







The  
RESTAURANT  
at Peninsula Ridge


## ***Lunch***

### ***Appetizers***

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

### ***Main Courses***

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

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