









Brunch

Appetizers

Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Our Chef's Caesar Salad Fresh Hearts of Romaine Lettuce, Crisp Bacon, Croutons, Parmigiano Reggiano	16
Add 5 oz Chicken Breast	14
Add 3-piece Prawns	16
Autumn Apple Salad Peninsula Ridge Shiraz Poached Beal Farms Apples, Candied Pecans, Dried Cranberries Mariposa Goats Cheese, Ontario Baby Spinach, Maple Dijon Vinaigrette	18
Add 5 oz Chicken Breast	14
Add 3-piece prawns	16
Seasonally Inspired Scones Made Fresh with Seasonal Ingredients, Served with Whipped Salted Butter	5

Main Courses

Monte Cristo Brioche French Toast, Shaved Smoked Ham, Truffle Gouda, Dijon Aioli, Maple Butter, Herb Roasted Potatoes	21
Gluten Free Bun Available 	4
Smoked Salmon Tartine Sourdough Toast, Lemon Dill Mascarpone, Smoked Salmon, Crispy Capers, Shaved Onion, Everything Seasoning, Fresh Sprouts, Cucumber Mignonette, Mixed Greens Salad	22
Gluten Free Bun Available 	4
Eggs Benedict Choose A Style Two Poached Eggs, English Muffin, Hollandaise, Herb Roasted Potatoes	24
Lobster Florentine Butter Poached Lobster, Sautéed Spinach	
Or	
Pork Belly House Cured and Smoked Pork, White Wine Honey Glaze	
Or	
Asparagus and Brie Grilled Marinated Asparagus, Torched Brie Cheese	
Gluten Free Bun Available 	4
Duck Carbonara Guanciale, Parmigiano Reggiano, Duck Confit, Egg Yolk, Toasted Black Pepper, Tagliatelle	26
Gluten Free Noodles Available 	3
Garden Frittata 	21
Cherry Tomato Confit, Grilled Asparagus, Fingerling Potatoes, Sautéed Spinach, Bocconcini, Niagara Mixed Greens Salad	
Greek Lamb Burger Sundried Tomato Olive and Caper Tapenade, Feta Cheese, Onion, Tomato, Watercress, Niagara Mixed Greens Salad	26
Gluten Free Bun Available 	4