




Lunch

Appetizers

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

Main Courses

Tuna Tartare Tacos	28
Ahi Tuna/Soya Sesame Ginger Glaze/Fennel and Apple Coleslaw Served with House Mixed Greens	
Prime Rib Burger	26
Peninsula Ridge White Ratafia Smoked Bacon Jam/Roasted Garlic Aioli/White Cheddar/Ciabatta Bun Served with Cajun Potato Wedges	
Gluten Free Bun Available 	4
Crispy Buttermilk Chicken Ciabatta	24
Fennel and Apple Coleslaw/Crisp Watercress/Chef's Smoked Hot Pepper Aioli Served with House Mixed Greens	
Gluten Free Bun Available 	4
Asian Noodle Chicken Sauté	24
Low Mein Noodles/Bell Peppers/Bermuda Onions/Soya Sesame Ginger Glaze	
Vegan Curry Rice Bowl 	24
Curried Vegetables and Chickpeas on Basmati Rice	
Add Chicken or 4 Shrimp	14
Peninsula Ridge Pasta Feature	26
Chef's Daily Creation	
Gluten Free Noodles Available 	3

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