



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
Summer Salad Blueberries, Baby Greens, Toasted Almonds, Goat Cheese, Pickled Red Onion, Grilled Corn, Semi-Dry Riesling Vinaigrette with Thyme Infused Honey	18
Add to your Salad: Chicken or Shrimp	14
Baked Comfort Cream Upper Canada Comfort Cream, Blackberry Peach Chutney, Pistachio Crumble, Crostini	26
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

Main Courses

Marinated Half Rack of Lamb Grilled Lamb Half Rack, Rosemary and Sun-Dried Tomato Marinade, Gremolata, Saffron Rice Pilaf, Veal Reduction, Pickled Chili	50
Crusted Haddock Seared Haddock, Lime and Herb Panko Crust, Chive Crème Fraiche, Curried Lentil Piccalilli, Garlic Roasted Fingerling Potatoes,	45
Seafood Pasta Garlic Sautéed Shrimp and Scallops, Lemon Pinot Grigio Sauce, Rapini, Capers and Herbs, Pappardelle, Parmigiano Reggiano	36
Grilled Ontario Pork Chop Brined 10oz Bone-In Pork Loin, Maple Peach Glaze, Brown Butter Roasted Cabbage, Sweet Potato Mash, Sauvignon Blanc Mustard	38
Summer Risotto Roasted Vegetable Stock, Garden Peas, Basil Mint Pesto, Roasted Summer Squash, Blistered Cherry Tomatoes, Toasted Pine Nuts	32
Striploin Steak ~ Choose a Style Grilled 10oz AAA Canadian Steak, Roasted Potatoes, Vegetables and a Red Wine Demi-Glace <i>Smoked Peppercorn Whisky Butter, Crispy Onions Blue Cheese and Mushroom</i>	60