

Private Dinner Menu

Served in the Dining Room Week of March 27th - April 2nd, 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]

Venison-Pork Sausage Hot Dip [American- & Mexican-influence]

Venison-Pork sausage with cheese, fire-roasted tomato, black beans, and a Mexican spices hot dip. Served with corn chips.

Sun-dried Tomato & Parmesan Crostini [Italian-influence]

House-made spread of sun-dried tomatoes, parmesan cheese, capers, black olives, and Italian herbs, with ciabatta slices.

SALAD

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

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

Pork Loin Rolls, with Pistachio, Apples, and Bacon [Asian-influence]

Pork loin rounds, pounded thin, rolled with a mixture of roasted apples, smoked bacon, caramelized onion, & pistachio. Rolls are baked and glazed with balsamic vinegar, maple syrup, soy sauce, ginger and a hint of red pepper flakes. Served with roasted potato and a vegetable.

Shrimp and Chopped Clam Alfredo [Italian-influence]

Shrimp, chopped clam, bacon, artichoke hearts and herbs, house-made Alfredo sauce (heavy cream, white wine, garlic, cheese). Served on house-made pasta with a side of vegetables.

Stuffed Bell Peppers [Mexican-influence]

Grains and mixed vegetables stuffing, with herbs. Served with a side of potatoes (with caramelized onion and cheese) and sauteed green beans, with garlic, onion, & diced tomatoes.

DESSERT

Pots de crème au chocolat [French-influence]

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. *