



Lunch

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
Roasted Vegetable Ricotta Whipped Ricotta, Balsamic Glaze Roasted Vegetables, Niagara Specialty Nduja Sausage, Dressed Chicory, Toasted Pine Nuts, Crostini	20
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>	
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, Served with a Green Salad	26
Cajun Chicken Sandwich Cajun Fried Chicken, Applewood Smoked Bacon, Tomato, Chive Aioli, Brioche, Butter Lettuce, Served with a Green Salad	24
Rice Noodle Salad Rice Noodles, Edamame, Julienned Vegetables, Nuoc Cham Sauce, Fried Sweet Potato, Cashew Crumble	22
Salmon Fricassée Seared Salmon, Sautéed Spinach and Leeks, Herb and Caper Béchamel, Garlic Rice Pilaf	28
Daily Pasta Feature Classically Inspired Pasta Dish	26

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

Executive Chef Matt McDowell