



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

May 12th, 13th, & 14th [2022]



APPETIZERS

KML Smoked Fish Dip with Flatbread

\$13

Smoked fish, cream cheese, sour cream, mayonnaise, herbs, and spices

DINNERS

Served with a small side salad

Turkey-bourbon Sloppy Joe [Southern American-influence]

\$23

Ground turkey with in-house barbecue sauce with cheese. Served with scalloped potatoes and a side of Southern-style green beans, flavored with garlic, bacon, and seasoning.

Pulled Pork Tacos [Mexican-influence]

\$23

Pulled pork with cheese and coleslaw on tortillas. Served with a side of Southern-style green beans, flavored with garlic, bacon, and seasoning; and a side of Mexican rice.

Chicken and Roasted Bell Pepper Salsa [Italian-influence]

\$24

Chicken breast, tossed with a salsa composed of roasted bell pepper, tomato, black olives, red onion, parsley, and oregano. Served on pasta, with dinner rolls.

Ratatouille [French-influence]

\$22

Bell peppers, zucchini, carrots, mushrooms, and onions stew with herbs. Served on pasta with grated parmesan cheese. Includes dinner rolls on the side.

** 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.

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-- reservations required --

DINNER SALADS

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

Lettuce 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, & 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

Chocolate Mousse

\$9

Topped with a berry sauce and whipped cream.

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Our burgers are cooked medium or above*

