



The
RESTAURANT
at Peninsula Ridge

Brunch

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
Autumn Bench Salad Shaved Radish, Parsnip Crisps, Radicchio, Roasted Broccoli, Dried Cranberries, Crumbled Feta, Orange Falcon's Nest Pinot Noir Vinaigrette	18
Add to your Salad: Chicken or Shrimp	14
Chicken Liver Mousse Ratafia Infused Mousse, Pickled Onion, Yukon 'Bits', House Made Preserve, Baguette	21
Chef Inspired Scone Freshly Made, Served with Whipped Salted Butter and Home-Made Preserve	5

Main Courses

Monte Cristo Brioche French Toast, Shaved Smoked Ham, Gruyère, Dijon Aioli, Maple Butter, Served with Herb Roasted Potatoes	21
Eggs Benedict ~ Choose a Style Two Poached Eggs, English Muffin, Hollandaise, Served with Herb Roasted Potatoes	24
Lobster Florentine Butter Poached Lobster, Sautéed Spinach Or Pork Belly House Cured and Smoked Pork, White Wine Honey Glaze Or Asparagus and Brie Grilled Marinated Asparagus, Torched Brie Cheese	
Cheese and Mushroom Omelette Three Egg Omelette, Sautéed Mushroom Medley, Brie and Cheddar Cheese, Minced Chives Served with Herb Roasted Potatoes	21
Arcanum Burger 2.0 7oz AAA Prime Rib Burger, Smokey Bacon, Sharp Cheddar, Arcanum Pickled Onions, Sweet Tomato Chutney, Smoked Peppercorn Aioli, Baby Greens, Brioche Bun, Served with a Side Green Salad	26

Gluten-Free Bun is Available for an Additional \$2 Charge

Executive Chef Matt McDowell