



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

October 14th, 15th & 16th

[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 bread.

Spinach-cream Cheese-bacon-mozzarella Dip \$13

Served with corn chips.

DINNERS

Served with a choice of small side salad: choose one of the two featured salads.

Salisbury Steak [American-Influence] \$25

Served the traditional way with peas, carrots, and a side of mashed potatoes topped with in-house gravy.

Cabbage Rolls [Lebanese-influence] \$24

Cabbage rolls, with garlic, dry spearmint and a splash of lemon juice in a mixture of meat and rice.

Sausage with Spiral Pasta [Italian-Influence] \$26

Artisan "Chateau Royal" smoked bison-pork-red wine sausage, with roasted butternut squash, sauteed spinach and garlic, in a light sage and chicken broth.

Green Chili - Vegetarian [Mexican-influence] \$18

Bean, chickpeas, jalapeno, green bell pepper and tomato chili. Served with an in-house biscuit.

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

FUN. JOYOUS. ADVENTURESOME.

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-- reservations required --

DINNER SALADS

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

Lettuce **\$10**

Tomato, feta, artichoke heart with a vinaigrette dressing.

2 Sisters & a Step-Brother Salad **\$10**

Roasted sweet potatoes, corn, white beans, & red onion with a vinaigrette dressing.

SANDWICHES AND WRAPS

Served w/ potato wedges. Substitute potato wedges with side salad for \$3.00, Gluten free multigrain bread (+1.50) or gluten free roll (+2.50)

The Spicy Swine **\$15**

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

Kafta Burger **\$20**

A patty of ground lamb and beef with Middle Eastern spices topped with harissa sauce and hummus, lettuce and tomato on a bun. Served with sweet potato-bell pepper hash and choice of side salad.

Beast Burger **\$21**

A burger pattie of 8 oz, made with a blend of 4 meats (ground elk, bison, wagyu, and wild boar), served with a choice of the current week's side salad. Two sauces to choose from: brandy peppercorn *-or-* tomato jam with bleu cheese

Chicken Club Wrap **\$15**

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.

DESSERT

Cheesecake **\$9**

Served with berry sauce.

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Our burgers are cooked medium or above*