

## Keweenaw Mountain Lodge **Dinner Menu**



## Served 4:30pm to 9pm in the Dining Room Thursday & Friday August 12th & 13th [ 2021 ]

## **A**PPETIZERS

Smoked Fish Dip A creamy dip made with smoked whitefish, trout, or salmon (availability varies). Served with pita chips	\$13
Spinach-cream Cheese-bacon-mozzarella Dip served with in-house crostini	\$11
DINNERS Served with a dinner roll and choice of side: spinach salad or lettuce salad.	
Chicken Paprikash [Hungarian-influence] Chicken breast simmered in tomato sauce and paprika, finished with sour cream. Served on rice pilaf, and with a side of vegetables.	\$24
Pork roulade [fusion of Italian- and Asian-influence]  Pork loin chops, layered with red bell pepper, caramelized onion, and mushrooms.  Glazed with ginger, brown sugar and balsamic. Served on rice pilaf, and with a side of vegetables.	\$25
<b>Beef Stroganoff</b> [Russian-influence] Beef braised with onions, mushrooms, beef stock, and spices. Finished with heavy cream. Served on noodles, and with a side of vegetables.	\$26
<b>Vegetarian Lasagna</b> [Italian-influence] A medley of summer vegetables cooked in tomato sauce and herbs and topped with parmesan and mozzarella.	\$19

<sup>\*</sup> Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*

## **DINNER SALADS**

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

Spinach Salad spinach, artichoke hearts, green olives, tomato, parmesan with lemon/Dijon dressing	\$11
Lettuce Salad mixed greens, beets, almond and feta, with apple cider vinaigrette	\$13
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 ⅓# 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	
Chocolate Cake with chocolate frosting and maraschino cherry	\$8
Lemon Lime Mousse Topped with a herry sauce	\$8

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Our burgers are cooked medium or above