Keweenaw Mountain Lodge **Dinner Menu**







APPETIZERS

KML Smoked Fish Dip with Flatbread Smoked fish, cream cheese, sour cream, mayonnaise, herbs, and spices	\$13
DINNERS Served with a small side salad	
Beef Diane [American-influence] Beef chuck braised until tender. Served with mashed potatoes and an in-house sauce consisting of brandy, cream and mushrooms. Served with steamed broccoli finished with a drizzle of lemon and butter.	\$28
Coconut Milk Chicken [Indonesian-influence] Chicken breast seared, then simmered in a sauce made of unsweetened coconut milk, tomatoes, herbs and spices. Served on rice and steamed broccoli finished with a drizzle of lemon and butter.	\$26
Fish Mediterranean Style [Greek-influence] Baked white fish with a topping of parsley, thyme, olive oil, diced tomatoes and lemon. Served with a side of roasted sweet potatoes, bell peppers, and wild-white rice.	\$28
Stuffed Bell Peppers [Italian- and Greek -influence] Bell peppers stuffed with quinoa, roasted vegetables, diced tomatoes, Topped with Feta. Served with a side of fries and red chimichurri.	\$22

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 --

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

DINNER SALADS

Lettuce Salad

Add a chicken breast to any full-size dinner salad for \$5

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)	2.50)
The Spicy Swine Shaved ham, bacon, cheddar, jalapeno, caramelized onion, & chipotle aioli on a brioche bun.	\$16
Beast Burger 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.	\$21
Kafta Burger 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.	\$21
Asian Chicken Wrap 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.	\$15
Veggie Wrap Hummus spread, roasted and fresh vegetables in a 12" flour shell.	\$11
Beyond Burger Plant-based burger with lettuce, tomato, & onion on a vegan pretzel bun.	\$14

\$13

DESSERT

Chocolate Mousse \$9

Topped with a berry sauce and whipped cream.

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Our burgers are cooked medium or above

