



The
RESTAURANT
at Peninsula Ridge

Lunch

Appetizers


Peninsula Ridge Soup du Jour 9
Seasonally inspired ingredients

Roasted Root Vegetable Salad 12
C'est Bon goat cheese, micro greens and maple~thyme drizzle

Boston Lettuce, Spinach and Pea Shoot Salad 11
Blood orange, roasted pecans, cherry tomatoes and jalapeno vinaigrette

Grilled Baby Romaine Caesar 12

Pingue prosciutto, fried capers, pecorino cheese shavings and anchovy lemon dressing
Add five prawns 18

Top Bench Steamed BC Clams  14
Double smoked bacon, navy beans, spinach, Gomes Farm cherry tomatoes
served with grilled sourdough

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 16
Seasonally inspired ingredients


Panko Fried Eggplant Sandwich 13
Buffalo mozzarella, spinach, roasted tomato sauce on focaccia
served with a mixed greens salad

Pork Belly Pretzel Sandwich 16
Maple Dijon glazed pork belly, Albert's Leap brie, bib lettuce and tomato
on a pretzel bun served with a mixed greens salad

Grilled Dry Aged Ontario Beef Burger 17
Double smoked bacon, king oyster mushrooms, red onion jam,
Avonlea cheddar and roasted garlic mayo served with fingerling potatoes

Chicken Chimichurri Sandwich 17
Roasted chicken breast, romesco, C'est Bon goat cheese and snow pea shoots
on sourdough served with a mixed greens salad

Grass Fed Braised Brisket 21
Bacon~buttermilk mashed potatoes, wilted greens and foraged mushrooms

Cedar Plank Atlantic Salmon  22
Stone ground mustard and maple syrup marinated,
fingerling potato lyonnaise and vegetables