



Dinner

Appetizers

Peninsula Ridge Soup Du Jour 12
Seasonally Inspired Local Ingredients

Our Chef's Caesar Salad 18
Crisp Romaine, Pancetta Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing

Stone Fruit and Bocconcini Salad 18
Fresh Stone Fruit, Sweet and Bitter Greens, Basil Marinated Bocconcini, Pistachio Crumble, Lemon Riesling Vinaigrette and Balsamic Glaze

Add to your Salad: Chicken, Shrimp or Trout 14

Miso Grilled Seafood 28
Grilled Shrimp and Scallops, Ponzu Sauce, Miso Glaze, Sweet Corn Purée, Grilled Bok Choy Slaw, Pickled Carrots

Blue Bay Mussels ~ Choose your Style 23
Pinot Grigio, Dashi, Shallot Garlic Butter, Lemon and Fresh Herbs
OR
Tomato, Chili, Lime, Scallion, Old Bay Seasoning

Cheese and Charcuterie (Serves Two) 36
Local Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini

Main Courses

Risotto Milanese 42
Braised Short Rib, Saffron Infused Arborio, Charred Tomato Oil, Sautéed Summer Greens, Parmigiano Reggiano, Charred Radicchio

Grilled Chicken Provençal 38
Grilled Chicken Roulade, Garlic Lemon Glaze, Sauce Vierge, Smashed Fingerling Salad, Lardons, Seasonal Vegetables

Butter Roasted Halibut 50
Herb Crusted Halibut, Beurre Noisette, Shallot Caper Relish, Prawn Crisp, Rice Pilaf, Seasonal Vegetables

Summer Squash Tagliatelle 32
Summer Vegetable Ragu, Grilled Zucchini, Pecorino Romano, Niagara Specialty Pancetta, Herb Infused Olive Oil

AAA 8oz Steak – Two Ways 55
Pepper Crusted Striploin, Cabernet Peppercorn Sauce
OR
Grilled Striploin, Garlic Butter Sauce, Buttermilk Fried Leeks
Both Steak Entrées Served with Herb Roasted Potatoes and Seasonal Vegetables

Tamarind Noodles 30
Charred Cabbage, Sweet Tamarind Sauce, Toasted Sesame, Fried Rice Noodles, Edamame, Seasonal Vegetables, Chili Scallion Oil

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

Executive Chef Matt McDowell