



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

January 13th, 14th, & 15th

[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.

Kefta Mkaouara Meatballs [Moroccan-influence]

\$25

Beef meatballs with parsley, cilantro, paprika, and cumin with an in-house tomato sauce. Served on rice, with a side of roasted vegetables.

Fish, with a Mediterranean Topping [Greek - Influence]

\$26

Pan seared white fish, topped with a medley of tomatoes, olives, Feta and herbs. Served on rice, with a side of roasted vegetables.

Golumpki [Polish-influence]

\$24

Stuffed cabbage leaves with rice and ground beef, cooked in tomato sauce. Served with a side of "Bialys" bread rolls, with onions and parmesan cheese.

Sweet Potato Gnocchi [Italian-Polynesian- Latin American- Influence]

\$22

In-house gnocchi made with Italian style flour and roasted sweet potatoes, tossed with parmesan-almond milk mushroom sauce

*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 with Roasted Bell Pepper, Feta and Olives **\$13**
Kale, roasted red bell pepper, olives Feta with Lemon-honey mustard 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 a 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*

