



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, Saturday, & Sunday

September 2nd, 3rd, 4th, & 5th

[2021]



APPETIZERS

Smoked Fish Dip \$13

A creamy dip made with smoked whitefish, trout, or salmon (*availability varies*). Served with corn chips or in-house naan.

Spinach-cream Cheese-bacon-mozzarella Dip \$11

served with in-house crostini or corn chips.

DINNERS

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

Chicken Breast Rolls [French-influence] \$25

with a filling of diced ham and mushrooms. Simmered gently in French onion soup sauce. Served on mashed russet and sweet potatoes with chopped rosemary. Served with a side of vegetables.

Pork Roulade, in KM Ale sauce [German-influence] \$25

Stuffing includes apples, ground pork, and herbs from our herb garden. Served on mashed Russet and sweet potatoes with chopped rosemary. Served with a side of braised kale with onion and apple cider vinegar.

Indian Curry Shrimp [Indian-influence] \$28

with cauliflower and chickpeas. Sauce is tomato and cream base. Served on white rice, and with a side of vegetables.

Vegan Platter [Lebanese-influence] \$20

Cabbage leaves, stuffed with rice, chickpeas, tomato, parsley and onion dressed with lemon, oil, salt, pepper, and chopped mint. Served with Mujadarah (lentil, with a touch of rice cooked with onion), our in-house Naan (bread), and a small beet salad topped with apple cider vinaigrette. [Note: *Food is served and eaten at room temperature, since it is plant- & oil-based.*]

* 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** **\$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)

- 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

- Schwarzwälder Kirschtorte** [German-influence] **\$8**
Black forest cake, with cherries

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Our burgers are cooked medium or above*