



# Private Dinner Menu

Served in the Dining Room  
Week of October 9th - 15th, 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

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## **APPETIZERS** [ Select one (1) of the appetizers below ]

### **Bell Hummus** [ Lebanese-influence ]

Roasted red bell peppers and chickpeas Hummus, with roasted garlic, tahini, and lemon. Served with house-made flatbread, brushed with oil and Aleppo pepper.

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

Cream cheese, marinated artichoke, diced ham prosciutto and parmesan dip. Served with house-made flatbread.

## **SALAD**

Warm green beans, bacon, roasted potato, herbs, mayo-mustard-lemon-herbs dressing.

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

### **Chicken Alfredo** [ Italian-influence ]

Chicken breast, with bacon, in a roasted garlic-parmesan-white wine cream sauce, finished with spinach. Served on spaghetti, and with a side of sauteed green beans in butter.

### **Beef Stroganoff** [ Russian-influence ]

Strips of beef, braised in beef stock with onions, garlic, and beer. Finished with sour cream and heavy cream. Served on mashed potatoes and with a side of sauteed green beans in butter and garlic.

### **Vegetarian Couscous Bowl** [ Italian - influence ]

Couscous, topped with roasted bell peppers, squash, kale, sweet potatoes, and mushrooms. Dressed with lemon, sour cream, and blue cheese dressing. Served with a side of soup.

## **DESSERT**

### **Limoncello Cake** [ 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. \*

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