



Dinner

Appetizers

Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Our Chef's Caesar Salad Fresh Crisp Romaine Lettuce/Crisp Bacon/Croutons/Parmigiano Reggiano	16
Summer Salad Strawberry/Mandarin Orange/Dried Cranberry/Feta Cheese/Balsamic Vinaigrette	18
Add Shrimp Or Chicken To Your Salad	14
Steamed PEI Mussels Peninsula Ridge Riesling/Fresh Tomato/Bermuda Onion/Garlic/Butter/Baguette	18
Braised Pork Belly Slow Roast Pork Belly/Maple Glaze/Carrot Puree/Pickled Radish	20
Peninsula Ridge Antipasto Platter Chef's Selection of Game/Local Cured Meats/Cheese Grilled Vegetables/Preserves/Pickles	For 1 19 For 2 26

Main Courses

Seafood Pasta Shrimp/Scallops/Baby Spinach/Tomatoes/Onions/Lobster Cream Sauce Gluten Free Noodles Available	39 3
Catch Of The Day Chef's Daily Creation	Market Price
Grilled Chicken And Prawns 6oz Chicken Breast/3 Tiger Prawns/Lobster Cream Sauce	46
NY Striploin 10oz Angus Strip/Peppercorn Jus	59
Veal Chop Milanese Herb Crusted/Blueberry and Fig Demi Glaze	62
Grilled Angus Ribeye 14oz Boneless Rib Eye/Foie Gras Butter	76

*All Entrées Served With Seasonal Vegetables And Your Choice Of
Confit Fingerling Potatoes Or Twice Baked Potato (Double Smoked Cheddar/Bacon/Chives)
Excluding the Seafood Pasta & Catch of the Day Entrées*

Executive Chef Steve Thornborrow