

Keweenaw Mountain Lodge

Dinner Menu

Served 4:30pm to 9pm in the Dining Room Thursday, Friday, & Saturday June 2nd, 3rd, & 4th [2022]



\$12

APPETIZERS

Buffalo Cauliflower Dip

Grated cauliflower, sauteed and blended with cream cheese, sour cream and spices. Served with corn chips.

DINNERS

Served with a small side salad

Spanish Chicken, with Sausage [Spanish-influence] Chicken thigh and leg, with sausage (Rabbit and /or pheasant), bell peppers, olives and roasted tomato sauce. Served on rice, with a side of roasted vegetables and a dinner roll.	\$26
Salisbury Steak [American-influence] In-house ground beef patties cooked with onions and mushroom, beef broth and white wine. Served on roasted garlic mashed potatoes, with a side of roasted vegetables and dinner roll.	\$25
Fish, with Pesto and Diced Tomatoes [Italian-influence] Pan seared Pike Perch, finished with Basil-Parsley-lemon-Olive oil-almond meal pesto, topped with roasted tomatoes. Served with roasted garlic mashed potatoes and a side of roasted vegetables.	\$32
Vegetable and Chickpea Curry [Indian-influence] Combination of bell pepper, cauliflower, sweet potatoes, mushroom, and onion curry with	\$22

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

coconut milk. Served on rice, with house-made bread.

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. Served with a 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, & 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 <i>-or-</i> 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

Dessert

Chocolate Mousse

Topped with a berry sauce and whipped cream.

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\$8