




The
RESTAURANT
at Peninsula Ridge

Brunch

Appetizers

Fresh Fruit Buttermilk Scone House made with butter and fruit	3
Peninsula Ridge Soup du Jour Seasonally inspired ingredients	9
Bench Mixed Greens Porter cheddar, flax seed, quail eggs, house smoked bacon and buttermilk vinaigrette	11
Gomes Farm's Tomato Salad Buffalo mozzarella, arugula, white balsamic vinaigrette and balsamic reduction	12
Grilled Baby Romaine Caesar Pingue prosciutto, fried capers, pecorino cheese shavings and anchovy lemon dressing	12
Add five prawns	18
Rosewood Mead Steamed Mussels  Lavender, fennel and bee pollen served with grilled sourdough	14
Peninsula Ridge Antipasto Platter Duck confit rilette, Pingue prosciutto, Chorizo sausage and local cheese Citrus marinated olives and grilled vegetable salad	
For one	16
For two	24

Main Courses

Vegetarian Quiche Chef's local and seasonal inspiration served with a mixed greens salad	15
Poached Eggs on Rösti Potato Pingue prosciutto, oven roasted tomatoes, grilled king oyster mushrooms, spinach and lemon thyme hollandaise	17
Peninsula Ridge Daily Feature Grilled Pizza Seasonally inspired ingredients	16
Grilled Dry Aged Ontario Beef Burger Double smoked bacon, king oyster mushrooms, Avonlea cheddar and roasted garlic mayo served with fingerling potatoes	17
Peninsula Ridge Lobster Roll Nova Scotia lobster salad, house smoked salmon, caviar, Albert's Leap brie, Boston lettuce and cherry tomatoes on a roll served with a mixed greens salad	20
Cedar Plank Atlantic Salmon  Stone ground mustard and maple syrup marinated, fingerling potato lyonnaise and vegetables	22
Steak and Eggs Grilled striploin, two sunny side up eggs, grilled vegetables, Roasted fingerling potatoes and grilled sourdough	24