Keweenaw Mountain Lodge



Dinner Menu



\$26

Served 4:30pm to 9pm in the Dining Room Thursday, Friday, & Saturday February 10th, 11th & 12th [2022]

APPETIZERS

Sausage Salsa Dip \$13 Rabbit sausage, in-house salsa, with cheese and corn. Served with corn chips. Cream Cheese, Bacon, Artichoke Dip \$13 A creamy dip with cream cheese, parmesan, Oaxaca cheese, Artichoke hearts, and spinach. Served with fried flat bread.

DINNERS

Served with a small side salad.

Chicken Boursin [French- and Turkish-influence] \$26 Chicken breast with Boursin and duxelle mushroom, topped with a light cream-mustardparsley sauce. Served with a side of jeweled rice topped with sun dried fruit, and a side of vegetables.

KIRSCHE PORK Schnitzel [German- & Turkish-influence]	
Pork schnitzel layered with caramelized onion and blue cheese, topped with a tart cherry	
sauce. Served with a side of jeweled rice topped with sun dried fruit, and a side of	
vegetables	

Mahi-Mahi [Lebanese-influence] \$34 Hawaiian fish, prepared in a Lebanese style with tomato, cilantro, garlic, lemon, oil and red pepper flakes. Served with a simmered tahini sauce with chopped walnut, a side of roasted potatoes, and a side of vegetables.

Pasta with Veggies and Olives in Tomato Sauce [Mediterranean-influence] \$23 Slow-simmered tomato sauce with white wine, roasted garlic, and onion, complemented by artichoke hearts, yellow squash, and green olives. Served on pasta with a rosemary, parmesan biscuit.

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

Shredded Cabbage, Roasted Beets, Red Onions, Feta Served with apple cider vinaigrette	\$12
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 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.	\$2 1
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	\$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

Lemon Curd Mousse with Blueberry Sauce

\$9

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Our burgers are cooked medium or above

