



Dinner

Appetizers

Peninsula Ridge Soup Du Jour Seasonally Inspired Local Ingredients	12
Our Chef's Caesar Salad Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing	18
Spring Salad Blanched Asparagus, Baby Greens, Shaved Rainbow Carrots and Radish, Toasted Pecans, Goat Cheese, Semi-Dry Riesling Vinaigrette with Thyme Infused Honey	18
Add to your Salad: Chicken or Shrimp	14
Maple Smoked Duck Maple Smoked Duck Breast, Crispy Rice Cake, Maple Chili Hoisin, Watercress, Carrot Ginger Purée, Cucumber	24
Mushrooms on Toast Sautéed Mushrooms, Wild Mushroom Béchamel, Tarragon Oil, Sourdough Toast	21
Blue Bay Mussels ~ Choose a Style Pinot Grigio, Dashi, Garlic Butter, Lemon, Fresh Herbs Or Coconut Curry, Lime, Cilantro, Chili	23
Cheese and Charcuterie (Serves Two) Local Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini	36
 <i>Main Courses</i>	
Pepper Crusted Lamb Grilled Lamb Chops, Garlic Peppercorn Seasoning, Gremolata, Rosemary Parmigiano Baked Polenta, Veal Reduction, Pickled Chili	50
Turbot Confit Slow Cooked Turbot, Agrumato Olive Oil, Beetroot Nantais Smoked Prawn and White Miso Mousse, Beef Fat Roasted Potatoes	45
Ravioli in Rosé Guanciale, Basil Marinated Chicken, Ricotta Ravioli, Vodka Rosé Sauce, Fire Roasted Peppers, Baby Spinach, Parmigiano Reggiano	36
Grilled Ontario Pork Chop Brined 10oz Bone-In Pork Loin, Sage and Apple Glaze, Seared Cabbage, Sweet Potato Mash, Toasted Pine Nuts, Sauvignon Blanc Mustard	38
Stuffed Eggplant Roasted Eggplant, Red Pepper Walnut Purée, Lemon and Herb Tahini Sauce, Fried Shallots, Za'atar Stewed Chickpeas with Sultanas, Garlic Rice Pilaf	32
Tenderloin Steak Grilled 8oz Beef Tenderloin, Bordelaise, Charred Onion Butter, Truffle Potato Pavé, Horseradish Cream, Lumpfish Caviar	60