




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
Roasted Root Vegetable Salad Lemon ricotta, baby arugula and rosemary scented maple syrup	12
OHME Farms Mixed Greens Salad Upper Canada Comfort Cream, focaccia croutons and roasted pepper vinaigrette	12
Grilled Baby Romaine Caesar Pingue prosciutto, fried capers, pecorino cheese shavings and anchovy lemon dressing	13
Add five prawns	19
Rosewood Mead Steamed PEI Mussels 	15
Lavender, fennel and bee pollen 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	17
For two	25

Main Courses

Vegetarian Frittata Chef's local and seasonal inspiration served with fingerling potatoes	16
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	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
Braised Brisket Hash Two Sunny side up eggs, braised brisket, caramelized onions, bell peppers, roasted fingerling potatoes and grilled sourdough	22
Cedar Plank Lake Lois Steelhead Trout 	24
Stone ground mustard and maple syrup marinated, fingerling potato lyonnaise and vegetables	
Duck Confit and Waffles Grilled apples, maple cream, roasted pecans and market vegetables	25