



# Private Dinner Menu

Served in the Dining Room  
Week of Sept 12th - 18th, 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*

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## **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 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 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. \**