

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

February 24th, 25th & 26th

[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.

New Orleans Gumbo [West African-influence]

\$33

Traditional gumbo prepared in-house with sausage, chicken, and shrimp on a bed of beans and rice. Served with a side of fried breaded okra.

Mongolian Pork [Mongolian-influence]

\$26

Stir fried strips of pork loin, red bell peppers, mushrooms and carrots. Finished with Asian sauce and sesame seeds. Served with rice and vegetables.

New Orleans Blackened Snapper [West African-influence]

\$33

Snapper blackened with a Louisiana style mix of spices and dried herbs. Served on a bed of beans and rice. Served with a side of vegetables.

Butternut Squash and Brussel Sprouts Pasta [Italian-influence]

\$24

Roasted butternut squash with brussel sprouts, finished with spinach, herbs, and goat cheese on pasta.

** 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

Shredded Cabbage, Roasted Beets, Red Onions, Blue Cheese dressing **\$13**
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

Clafoutis **\$9**
A baked French dessert of fruit, with cherry sauce and whipped cream.

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *
Our burgers are cooked medium or above*

