

Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

April 21nd, 22rd, & 23th [2022]



APPETIZERS

Beans and Roasted 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.

Olde Worlde German Beef Rouladen - "Rindsrouladen"

[German-influence]

\$26

Beef rolls stuffed with bacon, pickles, and caramelized onion. Braised in beef stock, garlic red wine and tomato puree. Served on puree of potato and roasted butternut squash, and a side of vegetables.

Turkey Alfredo

[Italian- and American-influence]

\$25

Slow roasted turkey, prepared with in-house alfredo sauce of milk, cream, mushroom roasted garlic, bacon and cheeses. Served on pasta with a side of vegetables.

Soboro Donburi

[Japanese-influence]

\$24

Small dice beef, cooked with fresh ginger, soy sauce, a mix of rice vinegar with light white wine and green peas. Served on roasted sweet potatoes topped with wild rice.

Bowl of Couscous, with Roasted Vegetables

[Moroccan-influence]

\$21

Large grain couscous, with black beans, roasted vegetables, curry powder spice, and leafy mixed greens.

** 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 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, & 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

Coconut Cream Pie

\$8

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Our burgers are cooked medium or above*

