

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

March 31st, April 1st, April 2nd

[2022]



APPETIZERS

Creole Seafood Dip

\$15

A creamy dip of seafood medley (chopped clam, real crab, imitation crab and shrimp) with creole spices, onion, and bell pepper. Served with fried flat bread.

DINNERS

Served with a small side salad.

Rosemary Roast Beef, with “Galette de Tomate” [French-influence]

\$25

Slices of in-house rosemary roast beef, pan-seared and topped with mushroom. Cooked and finished with butter. Served with a rustic hand-crafted “galette de tomate” (open faced tomato pie with caramelized onion and goat cheese) and a side of carrots and green beans.

Pappardelle con Spinaci e Coniglio Salsiccia [Italian-influence]

\$26

In-house pappardelle, topped with rabbit sausage, cooked with fresh tomatoes, mixed greens and spinach, white wine and finished with Parmesan cheese. Served with in-house bread rolls.

Chicken Curry with Cashew [Asian/Indian fusion-influence]

\$26

Chicken breast cooked with curry powder, ginger and other mild and hot spices, cilantro, roasted tomato sauce, onion, and garlic. Finished with ground cashew and yogurt upon service. Served with rice and a side of carrots and green beans.

F'rell am Rèisleck, with Riesling Wine [Luxembourg-influence]

\$26

A dish traditionally prepared with lake trout, we are offering it with *cod*. Prepared Luxembourg-style with a dry Riesling, herbs, shallots, and spices. Served with boiled potatoes roasted with garlic and butter. Served with green beans and carrots.

* 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 Green Salad

\$13

Roasted bell pepper, roasted sweet potatoes, roasted chickpeas, blue cheese crumble 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*

