



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday & Friday

August 19th & 20th

[2021]



APPETIZERS

Smoked Fish Dip

\$13

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

Spinach-cream Cheese-bacon-mozzarella Dip

\$11

served with in-house crostini.

DINNERS

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

Dal Murgh [Indian-influence]

\$24

Dahl-chicken curry. Served on rice and with a side of sauteed green beans and carrots.

Pork Schnitzel [German-influence]

\$24

with mushroom gravy - jagerschnitzel. Served with a side of cabbage-bacon-onion-mustard green and a side of mashed potatoes.

Swedish Meatballs [Swedish-influence]

\$23

Served on mashed potatoes, and with a side of green beans and carrots.

Vegetarian - Bowl-style [a fusion of Indian- and Mexican-influence]

\$19

A medley of summer vegetables cooked in tomato sauce and herbs and topped with parmesan and mozzarella.

** 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

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| Spinach Salad | \$11 |
| spinach, artichoke hearts, green olives, tomato, parmesan with lemon/Dijon dressing | |
| Lettuce Salad | \$13 |
| mixed greens, beets, almond and feta, with apple cider vinaigrette | |
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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)

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| 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 |
| Hummus spread, roasted and fresh vegetables in a 12" flour shell | |
| Beyond Burger | \$14 |
| Plant-based burger with lettuce, tomato, & onion on a vegan pretzel bun | |
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DESSERTS

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|---------------------------|------------|
| Lemon Lime Mousse | \$8 |
| Topped with a berry sauce | |

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Our burgers are cooked medium or above*