



Dinner

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 or Shrimp	14
Miso Grilled Seafood Grilled Shrimp and Scallops, Ponzu Sauce, Miso Glaze, Sweet Corn Purée, Grilled Bok Choy Slaw, Pickled Carrots	28
Cheese and Charcuterie (Serves Two) Local Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini	36

Main Courses

Risotto Milanese Braised Short Rib, Saffron Infused Arborio, Charred Tomato Oil, Sautéed Summer Greens, Parmigiano Reggiano, Charred Radicchio	42
Grilled Chicken Provençal Grilled Chicken Roulade, Garlic Lemon Glaze, Sauce Vierge, Served with a Smashed Fingerling Salad, Lardons and Seasonal Vegetables	38
Butter Roasted Halibut Herb Crusted Halibut, Beurre Noisette, Shallot Caper Relish, Prawn Crisp, Served with Rice Pilaf and Seasonal Vegetables	50
Summer Squash Tagliatelle Niagara Specialty Pancetta, Summer Vegetable Ragu, Grilled Zucchini, Pecorino Romano, Herb Infused Olive Oil	32
AAA 8oz Steak Grilled Striploin, Garlic Butter Sauce, Buttermilk Fried Leeks, Served with Herb Roasted Potatoes and Seasonal Vegetables	55

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

Executive Chef Matt McDowell