

Private Dinner Menu

Served in the Dining Room Week of January 23rd - 29th, 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]

Salmon Fish Dip [American -influence]

Baked salmon with cream cheese, green onions, sour cream, mayo, and in-house spices. Served with house-made flatbread.

Baba Ghanouj [Lebanese -influence]

Roasted eggplant, pureed with fresh garlic, Lemon and Tahini. Topped with sauteed diced bell peppers and green onions. Served with house-made flatbread.

SALAD

Lettuce, roasted beets, feta cheese, red onion with a vinaigrette.

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

Steak Rolls with Balsamic Glaze [Italian-influence]

Thinly sliced and pounded steak, marinated with herbs and worcestershire sauce. Beef is layered with a prosciutto slice and veggie filling of carrots, bell pepper, and zucchini sticks. Pan seared and glazed with garlic and balsamic sauce. Served with cheesy polenta and vegetables.

Pescado a la Veracruzana [Venezuelan -influence]

Grouper filet baked with diced tomatoes, onion, garlic, oregano, and green olives. Served with Hasselback Idaho potatoes with cheese and green onion, and a side of vegetables.

Stuffed Bell Peppers [Mexican-influence]

Grains and mixed vegetables stuffing, with herbs. Served with roasted sweet potatoes with caramelized onion, and a side of sauteed green beans with garlic and diced tomatoes.

DESSERT

Black Forest Chocolate Cake [German-influence]

Chocolate cake with maraschino cherry and 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. *