



Private Dinner Menu

Served in the Dining Room
Week of August 8th - 14th, 2022



IT IS A PLEASURE TO HOST YOU IN THE HISTORIC DINING ROOM @ THE KEWEENAW MOUNTAIN LODGE.
ENJOY YOUR DINNER AND THE WORLDLY CULINARY EXPERIENCE.

Chef Widad and the KML team

Prix Fixe at \$100 per person
includes 20% service charge and sales tax

APPETIZERS [Select one (1) of the appetizers below]

KML Smoked Fish Dip [American- & Italian-influence]

Smoked fish, cream cheese, sour cream, mayonnaise, herbs, and spices. Served with in-house flatbread or corn chips.

Ham Prosciutto and Artichoke-heart KML Dip [American- & Italian-influence]

Ham Prosciutto, marinated artichoke heart, cream cheese, parmesan, green onion, oregano. Served with in-house flatbread.

SALAD

Lettuce, tomato, green onions, and feta cheese, with a lemon, herbs, & oil dressing.

ENTRÉES [Select one (1) of the entrées below]

Beef Tenderloin Tips, Woodford Reserve Bourbon Sauce [American-influence]

Served with a side of creamy polenta placed on sauteed arugula. Topped with caramelized onion, roasted garlic, & blue cheese crumble.

Lake Superior White Fish [Mediterranean-influence]

White fish baked with a topping of diced tomato, parsley, Lemon, and olive oil. Served with a side of roasted Yukon potatoes, red bell peppers, mushroom dressed with a basil vinaigrette and placed on "Lake Effect farm - Copper Harbor" mixed greens.

Spaghetti, with Cannellini-Basil Pesto [Italian-influence]

with in-house cannellini-spinach-basil-lemon-Pesto, topped with bell peppers and mushroom, crumble of goat cheese. Served with a side of sauteed vegetables. [Vegetarian]

DESSERT

Chocolate Mousse

topped with mixed berries sauce and rosettes of whipped cream.

Non-alcoholic drinks: Soda, juice, tea, and coffee included with the meal.

Alcoholic drinks: One glass of wine or one glass of beer included with the meal.

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