

# Keweenaw Mountain Lodge

## Dinner Menu

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

Thursday, Friday, & Saturday

December 2nd, 3rd, & 4th

[ 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.

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### DINNERS

Served with a small side salad.

#### Asado Negro [ Venezuelan-influence ]

\$27

Chuck beef simmered with vegetables, herbs, red and Marsala wine. Served on white rice, black beans and fried breaded okra.

#### Kjøttkaker Med Brun Saus [ Norwegian-influence ]

\$25

Kjøttkaker Med Brun Saus, aka porcupine meatballs. A mixture of beef, pork, rice, ginger, and spices cooked in brown sauce and finished with sour cream and milk. Served on mashed potatoes, and with a side of roasted parsnip and carrots.

#### Tamarind-Mushroom Chicken Stir-fry [ Thai-influence ]

\$25

Chicken breast stir-fried with mushroom, carrots and parsnip sticks, finished with a tamarind soy and chili paste sauce. Served on white rice.

#### Kale-Basil Pesto Pasta [ Italian-influence ]

\$20

Spaghetti tossed with kale-basil-parmesan pesto, topped with roasted corn, garlic and red bell pepper.

*\* 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

**Kale Apple Salad with Golden Raisin and Feta Cheese** **\$13**  
Curly kale, Granny Smith Apple, golden raisin, and crumble of Feta with Lemon vinaigrette

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## 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.

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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*