






The
RESTAURANT
at Peninsula Ridge

Dinner

Appetizers

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 	14
Lavender, fennel and bee pollen served with grilled sourdough	
House Smoked Salmon	16
Fennel~dill~cucumber slaw, crème fraiche and caper berries	
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

St David's Eggplant Dusted with Panko and Pecorino Buffalo mozzarella, linguini, roasted tomato sauce and spinach	24
Corn Fed Chicken Supreme Romesco sauce, Chimichurri and warm spring vegetable~cous cous salad	27
Grilled Atlantic Salmon 	29
Roasted pepper~caper relish, Rösti potato and scallion oil	
Pan Seared Lake Huron Pickerel 	32
Spring pea puree, fingerling potato lyonnaise and Chardonnay lemon butter	
Grilled Ontario Lamb Loin	35
Best Baa feta cheese, roasted tomatoes, fingerling potatoes and mint~pine nut pesto	
Grilled Grain Fed Veal Chop	36
D' Elizabeth Blue cheese and confit garlic mashed potatoes and Ratafia mushroom cream	