



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
Add Chicken or Shrimp	14
Winter Salad Shaved Beet & Carrot/Spiced Mixed Nuts/Gorgonzola Cheese/Citrus-Scallion Dressing	18
Add Chicken or Shrimp	14
Baked Brie Double Creamed Brie/Puff Pastry/Spiced Nuts/Berry Jam	24
Steamed PEI Mussels Peninsula Ridge Semi-Dry Riesling/Fresh Tomato/Bermuda Onion/Butter/Garlic	20
Bruschetta Flatbread Mozzarella Cheese/Tomato Bruschetta/Feta Cheese/Roasted Red Pepper Sauce/Balsamic Glaze	18
Peninsula Ridge Antipasto Platter	For 1 22
Chef's Selection of Local Cured Meats/Cheese/Grilled Vegetables/Preserves/Pickles	For 2 32

Main Courses

Peninsula Ridge Pasta Feature Chef's Daily Creation	28
Gluten Free Noodles Available 	3
Greek Lamb Burger Sundried Tomato, Feta Cheese, Olive, and Caper Tapenade/Thick Cut Bermuda Onion/Tomato/Arugula	26
Gluten Free Bun Available 	3
Chicken Caprese Brioche Grilled Chicken Breast/Fiore de Latte/Tomato Sauce/Pesto Aioli	24
Gluten Free Bun Available 	3
Surf & Turf Tacos Shrimp/Marinated Beef/Arugula/Chimichurri Aioli/Crispy Onions	26
Pizza Chorizo Sausage/Acorn Squash/Ricotta/Honey/Creole Sauce	24
Add Chicken	14
Vegan Curry Rice Bowl 	24
Curried Vegetables on Basmati Rice	
Add Chicken or Shrimp	14

All Entrées Served with Your Choice of Confit Roasted Potatoes or Mixed Green Salad

Excluding the Pasta, Pizza, and Curry Rice Bowl Entrées

 *Gluten Free Main Course Menu Items*

Executive Chef Steve Thornborrow