



Keweenaw Mountain Lodge Dinner Menu



*Served 4:30pm to 9pm in the Dining Room
Thursday, Friday, & Saturday
May 5th, 6th, & 7th
[2022]*

APPETIZER

KML Smoked Fish Dip **\$13**
Smoked fish, cream cheese, sour cream, mayonnaise, herbs, & spices. Served with flatbread.

DINNERS

Served with a small side salad.

Pesto, Prosciutto Rolled Pork Loin [Italian-influence] **\$27**
Pork Loin roulade with a filling of pesto, prosciutto and cheese. Served with scalloped potatoes and a side of roasted root vegetables.

Fajita-Style Chicken Bowl [Mexican-influence] **\$25**
Chicken breast and thighs, marinated and grilled, served on layers of Mexican-style brown rice, black beans, cabbage slaw, peppers, and guacamole.

Meatloaf and Buffalo Sausage [Worldly-influence] **\$25**
Meatloaf stuffed with red wine-buffalo smoked sausage, duxelle mushrooms and cooked in a tomato red wine sauce. Served with scalloped potatoes and a side of roasted root vegetables

Vegetarian Kibbeh [Lebanese-influence] **\$22**
Baked mini-football-shaped shells made with burghul, flour, and spices; filled with chickpeas, roasted vegetables, and sweet potatoes. Served with fried cauliflower and zucchini hummus along with in-house flat bread.

** 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, 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

Carrot Pineapple Cake

\$8

Topped with cream cheese frosting.

** Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *
Our burgers are cooked medium or above*

