Keweenaw Mountain Lodge



Dinner Menu

Served 4:30pm to 9pm in the Dining Room Thursday, Friday, & Saturday November 18th, 19th, & 20th [2021]

APPETIZERS

Smoked Fish Dip \$13 A creamy dip made with smoked whitefish, trout, or salmon (availability varies). Served with corn chips or flat bread. **DINNERS** Served with a small side salad. Chicken Cacciatore on Polenta [Italian-influence] \$25 Chicken simmered in a tomato-wine sauce, black olives and mushrooms. Served on a creamy polenta and with a side of vegetables. Pork-Tomatillo Stew [Mexican-influence] \$24 Pork loin simmered in a tangy tomatillo, tomato, and bell-pepper sauce. Served on Mexican brown rice and with a side of vegetables. **Swedish Meatball** [Swedish-influence] \$24 In-house meatballs simmered with spices and finished with sour cream. Served on spaghetti and with a side of vegetables. **Asian-style Pasta** [Korean-influence] \$18 A stir fry of spinach, mushroom, bell-peppers, and carrots with soy sauce, gochujang Korean chili sauce, ginger, and garlic.

FUN JOYOUS, ADVENTURESOME

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

^{*} 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

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 red onion and chipotle aioli on a brioche bun.	\$16
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
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.	\$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
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DESSERT

Chocolate Pudding, with Chocolate Cake

\$10

Served with a tart cherry sauce

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Our burgers are cooked medium or above