

### Keweenaw Mountain Lodge

Dinner Menu

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



\$12

## **A**PPETIZERS

#### **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

<b>Spanish Chicken, with Sausage</b> [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
<b>Salisbury Steak</b> [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
<b>Fish, with Pesto and Diced Tomatoes</b> [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	<b>\$22</b>

\* 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)	
<b>The Spicy Swine</b> Shaved ham, bacon, cheddar, jalapeno, caramelized onion, & chipotle aioli on a brioche bun.	\$16
<b>Beast Burger</b> 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
<b>Kafta Burger</b> 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
<b>Asian Chicken Wrap</b> 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
<b>Veggie Wrap</b> Hummus spread, roasted and fresh vegetables in a 12" flour shell.	\$11
<b>Beyond Burger</b> 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