









## *Dinner*

### *Appetizers*

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

### *Main Courses*

<b>Hand Carved Angus Strip Loin</b>  <b>Tailored to your Preference</b> -Blackened Chicago Style with Peninsula Ridge Shiraz Jus -Fire Grilled with Fois Gras Butter -Fire Grilled with Gorgonzola Cream Sauce Served With Confit Roasted Potatoes and Seasonal Vegetables	<b>52</b>
<b>Fresh Canadian Pan Seared Halibut</b>  <b>Customized to your Liking</b> -Panko Herb Crusted with Wasabi Crème Fraîche -Puttanesca Relish with Roasted Garlic Aioli -Peninsula Ridge Semi-Dry Riesling and Dill Cream Sauce Served with Basmati Rice Pilaf and Seasonal Vegetables	<b>60</b>
<b>Fresh Ontario Chicken Supreme</b>  <b>3 Flavour Profiles to Choose from</b> -Cajun Style Blackened with Roasted Garlic Aioli -Smoked Hot Pepper and Tomato Broth -Caramelized Onion and Mushroom Marsala Sauce Served with Confit Roasted Potatoes and Seasonal Vegetables	<b>40</b>
<b>Wagyu Beef Burger</b> Peninsula Ridge White Ratafia Smoked Bacon Jam/Watercress/Roasted Garlic Aioli/Ciabatta Bun Served With Cajun Potato Wedges	<b>42</b>
<b>Gluten Free Bun Available</b> 	<b>4</b>
<b>Tagliatelle Wagyu Bolognese</b> Bell Peppers/Mushrooms/Peninsula Ridge Semi-Dry Riesling/Pingue Prosciutto/Tomato Sauce	<b>40</b>
<b>Gluten Free Noodles Available</b> 	<b>3</b>
<b>Vegan Curry Rice Bowl</b>  Curried Vegetables and Chickpeas on Basmati Rice	<b>28</b>
<b>Add Chicken or 4 Shrimp</b>	<b>14</b>

 *Gluten Free Main Course Menu Items*  
*Executive Chef Steve Thornborrow*