





The  
RESTAURANT  
at Peninsula Ridge

## ***Dinner***

### ***Appetizers***

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  Lavender, fennel and bee pollen served with grilled sourdough	15
Nova Scotia Snow Crab Cakes  Warm great northern bean salad with romesco and chimichurri	17
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***

Grilled Portabella Mushroom Linguini Buffalo mozzarella, spinach, toasted pine nuts, roasted tomato sauce, basil oil and pecorino	25
Grilled Lake Lois Trout and Caviar  Beet butter sauce, rösti potato, scallion oil and market vegetables	29
Prosciutto Wrapped Chicken Supreme Stuffed with mushroom duxelle served with Avonlea cheddar~spinach spaetzle and spaghetti squash	29
Pork Belly and Sea Scallops  Farro 'risotto style' with mushrooms, saffron fennel puree and chimichurri	35
Grass Fed Braised Beef Short Ribs Roasted sweet potato puree, wilted greens, shaved foie gras, crispy leeks and red wine reduction	37
Grilled Lakeland Venison Tenderloin Northern bean cassoulet, venison sausage and double smoked bacon	40