



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

November 11th, 12th, & 13th

[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.

Gulyas [Hungarian-influence]

\$26

A Hungarian goulash -- braised beef with onions, bell pepper, and includes paprika. Served with mashed potatoes and a side of vegetables.

Yams and Apple-Sausage Stuffing [West African- & Irish-influence]

\$25

Baked yams, topped with apple stuffing and a grilled sausage. Served with a side of vegetables.

Seafood Chowder [Irish-influence]

\$26

Fish, mussels, shrimp, and root vegetables with a milk-based broth. Served with a side of cheese and garlic bread rolls.

Garden Lasagna [Italian-influence]

\$20

Vegetarian lasagna with squash, bell peppers, and carrots, baked with a house made marinara sauce. Served with a side of garlic and cheese bread rolls

** 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

Mixed Green Salad \$12

Tomato, feta, and 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 \$16

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

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

Kafta Burger \$21

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.

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

Chocolate Pudding, with Chocolate Cake \$10

with a tart cherry sauce

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Our burgers are cooked medium or above*