





The
RESTAURANT
at Peninsula Ridge

Lunch

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  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

Peninsula Ridge Daily Feature Grilled Pizza Seasonally inspired ingredients	16
Panko Fried Eggplant Sandwich Buffalo mozzarella, spinach, roasted tomato sauce on focaccia served with a mixed greens salad	13
Chicken Chimichurri Sandwich Roasted chicken breast, romesco, C'est Bon goat cheese and snow pea shoots on sourdough served with a mixed greens salad	17
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
Grilled Corn Fed Striploin Rösti potato, Ratafia~mushroom cream and market vegetables	24