



The Tasting Post Menu

A Private Dining Experience
Week of March 16th - March 22nd, 2026



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]

Vegetarian Empanadas [Mexican-influence]

A medley of vegetables, sauteed with herbs and onions. Baked and served with a dipping sauce.

Tuscan Style Sausage Dip [Italian-influence]

Venison-pork sausage with red bell peppers, tomatoes, cannelloni white beans, fresh spinach, cream cheese, parmesan, and shredded cheese. Served bubbling hot, with house-made naan.

SALAD [American-influence]

Lettuce, tomatoes, and cucumbers, topped with a house-made dressing.

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

Stuffed Sole Fish [French & Italian-influence]

Sole fish stuffed with crab meat and scallops, baked with butter, parsley, and white wine. Served with a side of creamy-cheesy house-made gnocchi along with a vegetable.

Steak, with Dijon-cream-caramelized Onion Sauce [French-influence]

Steak, pan-seared and flambéed with Kentucky Woodford Reserve bourbon and finished with Dijon mustard-cream-onion-mushroom sauce. Served with a side of mashed potatoes and a vegetable.

Pasta, with Kale-Spinach-Lemon Pesto [Italian-influence]

House-made gnocchi tossed with kale-spinach-parmesan-garlic- lemon pesto. Served with a cup of soup and focaccia bread baked with a topping of roasted tomatoes, olives, and cheese.

DESSERT

Apple Cake and Gelato [American- & Italian-influence]

Apple spice cake, 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. **