

APPETIZERS

Keweenaw Mountain Lodge

Dinner Menu



Served 4:30pm to 9pm in the Dining Room Thursday, Friday, & Saturday October 21st, 22nd & 23rd [2021]

Smoked Fish Dip A creamy dip made with smoked whitefish, trout, or salmon (<i>availability varies</i>). Served w corn chips or in-house naan bread.	th
Spinach-cream Cheese-bacon-mozzarella Dip Served with corn chips.	
DINNERS Served with a choice of small side salad: choose one of the two featured salads.	
Chicken Curry, Irish-style [Irish-influence] Chicken curry prepared with Indian spices and includes apples. Served with wild rice medley and vegetables.	:
Pork Loin Marmellata [Italian-influence] Pork Loin rolls, topped with onion and orange marmalade. Served with mashed potatoes and vegetables	\$
Fish, with Tapenade [French Provence (Mediterranean-area) - influence] Pan-seared fish on flour tortillas, with a KML tapenade that includes roasted eggplant, parsley, olives, roasted tomato, lemon, and roasted onion. Served with a side of fries and roasted corn.	ļ

Butternut Squash - Spinach Lasagna [Italian-influence]\$24A lasagna layered with roasted butternut squash, zucchini, yellow squash, roasted tomatoes,
spinach, herbs, cheeses, and a light tomato sauce. (Vegetarian)

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

FUN.JOYOUS.ADVENTURESOME.

W: keweenawmountainlodge.com | P: 906-289-4403 | E: dining@keweenawresort.com -- reservations required -- \$13

\$13

\$25

\$25

\$26

DINNER SALADS

Add a chicken breast to any full size dinner salad for \$5	
Lettuce Tomato, feta, artichoke heart with a vinaigrette dressing.	\$10
2 Sisters & a Step-Brother Salad Roasted sweet potatoes, corn, white beans, & red onion with a vinaigrette dressing.	\$10
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 Shaved ham, bacon, cheddar, jalapeno, caramelized onion & chipotle aioli on a brioche bun.	\$15
Kafta Burger 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.	\$20
Beast Burger 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 - <i>or</i> - tomato jam with bleu cheese	\$21
Chicken Club Wrap Griddle seared chicken, bacon, cheddar, lettuce, tomato, red onion and garlic toumeh in a 12" flour shell.	\$15
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

Served with berry sauce.

\$9

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