








Brunch

Appetizers


Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Chef's Caesar Salad Fresh Hearts of Romaine/Pingue Prosciutto Crumble/Parmigiano Reggiano/Focaccia Croutons Chefs House Made Dressing	16
Add Grilled Chicken or 4 Shrimp	14
Spinach Salad Smoked Bacon/Bermuda Onions/Cannellini Beans/Castello Blue Cheese Focaccia Croutons/Peninsula Ridge Semi-Dry Riesling Vinaigrette	18
Add Grilled Chicken or 4 Shrimp	14
Steamed PEI Mussels – Select your Style -Smoked Tomato Broth/Capers/Butter/Bruschetta -Peninsula Ridge White Ratafia Steamed/Butter/Bruschetta.	20
Peninsula Ridge Antipasto Platter Chef's Selection of Local Cured Meats/Cheese House Made Preserves/Pickled Vegetables	For 1 22 For 2 32

Main Courses

Prime Rib Burger Peninsula Ridge White Ratafia Smoked Bacon Jam/Roasted Garlic Aioli/White Cheddar/Ciabatta Bun Served with House Mixed Greens	26
Gluten Free Bun Available 	4
Crispy Buttermilk Chicken Ciabatta Fennel and Apple Coleslaw/Crisp Watercress/Chef's Smoked Hot Pepper Aioli Served with House Mixed Greens	24
Gluten Free Bun Available 	4
Seafood Omelette 	24
Shrimp/Lobster/Puttanesca Relish/ Peninsula Ridge Semi-Dry Riesling Hollandaise	
Bacon and Cheese Omelette 	21
Peninsula Ridge White Ratafia Smoked Bacon Jam/White Cheddar/Roasted Garlic Aioli	
Duck and Eggs Benedict	19
Poached Eggs/English Muffin/Duck Confit/Peninsula Ridge Semi-Dry Riesling Hollandaise	
Steak and Eggs Skillet 	28
Sliced Strip Steak/Confit Hash/Double Smoked Bacon/Asparagus/Poached Eggs Peninsula Ridge Semi-Dry Riesling Hollandaise	

All Entrées Served with Confit Potato Hash

**Excluding the Prime Rib Burger & Crispy Buttermilk Chicken Ciabatta*

 ***Gluten Free Main Course Menu Items***

Executive Chef Steve Thornborrow

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