



# Keweenaw Mountain Lodge

## Dinner Menu

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

Thursday, Friday, & Saturday

December 16th, 17th, & 18th

[ 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.

#### Sweet Potato Lasagna [ Italian-influence ]

\$24

Lasagna, made without the noodles, layered with pork sausage, roasted vegetables, house-made marinara sauce, and cheese. Served with sweet bread rolls.

#### Locro de Zapallo con pollo [ Peruvian-influence ]

\$24

Chicken stew, in a creamy butternut squash sauce, with corn, peas, and cheese. Served on white rice, and with a sweet bread roll.

#### Mauime Sliders [ Hawaiian- and Korean-influence ]

\$25

Mini-sandwiches with “many onions pulled-pork” and veggies roasted with an in-house Korean BBQ sauce. Served on in-house Hawaiian style bread rolls, and with a side of white rice.

#### Quinoa, Root Vegetables, & Stuffed Bell Pepper [ Mexican-influence ]

\$20

Peruvian Quinoa, cooked with Mexican-related flavors.

*\* 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 and a small side of fried. 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 a side salad.

**Asian Chicken Wrap (New)** **\$15**  
Stir Fry 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.

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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*