

Keweenaw Mountain Lodge Dinner Menu



Served 4:30pm to 9pm in the Dining Room Thursday, Friday, & Saturday June 9th, 10th, & 11th [2022]

APPETIZERS

Artichoke, Spinach, Bacon, and Feta Dip \$13 Artichoke, spinach, bacon, cream cheese, mayo, and feta dip. Served with flatbread. **DINNERS** Served with a small side salad. **Chicken Alfredo, with Prosciutto** [Hungarian-influence] \$26 Chicken breast with in-house Alfredo sauce that includes prosciutto ham, spinach, mushroom and roasted garlic. Served on noodles, with a side of roasted vegetables. **Asado Negro** [Venezuelan-influence] \$27 Beef prepared Venezuelan style with wine, sugar, garlic, bell peppers (green and red), tomatoes, and onions. Served with butter and garlic mashed potato, with a side of roasted vegetables. Pork Schnitzel, with Berry Sauce [Korean-influence] \$26 Breaded pork loin, pan seared and served with caramelized onion, blue cheese crumble, in-house berry sauce. Served with mashed potatoes and a side of roasted vegetables. **Orzo Stuffed Poblano Peppers** [Mediterranean- and Mexican-influence] \$23 Roasted poblano pepper, stuffed with orzo, roasted vegetables flavored with Mexican spices. Served with a side of fried cauliflower, hummus, and flatbread.

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.

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

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.	\$13
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.	\$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 -or- 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 \$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

