

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

March 3rd, 4th, & 5th

[2022]



APPETIZERS

KML Fish dip

\$13

Smoked fish, cheese, sour cream, herbs and spices . 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.

Beef Tenderloin and Prosciutto Spinach Cobb Salad [American-influence]

\$35

A cobb salad of spinach topped with arrays of cubed beef tenderloin, shaved Prosciutto ham, herb-marinated artichoke heart, pimento olives, boiled eggs, and sweet potatoes. Dressed with blue cheese and sour cream. Served with wild rice blend pancakes.

Pork Schnitzel with Himmel und Erde [German-influence]

\$26

Sage and parmesan crusted pork schnitzel on *Himmel und Erde* (Heaven and Earth) mashed potatoes and apples topped with caramelized onions. Served with a side of spiced tomato relish and roasted vegetables.

Thai BBQ Chicken Tenderloin [Asian-influence]

\$26

Chicken tenderloin marinated with in-house Thai BBQ sauce, finished with a side of bell pepper, onions and mushrooms. Served on rice and roasted vegetables.

Ratatouille [French-influence]

\$22

Stew of squashes, mushrooms, carrots and bell peppers, in a roasted tomato, herbs and wine sauce. Served on rice with a side of cheese-olives corn bread

* 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 Apple Salad

Served with lemon-mustard dressing

\$13

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

Shaved ham, bacon, cheddar, jalapeno, caramelized 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.

\$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

Lemon Mousse, with Cherry Sauce topping

Lemon Curd folded with creme chantilly topped with tart cherry sauce

\$10

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Our burgers are cooked medium or above*

