





Brunch

Appetizers

Peninsula Ridge Soup Du Jour	12
Seasonally Inspired Local Ingredients	
Our Chef's Caesar Salad	16
Fresh Hearts of Romaine Lettuce/Crisp Bacon/Croutons/Parmigiano Reggiano	
Add 5 oz Chicken Breast	14
Add 3 Tiger Prawns	16
Autumn Apple Salad	18
Peninsula Ridge Shiraz Poached Beal Farms Apples/Candied Pecans/Oceanspray Cranberries Mariposa Goats Cheese/Ontario Baby Spinach/Maple Dijon Vinaigrette	
Add 5 oz Chicken Breast	14
Add 3 Tiger prawns	16
Jumbo Shrimp Cocktail 4pc	24
Poached Prawns/Grey Goose Caper Cocktail Sauce	
Peninsula Ridge Antipasto Platter	For 1 22
Chef's Selection of Local Cured Meats/Cheese/Grilled Vegetables/Preserves/Pickles House made Balsamic Glazed Crostini	
	For 2 32

Main Courses

Greek Lamb Burger	26
Sundried Tomato & Black Olive Tapenade/Crisp Watercress/Mint Aioli/ Tomato & Onion/Niagara Mixed Greens Salad	
Gluten Free Bun Available 	3
Ontario Coho Salmon	28
Ancho Crusted/Poblano Pesto/Saffron Rice	
Shrimp and Pea Carbonara	26
Wild Pacific Shrimp/Sweet Peas/Stoney Creek Tomato Broth/Pingue Prosciutto Parmigiano Reggiano	
Peninsula Ridge BENCH Omelette 	23
Bocconcini/Eggs/Niagara Black Truffle Gouda/Cremeni Mushrooms/Heirloom Tomato Yukon Potato Hash	
Signature Eggs Benedict	19
Poached Eggs/Ontario Duck Confit/English Muffin/Hollandaise/Yukon Potato Hash	
Smoked Chicken Skillet	26
Brandt Smoked Chicken/Yukon Potato Hash/Asparagus/Scallions/Tomatoes/Poached Eggs/Hollandaise	

 *Gluten Free Menu Items*

Executive Chef Steve Thornborrow