



The Tasting Post Menu

A Private Dining Experience

Week of September 15th - 21st, 2025



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 Wi 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]

KML Smoked Fish Dip [American-influence]

In-house smoked white fish, with cream cheese, sour cream, green onions, lemons, and spices. Served with house-made naan.

Broccoli Cheese Dip [American- & Greek-influence]

Sauteed broccoli, diced ham, and cheeses. Served with house-made olive and herb-sliced bread.

SALAD [American-influence]

Lettuce, tomatoes, cucumbers, and goat cheese, with a house-made vinaigrette.

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

Chicken Tenderloin Marsala [Italian-influence]

Chicken tenderloin in a marsala, cream, mushroom and onion sauce. Served on herbed-garlic mashed potatoes and with a side vegetable.

Pork Schnitzel with Tomato-Bacon Jam [German- & Polish-influence]

Pork schnitzel, topped with tomato-bacon jam and blue cheese crumble. Served with potato-onion pierogies and a side vegetable.

Zucchini Boats [Mediterranean-influence]

Zucchini boats, stuffed with sauteed vegetables mixed with breadcrumbs and cheeses, and baked. Served with rice and a side of panseared cauliflower dressed with tahini sauce and with house-made naan.

DESSERT

Orange Cake and Gelato [Italian-influence]

Orange cake Italian style. Served with house-made gelato.

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. **