

Private Dinner Menu

Served in the Dining Room Week of August 15th - 21st, 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 or corn chips.

SALAD

Kale, beets, and apples, topped with a blue cheese vinaigrette.

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

Pork Tenderloin on Golden [Italian-influence]

Pork tenderloin medallions with a sauce of white wine, prosciutto, sage, and butter. Served with roasted Yukon potatoes & a side of cream of spinach with parmesan cheese and garlic.

Beef Stir Fry [Thai-influence]

Premium Angus Beef Sirloin hand-cut and stir fried with a complex Tamarind -Asian ingredients sauce. Served on rice with a side of stir-fried mushroom, bell pepper, and carrot sticks.

Vegetarian Couscous Bowl [Mediterranean -influence]

Couscous layered with roasted bell pepper, zucchini, sweet potatoes, mushrooms, green onions, and arugula. Dressed with lemon, blue cheese, & rosemary vinaigrette with a side of baba ghanouj and in-house flatbread.

DESSERT

Lemon Curd Mousse

In-house prepared lemon curd, folded in Chantilly 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. *