








Lunch

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
Jumbo Poached Prawns 4pc	24
Poached and Cooled/Grey Goose Caper Cocktail Sauce	
Peninsula Ridge Antipasto Platter	For 1 22
Chef's Selection of Local Cured Meats/Cheese/Preserves/Pickled Vegetables	
	For 2 32

Main Courses

Ontario Coho Salmon 	28
Ancho Crusted/Poblano Pesto/Saffron Basmati Rice	
Beverly Creek Lamb Burger	26
Sundried Tomato & Black Olive Tapenade/Crisp Watercress/Mint Aioli/ Tomato & Onion/Niagara Mixed Greens Salad	
Gluten Free Bun Available 	4
King Cole Duck Confit Ciabatta	24
Mango Chutney/Salted Pickled Onions/Crisp Watercress/ Niagara Mixed Greens Salad	
Gluten Free Bun Available 	4
Truffle Mushroom Mac & Cheese	26
Wild mushrooms/Black Truffle Gouda Cream	
Add Lobster	18
Add 5 oz Chicken	14
Vegan Curry Rice Bowl 	24
Curried Vegetables and Chickpeas on Saffron Basmati Rice	
Add 5 oz Chicken	14
Add 3 Tiger Prawns	16
Peninsula Ridge Pasta Feature	26
Chef's Daily Creation	
Gluten Free Noodles Available 	3

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