



## ***Prix-Fixe Brunch***

### ***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***

*All Entrées Served with Herb Roasted Potatoes*

#### **Monte Cristo**

Brioche French Toast, Shaved Smoked Ham, Gouda, Dijon Aioli, Maple Butter,

**OR**

#### **Arcanum Burger**

7oz AAA Prime Rib Burger, Sharp Cheddar, Arcanum Onion Jam, Smoked Peppercorn Aioli, Dressed Arugula, Brioche Bun

**OR**

#### **Lobster Florentine Eggs Benedict**

Butter Poached Lobster, Sautéed Spinach, Two Poached Eggs, English Muffin, Hollandaise,

**OR**

#### **Garden Frittata**

Cherry Tomato Confit, Grilled Asparagus, Fingerling Potatoes, Sautéed Spinach, Bocconcini

### ***Dessert***

#### **Crème Brûlée**

Chef Inspired Flavours, Fresh Berries, Biscoff Cookie

*Can be prepared Gluten Free*

**OR**

#### **Chef's Choice Dessert**

*3-Course Prix-Fixe Brunch \$50 per person, plus taxes and gratuity*