



Prix-Fixe Dinner

Appetizers

Peninsula Ridge Soup Du Jour

Seasonally Inspired Local Ingredients

OR

Chef's Caesar Salad

Crisp Romaine, Pancetta Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing

OR

Niagara Greens Salad

Field Fresh Greens, Cucumber, Tomatoes, Croutons, Onions, Lemon Riesling Vinaigrette

Main Courses

Butter Roasted Trout

Seared Rainbow Trout, Beurre Noisette, Shallot Caper Relish

OR

Grilled Chicken Provençal

Marinated Grilled Chicken, Garlic Lemon Glaze, Sauce Vierge

OR

AAA New York Striploin

8oz Grilled Beef Striploin, Garlic Butter Sauce

All Entrées Served with Herb Roasted Fingerling Potatoes and Seasonal Vegetables

Dessert

Crème Brûlée

Chef Inspired Flavours, Fresh Berries, Biscoff Cookie

Can be prepared Gluten Free

OR

Chef's Choice Dessert

3-Course Prix-Fixe Dinner \$65 per person, plus taxes and gratuity

Executive Chef Matt McDowell