



Prix-Fixe Brunch

Appetizers

Peninsula Ridge Soup Du Jour

Seasonally Inspired Local Ingredients

OR

Chef's Caesar Salad

Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing

OR

Niagara Greens Salad

Baby Greens, Cherry Tomato, Cucumber, Shaved Radish, Semi-Dry Riesling Vinaigrette with Thyme Infused Honey

Main Courses

All Entrées Served with Herb Roasted Potatoes

Croque Madame

Sourdough Toast, Gruyère, Black Forest Ham, Mornay, Poached Egg, Chives,

OR

Arcanum Burger 3.0

7oz AAA Prime Rib Burger, Arcanum Barbecue Sauce, Onion Crisps, Dijon Aioli, Pepperjack Cheese, Tangy Slaw, House Made Pickles, Brioche Bun

OR

Eggs Benedict Florentine

Smoked Salmon, Baby Spinach, Two Poached Eggs, English Muffin, Hollandaise Sauce

OR

Roasted Vegetable Shakshuka

Harissa Tomato Sauce, Two Poached Eggs, Roasted Zucchini and Eggplant, Toasted Baguette, Crispy Chickpeas, Fresh Herbs and Olive Oil

Dessert

Crème Brûlée

Chef Inspired Flavours, Fresh Berries, Biscoff Cookie

OR

Dessert Feature

Chef Inspired Creation

*3-Course Prix-Fixe Brunch \$50 per person, plus taxes and gratuity
For Large Groups of 10 or more*