



Lunch

Appetizers

Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Our Chef's Caesar Salad Crisp Romaine, Pancetta Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing	18
Stone Fruit and Bocconcini Salad Fresh Stone Fruit, Sweet and Bitter Greens, Basil Marinated Bocconcini, Pistachio Crumble, Lemon Riesling Vinaigrette and Balsamic Glaze	18
Add to your Salad: Chicken, Shrimp or Trout	14
Andean Bowl Herb Infused Quinoa, Roasted Sweet Potato, Pepitas, Sweet Bell Peppers, Spiced Chickpeas Baby Spinach and Mixed Greens, Cherry Tomatoes, Peruvian Green Sauce	25
Blue Bay Mussels ~ Choose your Style Pinot Grigio, Dashi, Shallot Garlic Butter, Lemon and Fresh Herbs OR Tomato, Chili, Lime, Scallion, Old Bay Seasoning	23
Cheese and Charcuterie (Serves Two) Local Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini	36
 <i>Main Courses</i>	
Arcanum Burger 7oz AAA Prime Rib Burger, Sharp Cheddar, Arcanum Onion Jam, Smoked Peppercorn Aioli, Dressed Arugula, Brioche Bun, Served with a Side Green Salad	24
Shrimp and Chorizo Étouffée Cajun Shrimp, Spicy Tomato Clam Broth, Crispy Chorizo, Sweet Bell Peppers, Rice Pilaf, Scallions and Lime	34
Poblano Chicken Sandwich Marinated Grilled Chicken, Poblano Pesto, Salsa Cruda, Baby Spinach, Bocconcini, French Roll, Served with a Side Green Salad	22
Pork Belly Banh Mi House Cured Pork Belly, Five Spice Glaze, Sweet and Bitter Greens, Pickled Carrots, Dijon Aioli, French Roll, Served with a Side Green Salad	22
Tamarind Noodles Charred Cabbage, Sweet Tamarind Sauce, Toasted Sesame, Fried Rice Noodles, Edamame, Seasonal Vegetables, Chili Scallion Oil	30
Daily Pasta Feature Classically Inspired Pasta Dish	26

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

Executive Chef Matt McDowell