



Lunch

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
Watermelon Salad Watermelon/Feta Cheese/Cucumber/Fresh Mint/ Lime Vinaigrette	18
Add Shrimp, Chicken Or Catch Of The Day Fish To Your Salad	14
Steamed PEI Mussels Peninsula Ridge Riesling/Fresh Tomato/Bermuda Onion/Garlic/Butter/Baguette	18
Shrimp Cocktail Tiger Prawns/Caper Cocktail Sauce	26
Peninsula Ridge Antipasto Platter Chef's Selection of Game/Local Cured Meats/Cheese Grilled Vegetables/Preserves/Pickles	For 1 19 For 2 26
Burrata Share Plate Italian Burrata Cheese/Pesto Tomatoes/Truffle Drizzle/Crostini	26

Main Courses

Eggplant Parmesan Panko Breaded Eggplant/Tomato Sauce/Fior De Late	22
Duck Confit Pizza Slow Roasted Duck/Brie Cheese/Fig Jam/Arugula	23
Pork Belly Tacos Roast Pork Belly/Bourbon BBQ Sauce/Crisp Kale Slaw/Pickled Apple	26
Greek Lamb Burger Sundried Tomato, Feta Cheese, Olive, and Caper Tapenade Thick Cut Bermuda Onion/Tomato/Arugula	26
Peninsula Ridge Pasta Feature Chef's Daily Creation Gluten Free Noodles Available	28 3
Veal Parmesan Sandwich Lightly Breaded/Tomato Sauce/Fior De Late/Arugula	28

All Entrees Served With Your Choice of Confit Fingerling Potatoes or Mixed Green Salad
*****Excluding the Pizza and Pasta Entrées*****

Executive Chef Steve Thornborrow