

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

January 6th, 7th, & 8th

[2022]



APPETIZERS

Smoked Fish Dip

\$13

A creamy dip made with smoked whitefish, trout, or salmon (*availability varies*). Served with corn chips or flat bread.

Harissa-Sweet Potato Salsa (*Vegan*)

\$10

Steamed sweet potato puree and mixed with in-house Harissa. Served with corn chips

DINNERS

Served with a small side salad.

Carnitas Tacos [Mexican-influence]

\$24

Carnitas tacos on flour tortillas, served with side of roasted sweet potato and bell pepper medley and a cup of in-house made soup of the day.

Beef Bourguignon Pot Pie [French-Irish Influence]

\$25

Beef braised in red wine with onions, garlic and carrots, topped with Colcannon, an Irish mashed potatoes with scallions and sauteed shredded cabbage. Served with side of roasted beets topped with a dollop of butter and horseradish and in-house bread rolls.

Chicken and Squash Lasagna [Italian-influence]

\$23

Lasagna layered with cooked chicken, roasted zucchini, yellow squash, three cheeses and marinara sauce. Served with in-house bread rolls.

Vegetarian Bowl [Middle Eastern- Influence]

\$22

Layers of brown rice and chickpeas sauteed with Middle Eastern spices, kale, roasted bell pepper and sweet potato with a tahini dressing. Served with a side of roasted beets topped with a dollop of butter and horseradish.

*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

SANDWICHES AND WRAPS

Served w/ potato wedges. **Except for the Kafta and Asian Chicken Wrap**

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 **\$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). Two topping sauces to choose from: brandy peppercorn *-or-* tomato jam with bleu cheese. Served with French fries.

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.

Asian Chicken Wrap **\$15**
Stir Fry style chicken breast, finished with an Asian style in-house sauce, lettuce, and quick pickled vegetables. Served with 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

Peanut Butter Pie **\$9**

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Our burgers are cooked medium or above*

