



## ***Lunch***

### ***Appetizers***

**Peninsula Ridge Soup Du Jour** 12  
Seasonally Inspired Local Ingredients

**Our Chef's Caesar Salad** 18  
Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons,  
Parmigiano Reggiano, Lemon Caper Dressing

**Spring Salad** 18  
Blanched Asparagus, Baby Greens, Shaved Rainbow Carrots and Radish, Toasted Pecans,  
Goat Cheese, Semi-Dry Riesling Vinaigrette with Thyme Infused Honey

**Add to your Salad:** Chicken or Shrimp 14

**Roasted Vegetable Ricotta** 20  
Whipped Ricotta, Balsamic Glaze Roasted Vegetables, Niagara Specialty Nduja Sausage,  
Dressed Chicory, Toasted Pine Nuts, Crostini

**Blue Bay Mussels ~ Choose a Style** 23  
Pinot Grigio, Dashi, Garlic Butter, Lemon, Fresh Herbs  
Or  
Coconut Curry, Lime, Cilantro, Chili

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

### ***Main Courses***

**Arcanum Burger 3.0** 26  
7oz AAA Prime Rib Burger, Arcanum Barbecue Sauce, Onion Crisps, Dijon Aioli,  
Pepperjack Cheese, Tangy Slaw, House Made Pickles, Brioche Bun, Served with a Green Salad

**Hot Chicken Sandwich** 24  
Cajun Fried Chicken, Applewood Smoked Bacon, Tomato, Chive Aioli,  
Brioche, Butter Lettuce, Served with a Green Salad

**Rice Noodle Salad** 22  
Rice Noodles, Edamame, Julienned Vegetables, Nuoc Cham Sauce,  
Fried Sweet Potato, Cashew Crumble

**Salmon Fricassée** 28  
Seared Salmon, Sautéed Spinach and Leeks, Herb and Caper Béchamel, Garlic Rice Pilaf

**Daily Pasta Feature** 26  
Classically Inspired Pasta Dish

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

**Executive Chef Matt McDowell**