

Keweenaw Mountain Lodge Dinner Menu



Served 4:30pm to 9pm in the Dining Room Thursday, Friday, & Saturday May 26th, 27th, 28th, & 29th Memorial Day Weekend [2022]

Appetizer

Artichoke, Spinach, Bacon, and Feta Dip

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

DINNERS

Served with a small side salad.

Turkey Meatballs [Italian-influence] Ground turkey meatballs, in house-made sauce (roasted tomatoes, squash, carrots, mushroom, onion, and thyme). Served on polenta with a side of vegetables & a dinner roll.	\$2 5
Momofuku Bo Ssam [Korean-influence] Pork shoulder prepared Korean style with a sugar and salt rub; slowly roasted. Served with rice and ginger, scallions and soy sauce, lettuce and vegetables.	\$26
New York Strip Steak [French-influence] NY strip steak, with herbed mushrooms and onions topped with white wine, blue cheese, cream sauce. Served with a side of polenta, a side of vegetables, and a dinner roll.	\$32
Orzo Stuffed Poblano Peppers [Mediterranean- and Mexican-influence] Roasted poblano pepper, stuffed with orzo, roasted vegetables flavored with Mexican spices. Served with a side of fried cauliflower, hummus, and flatbread.	\$23

* 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

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

Shaved ham, bacon, cheddar, jalapeno, caramelized onion and chipotle aioli on a brioche bun.

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.

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.

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.

Veggie Wrap

Hummus spread, roasted and fresh vegetables in a 12" flour shell.

Beyond Burger

Plant-based burger with lettuce, tomato, & onion on a vegan pretzel bun.

Dessert

Zucchini Chocolate Chip and Orange Zest Cake

Topped with cream cheese frosting.

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\$13

\$16

\$21

\$21

\$15

\$11

\$14