



Private Dinner Menu

Served in the Dining Room
Week of August 28th - September 3rd, 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]

Hummus [Lebanese-influence]

with Harissa topping. Served with in-house flatbread.

Artichoke-heart Dip [American- & Italian-influence]

Cream cheese, marinated artichoke heart, bacon, parmesan dip. Served with in-house 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]

Beef Stroganoff [Russian-influence]

Thinly sliced beef, braised with beef stock, caramelized onion, worcestershire sauce, garlic and mushroom finished and thickened with heavy cream and cornstarch. Served on mashed potatoes (topped with parmesan, garlic, and chopped parsley), along with a side of steamed broccoli finished with lemon and butter.

Thai Tamarind Chicken [Thailand-influence]

Stir fry of sweet and sour chicken, Thai-style, with mushroom and bell pepper. Served on rice finished with cilantro and roasted corn, and a side of green beans.

Penne Pasta [Italian-influence]

Penne baked pasta with layers of vegetables (zucchini, yellow squash, mushroom, bell pepper), cooked in roasted tomato sauce with Italian herbs. Topped with cheddar and parmesan cheese. Served with a side of in-house dinner rolls.

DESSERT

Blueberry-Peach Cake, with Gelato [Italian-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. *
