



Keweenaw Mountain Lodge

Dinner Menu

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

Thursday, Friday, & Saturday

May 19th, 20th, & 21st [2022]



APPETIZERS

Artichoke, Spinach, bacon and Feta with Flatbread

\$13

Artichoke, spinach, bacon, cream cheese, mayo and feta dip. Served with flatbread.

DINNERS

Served with a small side salad

Chicken Paprikash [Hungarian-influence]

\$26

White and dark chicken meat pan-seared and simmered in a tomato, paprika and onion sauce and finished with sour cream. Served with Fettuccine and a side of vegetables.

Pork Loin Medallions [French-influence]

\$26

Medallion of pork loin, braised in white wine, chicken stock and sage coupled with apples, onions, and bacon. Served on rice with roasted corn and a side of vegetables.

Fish Souvlaki [Greek-influence]

\$32

Pike Perch Zander pan-seared and glazed with balsamic, lemon and herbs. Served on rice with roasted corn and a side of roasted zucchini, tomato, and feta crumbles.

Vegetarian Orzo Bowl [French-influence]

\$22

Combination of roasted bell peppers, zucchini, sweet potatoes, mushrooms, and green onions. Served on orzo and dressed with lemon, blue cheese, rosemary vinaigrette.

** 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

Kale Salad, with Roasted Beets, Roasted Sweet Potatoes, and Feta \$13
with red wine, shallots, garlic and mustard dressing

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 \$8
Topped with a berry sauce and whipped cream.

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Our burgers are cooked medium or above*

