

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

April 7th, 8th, & 9th

[2022]



APPETIZERS

Creole Seafood Dip

\$15

A creamy dip of seafood medley (chopped clam, crab, imitation crab, and shrimp), with creole spices and bell pepper. Served with flatbread.

DINNERS

Served with a small side salad.

Chicken Pot Pie ["Artocreas" in ancient Greece Origin-influence]

\$24

Classically prepared with chicken, bacon, peas, carrots, corn, and broccoli in a thickened chicken stock with herbs. Served with house-made cheese biscuits in lieu of pie crust topping.

Pheasant and Cognac Sausages, with Macaroni & Cheese [Italian/American-influence]

\$24

Two specialty sausages offered with house-made macaroni and cheese prepared with a two-cheese and herbs bechamel sauce. Served with a side of vegetables.

Tuna Burgers, with Pikliz [Thai- and Haitian-influence]

\$26

Ground tuna burger, prepared in-house with Thai-influence herbs and spices. Served with pineapple rice and a side of **Pikliz** (Haitian-pickled vegetables) as a condiment.

Hawaiian Beef Tacos [Hawaiian- influence]

\$24

Small-dice beef, marinated in sweet and sour Hawaiian flavors (includes sauteed onion and bell peppers). Served on flour tacos, with a side of pineapple rice and **Pikliz** (Haitian-pickled vegetables).

* 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, roasted sweet potatoes, 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

Apple and Rhubarb Crumble

\$9

topped with whipped cream

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Our burgers are cooked medium or above*

