, lettuce, tomato, red onion and garlic toumeh in a 12" flour shell.	\$13				
Veggie Wrap Hummus spread, roasted and fresh vegetables in a 12" flour shell	\$11				
Beyond Burger Plant-based burger with lettuce, tomato, & onion on a vegan pretzel bun	\$14				
Desserts					

Lemon Lime Mousse

\$8

Topped with a berry sauce

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