



The
RESTAURANT
at Peninsula Ridge

Dinner

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
Add Chicken or Shrimp	14
Thai Noodle Salad Bell Peppers/Bermuda Onions/Soya Ginger Dressing/Toasted Sesame Seeds	16
Add Chicken or Shrimp	14
Salmon Croquette Pan Fried & Oven Baked/Creole Aioli	15
Bruschetta Flatbread Mozzarella Cheese/Tomato Bruschetta/Feta Cheese/Tomato 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

Seafood Jambalaya  Shrimp/Scallops/Lobster/Chicken/Chorizo/Basmati Rice/Bell Peppers Bermuda Onion/Spinach/Creole Sauce	48
Seafood Linguini Shrimp/Scallops/Lobster/Tomato/Onion/Spinach/Chardonnay Cream Sauce	44
Gluten Free Noodles Available 	3
Chicken Breast Caprese  Grilled Chicken Breast/Fiore De Latte Cheese/Tomato Sauce/Pesto Drizzle Served with Garlic Mashed Potatoes and Seasonal Vegetables	40
Smoked Duck Breast Herbed Confit Spaetzle/Mushroom Ragout/Red Wine Jus	46
Striploin Au Poivre  Pepper Crusted/Brandy Cream Sauce Served with Garlic Mashed Potatoes and Seasonal Vegetables	52
Rack of Lamb Herb Crusted Lamb Rack/Red Wine Jus Served with Garlic Mashed Potatoes and Seasonal Vegetables	½ Rack 55 Full Rack 70
Gluten Free Upon Request 	
Vegan Curry Rice Bowl  Curried Vegetables on Basmati Rice	26
Add Chicken or Shrimp	14

 *Gluten Free Main Course Menu Items*

Executive Chef Steve Thornborrow