





The  
RESTAURANT  
at Peninsula Ridge

## ***Lunch***

### ***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
<b><i>Main Courses</i></b>	
Peninsula Ridge Daily Feature Grilled Pizza Seasonally inspired ingredients	17
Grilled Portabella Mushroom Sandwich Buffalo mozzarella, spinach, roasted red peppers and roasted tomato sauce on focaccia served with a mixed greens salad	15
Shrimp and Brie Grilled Cheese Sandwich Tiger prawns, Upper Canada Comfort Cream and grilled apples on sourdough served with a mixed greens salad	18
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	22
Cedar Plank Lake Lois Steelhead Trout  Stone ground mustard and maple syrup marinated, fingerling potato lyonnaise and vegetables	24
Seafood Saffron Linguini Tiger prawns, sea scallops and mussels with arugula, roasted red peppers and saffron fennel puree	26