



The
RESTAURANT
at Peninsula Ridge

Prix-Fixe Dinner

Appetizers

Peninsula Ridge Soup Du Jour

Seasonally Inspired Local Ingredients

OR


Chef's Caesar Salad

Fresh Hearts of Romaine/Pingue Prosciutto Crumble/Parmigiano Reggiano/Focaccia Croutons/Chefs House Made Dressing

OR

Niagara Greens Salad

Field Fresh Greens/Cucumber/Tomatoes/Croutons/Onions/House Vinaigrette

Salads can be prepared Gluten Free 

Main Courses

8oz Canadian Striploin

Grilled/Red Wine Jus/ Yukon Pommery Mashed/Seasonal Vegetables

OR

Ontario Coho Salmon

Locally Farm Raised/Roast Garlic Aioli/Yukon Pommery Mashed/Seasonal Vegetables

OR

Smoked Chicken and Pea Carbonara


Brandt Smoked Chicken/Sweet Peas/Stoney Creek Tomato Broth/Pingue Prosciutto
Parmigiano Reggiano

Gluten Free Noodles Available for and Additional \$3 Charge 

Dessert

Crème Brûlée

Crème Brûlée of The Week/Fresh Berries/Biscoff Cookie

Can be prepared Gluten Free 

OR

Chef Inspired Dessert Feature

3-course Prix-fixe Dinner \$65/person
Pricing does not include taxes and gratuities.

Executive Chef Steve Thornborrow