

## ***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*

***Executive Chef Matt McDowell***