



## ***Lunch***

### ***Appetizers***

<b>Peninsula Ridge Soup Du Jour</b> Seasonally Inspired Local Ingredients	<b>12</b>
<b>Our Chef's Caesar Salad</b> Crisp Romaine, Pancetta Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing <b>Add</b> Chicken Breast or 3 Jumbo Prawns	<b>18</b> <b>14</b>
<b>Heirloom Salad</b> Pickled Beets, Honey Roasted Heirloom Carrots, Candied Pecans, Goat Cheese, Sweet and Bitter Greens, Lemon Riesling Vinaigrette <b>Add</b> Chicken Breast or 3 Jumbo Prawns	<b>16</b> <b>14</b>
<b>Blue Bay Mussels ~ Choose a Style</b> Pinot Grigio, Dashi, Shallot Garlic Butter, Lemon and Fresh Herbs Or Tomato, Chili, Lime, Scallion, Old Bay Seasoning	<b>23</b>
<b>Cheese and Charcuterie (Serves Two)</b> Local Cured Meats and Cheeses, House made Pickles and Preserves, Crostini	<b>36</b>

### ***Main Courses***

<b>Arcanum Burger</b> 7oz AAA Prime Rib Burger, Sharp Cheddar, Arcanum Onion Jam, Smoked Peppercorn Aioli, Dressed Arugula, Brioche Bun, Served with a Side Green Salad	<b>24</b>
<b>Salmon Meunière</b> Seared Atlantic Salmon, Chardonnay Butter, Lemon and Fresh Herbs, Saffron Rice, Ikura Salmon Roe, Spinach and Leek Soubise, Seasonal Vegetables	<b>40</b>
<b>Poblano Chicken Sandwich</b> Marinated Grilled Chicken, Poblano Pesto, Roasted Red Peppers, Baby Spinach, Bocconcini, French Roll, Served with a Side Green Salad	<b>22</b>
<b>Pork Belly BLT</b> House Made Smoked Pork Belly, Sweet and Bitter Greens, Fresh Tomato, Dijon Aioli, French Roll, Served with a Side Green Salad	<b>22</b>
<b>Sweet Potato and Cauliflower Tagine</b> Charred Cauliflower, Spiced Sweet Potato, Poached Apple, Tender Legumes, Saffron Rice, Lemon Mint Yogurt, Seasonal Vegetables	<b>30</b>
<b>Daily Pasta Feature</b> Classically Inspired Pasta Dish	<b>26</b>

**Gluten Free Bun and Noodles are Available for an Additional \$2 Charge**

**Executive Chef Matt McDowell**