



The
RESTAURANT
at Peninsula Ridge

Thursday Pasta Feature Night

Available January 25 – March 31, 2023

Appetizers

Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Hearts of Romaine Caesar Salad Crisp Romaine/Garlic Lemon Dressing/Bacon Crumble/Croutons/Parmigiano Reggiano	16
Classic Mixed Greens Heritage Blend Lettuce/Cucumber/Grape Tomato/Croutons/Balsamic Vinaigrette	14
Baked Brie Double Creamed Brie/Puff Pastry/Mixed Roasted Nuts/Berry Coulis	24
Bruschetta Flatbread Mozzarella Cheese/Tomato Bruschetta/Feta Cheese/Roasted Red Pepper Sauce/Balsamic Glaze	18

Main Courses

Smoked Chicken Carbonara Rigatoni Double Smoked Bacon/Smoked Chicken/Chardonnay Cream Sauce/Tomato Bruschetta	28
Seafood Linguini Tiger Shrimp/Baby Scallops/Spinach/Tomato/Bermuda Onion/Lobster Cream Sauce	36
Beef Tip Fettuccini Angus Beef Tips/Bermuda Onions/Bell Peppers/Gorgonzola Cream Sauce	32
Lobster Ravioli Squid Ink Striped Lobster Stuffed Ravioli/Tomato Bruschetta/Chardonnay Cream Sauce	36
Short Rib Bolognese Rigatoni Diced Braised Short Rib/Bell Peppers/Bermuda Onions/Tomato Sauce	28
Seared Salmon Linguini Seared Atlantic Salmon/Baby Bok Choy/Chardonnay Cream Sauce	36

Gluten Free Noodles are available for an additional \$3 Charge

Executive Chef Steve Thornborrow