Keweenaw Mountain Lodge



Dinner Menu 1:30pm to 9pm in the Dining Ro



Served 4:30pm to 9pm in the Dining Room Thursday, Friday, & Saturday January 20th, 21st, & 22nd [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. **Goulash** [Hungarian-influence] \$26 Beef simmered with onions, bell pepper and garlic with paprika, onion and tomatoes. Served on mashed potatoes whipped with cream cheese, and with a small side of vegetables. Seafood Pasta, with Thai Peanut Sauce [Thailand - Influence] \$27 White fish, shrimp, and mussels stir fried with carrots, peas, and bell peppers. Finished with an in-house Thai-style peanut sauce. Served with dinner rolls. Pork Tenderloin, with Orange Marmalade [Polish-influence] \$26 Pork Tenderloin medallions, pan seared and finished with caramelized onion, herbs, and an in-house orange marmalade. Served on mashed potatoes whipped with cream cheese. Butternut Squash and Brussel Sprouts Curry [Indian-Influence] \$23 Roasted brussel sprouts and butternut squash simmered in a coconut curry with coriander,

cilantro, and finished with fresh spinach. Served on rice, with a 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 with Roasted Bell Pepper, Feta, and Olives Kale, roasted red bell pepper, olives and Feta with lemon-honey mustard vinaigrette	\$13
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)	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. Served with French fries.	\$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. Served with a 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

Italian Lemon / Ricotta Cake, topped with a Tart Cherry Compote

\$9

^{*} Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *

Our burgers are cooked medium or above.

