







Lunch

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 Chef's Selection of Local Cured Meats/Cheese/Grilled Vegetables/Preserves/Pickles	For 1 22 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
Short Rib Tacos Smoked Chuck/Chipotle Aioli/Pickled Onion/Kale Slaw	24
Panzerotti Ground Ontario Lamb/Feta Cheese/Baby Spinach/Tomato/Creole Sauce	26
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, Panzerotti, and Curry Rice Bowl Entrées

 *Gluten Free Main Course Menu Items*

Executive Chef Steve Thornborrow