

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

March 24th, 25th, & 26th

[2022]



APPETIZERS

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.

Red Chimichurri Salmon [Argentinian-influence]

\$27

Pan-seared salmon topped with Red Chimichurri sauce (cilantro, garlic, vinegar and spices). Served on Basmati rice with corn and bell peppers, and with a side of vegetables.

Swedish Meatballs [Fusion of Swedish- and Moroccan-influence]

\$23

Beef meatballs prepared in-house with Moroccan flavors (cilantro, parsley, onion, & warm spices of Kefta) and finished with a beef broth-sour cream sauce. Served on pasta with a side of vegetables.

Pulled Pork [Mexican-influence]

\$23

Pulled Pork with in-house BBQ sauce on flour tortillas. Served with green beans, onions, bacon casserole, and a side of roasted sweet potatoes enhanced with spices.

Vegetarian Lasagna [Italian-influence]

\$22

Lasagna noodles with roasted butternut squash, roasted red pepper, spinach, layered with bechamel and tomato sauce. Topped with parmesan and mozzarella cheese.

** 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

Mixed Greens Salad

\$13

Topped with roasted red peppers, feta cheese, and red onion with a red wine 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

Chocolate Cake

\$9

topped with berries 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

