

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

February 17th, 18th & 19th

[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 Florentine [Italian- & French-influence]

\$26

Chicken breast with a sauce made of spinach, cream, two cheeses, white wine, onion, roasted garlic, and a hint of red pepper flakes. Served on rice speckled with corn and a side of vegetables.

Pork Paprikash [Hungarian-influence]

\$26

Pork medallion rolled with caramelized onion and bell peppers, simmered in tomato sauce and paprika, finished with sour cream. Served on rice speckled with corn and a side of vegetables.

Snapper Fish [Greek- & Italian -influence]

\$35

Snapper, baked with herbal pesto of cilantro, parsley, garlic, oil and lemon, diced tomato, green onions and kalamata olives. Served on rice speckled with corn and a side of Tuscan bean dip with flatbread.

Lentil and Sweet Potato Curry [Indian-influence]

\$23

Sweet potato, lentils in an almond milk curry, with chickpeas and Spinach. Served with rice speckled with corn and a side of vegetables.

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

FUN. JOYOUS. ADVENTURESOME.

W: keweenawmountainlodge.com | P: 906-289-4403 | E: dining@keweenawresort.com

-- reservations required --

DINNER SALADS

Add a chicken breast to any full-size dinner salad for \$5

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

SANDWICHES AND WRAPS

Served w/ potato wedges. [**Except for the Kafta Burger 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 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.

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

Lemon Curd Mousse, with Blueberry Sauce **\$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*

