



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

February 3rd, 4th, & 5th

[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.

Cream cheese, bacon, Artichoke dip

\$12

A creamy dip with cream cheese, parmesan, Oaxaca cheese, Artichoke hearts and spinach.

DINNERS

Served with a small side salad.

Bean and Meat Chili [Mexican-influence]

\$23

In-house made chili with small diced beef, roasted tomatoes, jalapeno, beans and a variety of spices. Served with cheese, salsa verde and jalapeno quesadilla.

Capicola Stuffed Pork Tenderloin [Italian-influence]

\$25

Pork tenderloin stuffed with Capicola slices and cheese. Finished with white wine infused butter and parsley sauce. Served on creamy mushroom risotto with a side of vegetables.

Chicken Beirut Flat Bread [Lebanese-influence]

\$25

Flat bread topped with toumeh (Garlic aioli), braised Middle Eastern Chicken, roasted tomatoes and zucchini with onion and sumac. Served with Tabbouleh salad, roasted cubed potatoes with garlic, lemon and cilantro.

Vegetarian Stuffed Cabbage [Lebanese-influence]

\$22

Cabbage rolls stuffed with rice, chickpeas, tomato, onions, parsley, lemon, and oil. Served with roasted cubed potatoes (garlic, lemon and cilantro), a small side of lentil mujadara, and in-house naan.

* 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*

