



The  
RESTAURANT  
at Peninsula Ridge

## Lunch

### Appetizers

Peninsula Ridge Soup du Jour Seasonally inspired ingredients	9
Warm Mushroom Salad C'est Bon goat cheese, arugula and balsamic reduction	12
Baby Candy Stripe Beet Salad Cabernet infused eggs, lemon ricotta and micro greens salad	11
Grilled Baby Romaine Caesar Pingue prosciutto, fried capers, pecorino cheese shavings and anchovy lemon dressing	12
Add five prawns	18
Rosewood Mead Steamed PEI Mussels  Lavender, fennel and bee pollen served with grilled sourdough	15
Peninsula Ridge Seafood Plate  Poached and marinated shrimp, smoked salmon, chilled mussels in a tarragon vinaigrette with fennel~cucumber slaw	17
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
<b>Main Courses</b>	
Peninsula Ridge Daily Feature Grilled Pizza Seasonally inspired ingredients	16
Panko Fried Eggplant Sandwich Buffalo mozzarella, spinach and roasted tomato sauce on focaccia served with a mixed greens salad	14
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, red onion jam, Avonlea cheddar and roasted garlic mayo served with fingerling potatoes	18
Grass Fed Braised Brisket Bacon~buttermilk mashed potatoes, wilted greens and foraged mushrooms	21
Cedar Plank Atlantic Salmon  Stone ground mustard and maple syrup marinated, fingerling potato lyonnaise and vegetables	22
Oven Roasted Duck Confit Warm lentil salad, duck fat fried Brussel sprouts and Ratafia gastrique	24