



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

December 9th, 10th, & 11th

[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.

DINNERS

Served with a small side salad.

Dublin Coddle [Irish-influence]

\$26

Specialty Buffalo sausage, potato, onion, parsnip and carrots, in a beer/beef broth with herbs. Served with zucchini-cheese bread.

Sinarsahang Manok [Filipino-influence]

\$25

Chicken simmered in soy and tomato sauce with peas, carrots, and bell peppers. Served on rice.

Fish Tacos [Mexican-influence]

\$25

Chipotle marinated fish tacos, with lime, garlic and cilantro. Served on three wheat tortillas with in-house pickled cabbage and sour cream aioli. Served with a side of refried black beans and rice.

Lentil Soup [Lebanese-influence]

\$18

Lentil soup with kale, carrots, onions, and cilantro finished with a splash of lemon. Served with zucchini-cheese bread

** 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 --

DINNER SALADS

Add a chicken breast to any full size dinner salad for \$5

Kale Apple Salad, with Golden Raisin and Feta Cheese **\$16**
Curly Kale, Granny Smith apple, golden raisin, and crumble of Feta with lemon vinaigrette

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.

Asian Chicken Wrap (New) **\$15**
Stir Fry chicken style chicken breast, finished with an Asian style in-house sauce, lettuce, and quick pickled vegetables. Side of fried breaded okra.

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

Apple-Cherry Crumble **\$10**
In-house crumble with a scoop of vanilla ice cream

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Our burgers are cooked medium or above*