Keweenaw Mountain Lodge **Dinner Menu**



Served 4:30pm to 9pm in the Dining Room Thursday, December 30th [2021]



\$25

\$23

APPETIZERS

Smoked Fish Dip
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.

Greek Chicken [Greek-influence] \$25 Roasted chicken breast, topped with kalamata olives, roasted tomatoes and Feta. Served on rice, with a side of vegetables and dinner roll.

Salisbury Steak [American-influence] In-house ground beef patties cooked with onions and mushroom, beef broth and white wine.

Served on roasted garlic and mashed potatoes with a side of vegetables and dinner roll.

Brussel Sprout and Butternut Squash Curry [Indian-influence] Stow of reacted brussel sprouts, red bell papers and butternut squash simmered in

Stew of roasted brussel sprouts, red bell pepper and butternut squash simmered in unsweetened coconut milk, with cilantro, onion, garlic and Indian Curry spices. Served with rice and dinner roll.

FUN JOYOUS, ADVENTURESOME

^{*} 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

Kale Apple Salad with Golden Raisin and Feta Cheese Curly kale, Granny Smith Apple, golden raisin, and crumble of Feta with Lemon vinaigrette	\$13
SANDWICHES AND WRAPS Served w/ potato wedges. Substitute potato wedges with a small dinner 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). Two topping 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.	\$21
Asian Chicken Wrap Stir Fry style chicken breast, finished with an Asian style in-house sauce, lettuce, and quick pickled vegetables. Side of fried breaded okra.	\$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

DESSERT

Peanut Butter Pie \$8

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Our burgers are cooked medium or above

