



Brunch

Appetizers


Peninsula Ridge Soup Du Jour	12
Seasonally Inspired Local Ingredients	
Hearts of Romaine Caesar Salad	16
Crisp Romaine/Garlic Lemon Dressing/Bacon Crumble/Croutons/Parmigiano Reggiano	
Add Chicken or Shrimp	14
Thai Noodle Salad	16
Bell Peppers/Bermuda Onions/Soya Ginger Dressing/Toasted Sesame Seeds	
Add Chicken or Shrimp	14
Salmon Croquette	15
Pan Fried & Oven Baked/Creole Aioli	
Bruschetta Flatbread	18
Mozzarella Cheese/Tomato Bruschetta/Feta Cheese/Tomato Sauce/Balsamic Glaze	
Peninsula Ridge Antipasto Platter	For 1 22
Chef's Selection of Local Cured Meats/Cheese/Grilled Vegetables/Preserves/Pickles	
	For 2 32

Main Courses

Greek Lamb Burger	26
Sundried Tomato, Feta Cheese, Olive, and Caper Tapenade/Thick Cut Bermuda Onion/Tomato/Arugula	
Served with a House Salad	
Gluten Free Bun Available 	3
Chicken Caprese Brioche	24
Grilled Chicken Breast/Fiore de Latte/Tomato Sauce/Pesto Aioli/Served with a House Salad	
Gluten Free Bun Available 	3
Salmon and Spinach Omelette 	21
Smoked Salmon/Feta Cheese/Leeks/Baby Spinach/Pesto	
Breakfast Tacos	21
Scrambled Eggs/Smoked Short Rib/Classic Bruschetta/Arugula	
Boursin and Bacon Omelette 	21
Herbed Boursin Cheese/Double Smoked Bacon/Classic Bruschetta	
Eggs Benedict	19
Traditional Style/Poached Eggs/Peameal Bacon/English Muffin/Hollandaise	
Steak and Eggs Skillet	28
Sliced Strip Steak/Confit Hash/Double Smoked Bacon/Asparagus/Poached Eggs/Hollandaise	

All Entrées Served with Confit Potato Hash

**Excluding the Greek Lamb Burger & Chicken Caprese Brioche*

 ***Gluten Free Menu Items***

Executive Chef Steve Thornborrow