



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
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
Cheese and Charcuterie (Serves Two) Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini	36

Main Courses

Steak and Mushroom Sandwich Grilled AAA Steak, Sautéed Mushrooms, Gruyère, Dijon Aioli, French Roll, Dressed Arugula, Served with Fingerling Frites <i>Steak will be Served Medium</i>	28
Duck Pot Pie Duck Confit, Roasted Apples, Niagara Gold Cheese, Slow Cooked Root Vegetables, Crisp Pastry, Served with a Side Green Salad	26
Vegetable Coconut Curry Red Curry, Coconut Braised Vegetables, Chili Scallion Oil, Rice Pilaf, Cilantro and Lime Add to your Curry: Chicken or Shrimp	24 14
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 Fingerling Frites	26
Daily Pasta Feature Classically Inspired Pasta Dish	26

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

Executive Chef Matt McDowell