



Private Dinner Menu

Served in the Dining Room

Week of January 16th - 22nd, 2023



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]

Broccamole Dip [Mexican-influence]

Steamed broccoli, cream cheese, green onion, jalapeno, cilantro, lemon juice, & Mexican spices. Served with corn chips.

Smoked Fish Dip [American-influence]

Smoked fish, with cream cheese, chives, sour cream, mayo, & in-house spices. Served with house-made flatbread.

SALAD

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

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

Pork Tenderloin, with Blue Cheese Cream Sauce [Italian-influence]

Pan seared pork tenderloin medallions, layered with American prosciutto and caramelized onion, topped with a blue cheese - white wine cream sauce. Served with roasted potato and a side of garlic butter sauteed green beans and mushroom

Tuna, with Cilantro-lime-ginger [Asian -influence]

Tuna steak, pan seared with olive oil, finished with a sauce of cilantro, lime, ginger, soy sauce, garlic, and jalapeno. Served with a side of polenta and garlic butter sauteed green beans, red bell pepper, and mushroom.

Stuffed Bell Peppers [Mexican-influence]

Bell peppers stuffed with roasted vegetables. Served with a side of Mexican rice with corn and garlic butter sauteed green beans, red bell peppers, and mushroom.

DESSERT

Hummingbird Cake [Jamaican-influence]

with rum and cream cheese frosting.

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. **