

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

March 10th, 11th, & 12th

[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, shredded cheese, artichoke hearts, and spinach. Served with fried flat bread.

DINNERS

Served with a small side salad.

Chicken Saltimbocca [Italian-influence]

\$26

Chicken breast stuffed with prosciutto, mushroom duxelles and roasted onion. Served with parmesan risotto, sauteed spinach, and a side of caramelized carrots.

Fischbrotchen and German Potato Salad [German-influence]

\$24

Hand-breaded cod filet, pan fried and served on a panini with lettuce and in-house spread (boiled eggs, pickles, herbs, sour cream and mayo). Served with a side of warm German potato salad and a side of roasted corn and bell pepper medley.

Beef Chasseur [French & Italian-influence]

\$28

Beef tenderloin tips, braised lightly in a mushroom chasseur sauce (red wine, stock, onion and tomato puree base sauce). Served with risotto, sauteed spinach, and a side of caramelized carrots.

Brussel Sprout and Squash Bowl [French-influence]

\$20

Spanish rice bowl topped with roasted brussel sprouts and squash. Served with an in-house prepared corn muffin.

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

FUN. JOYOUS. ADVENTURESOME.

DINNER SALADS

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

Two Sisters and a Stepbrother

\$13

White bean, corn and sweet potato salad on a chiffonade of curly Kale with a lemon 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 Mousse, with Cherry Sauce topping

\$10

Lemon Curd folded with creme chantilly, topped with tart cherry sauce

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Our burgers are cooked medium or above*

