



Private Dinner Menu

Served in the Dining Room
Week of August 21st - 27th, 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]

Rissoles de Camarao [Portuguese-influence]
Shrimp empanadas, with a dipping sauce.

Hot Broccoli Cheese Dip [American-influence]
A broccoli, cream cheese, sour cream, and cheddar with herbs dip. Served with crackers.

SALAD

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

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

Kjøttkaker Med Brun Saus [Norwegian- & English-influence]
Hand-shaped beef-venison-pork meatballs (grass-fed, free range New Zealand ground venison), with ginger and spices. Cooked in beer-onion gravy and beef stock. Served with roasted potatoes, and a side of green beans.

Tuna, with Peanut Sauce [Venezuela-influence]
Tuna Steak, with stir fry bell peppers. Served with Hasselback Idaho potatoes (topped with cheese and green onions), and a side of vegetables.

Vegetarian Enchiladas [Mexican-influence]
House-made refried beans, with roasted vegetables and cheese rolled in flour tortillas. Topped with tomatillo salsa verde and baked. Served with a cup of soup du jour.

DESSERT

Chocolate Cake [French-influence]
with ganache and mandarin orange segments.

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. **
