



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

October 28th, 29th, & 30th

[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 or naan.

DINNERS

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

Pinto Bean and Chickpeas Chili [Mexican-influence]

\$25

A bowl of pinto beans with chickpeas, chili with tomatillo, cilantro, and jalapenos. Topped with pulled pork and cheese. Served with in-house baked empanadas (sweet potato, roasted veggies, onion, and cheese).

Creamy Chicken Marsala [Italian-influence]

\$25

Chicken prepared scalopina-style, dredged in flour, pan-seared and finished with Marsala wine and cream. Served on pasta, with a side vegetables.

Wild and Tame Meatballs [Cajun-influence]

\$26

Meatballs made with beef, ground pork, and wild boar sausage, which is accentuated with a Louisiana Trio (bell pepper, onion and celery) and Creole seasoning. Served on rice and with a side vegetable. [**Spice level: medium heat**]

Zucchini Fritter Burger [Kolikithokeftedes (Greek) -Mucver (Turkish)]

\$24

A burger layered with mayo-garlic-lemon aioli, roasted beet, pan seared Queso Fresco cheese, lettuce tomato, and pickled red onion. Served with a side of fries.

* 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

Spinach Salad

Baby spinach leaves with artichoke hearts, olives and tomato. Blue cheese dressing **\$12**

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 -or- 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

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**

DESSERT

Baileys Irish Cream Cheesecake

Served with Callebaut chocolate ganache **\$10**

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Our burgers are cooked medium or above*