



The
RESTAURANT
at Peninsula Ridge

Dinner

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	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	14
Add 3 Tiger Prawns	16
Escargot A La Fungai	24
Stuffed Cremini Mushrooms/Peninsula Ridge Semi Dry Riesling Cream Scallions/Grape Tomato/Onion	
Peninsula Ridge Antipasto Platter	For 1 22
Chef's Selection of Local Cured Meats/Cheese/Grilled Vegetables/Preserves/Pickles	For 2 32

Main Courses

Shrimp Tagliatelle	44
Tiger Prawns/Cajun Cream/Grape Tomato/Scallions/Peninsula Ridge Semi Dry Riesling Baby Spinach	
Gluten Free Noodles Available 	3
Salmon En Croute	46
Creamy Spinach and Phyllo Wrapped Atlantic Salmon/Saffron Basmati Pilaf/Seasonal Vegetables Rosewood Estates Honey Dijon Cream	
Ontario Duck Confit Risotto	46
House Cured Duck Confit/Creamy Mushroom and Sweet Pea Risotto	
Angus Strip Loin	52
Horseradish Jus/King Oyster Mushrooms/Pommery Mashed	
Add 3 Tiger Prawns	16
Beverly Creek Farms Lamb Rack	½ Rack 55
Herb Crusted /Red Wine Jus/Pommery Mashed/Seasonal Vegetables	Full Rack 75
Gluten Free Upon Request 	
Vegan Curry Rice Bowl 	30
Curried Vegetables/Chickpeas/Saffron Basmati Rice	
Add 5 oz Chicken	14
Add 3 Tiger Prawns	16

 *Gluten Free Main Course Menu Items*

Executive Chef Steve Thornborrow