

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

April 14th, 15th, & 16th

[2022]



APPETIZERS

Beans and Roasted Bell Pepper Hummus Dip \$12

A puree of white bean, garlic, lemon and roasted red bell pepper, with a light sprinkle of dried mint. Served with flatbread.

DINNERS

Served with a small side salad.

Roasted Turkey Breast [American-influence] \$24

Roasted turkey breast, served with light gravy consisting of turkey drippings, chicken broth, lemon, wine and thyme. Served with garlic mashed potatoes, herbs and cheese bread rolls, and a side of vegetables.

Chimichurri Shrimp and Rice Bowl [Argentinian & Chinese-influence] \$25

Pan-seared shrimp and finished with chimichurri sauce. Served on stir-fried rice with peas and carrots. Served with a roasted sweet potatoes-bell pepper medley.

Mongolian Beef [Mongolian- influence] \$25

A layered entree composed of egg-scallion crepe, topped with stir-fried rice with peas and carrots as well as a top layer of beef strips stir-fried, Mongolian style with bell pepper and mushroom.

Roasted Vegetables Enchiladas [Mexican-influence] \$20

Roasted vegetables in a flour tortilla with tomatillo, cilantro and jalapeno style sauce. Served with a side of corn elote.

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

The KML culinary team and development of our rustic worldly food is led by Chef Wi.
Learn more about Chef Wi and the KML team on our website.

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 pepper and sweet potatoes, feta cheese, red onion and 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*

