



## ***Prix-Fixe Dinner***

### ***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***

#### **Summer Risotto**

Roasted Vegetable Stock, Garden Peas, Basil Mint Pesto, Roasted Summer Squash, Blistered Cherry Tomatoes, Toasted Pine Nuts

**OR**

#### **Striploin Steak**

Grilled AAA 10oz Beef Striploin, Smoked Peppercorn Whisky Butter, Crispy Onions, Red Wine Demi-Glace, Garlic Roasted Potatoes

**OR**

#### **Crusted Haddock**

Seared Haddock, Lime and Herb Panko Crust, Chive Crème Fraiche, Curried Lentil Piccalilli, Garlic Roasted Potatoes

**OR**

#### **Grilled Chicken Piccata**

Grilled Chicken Breast, Lemon Pinot Grigio Sauce, Capers and Herbs, Sautéed Rapini, Garlic Roasted Potatoes

### ***Dessert***

#### **Crème Brûlée**

Chef Inspired Flavours, Fresh Berries, Biscoff Cookie

**OR**

#### **Dessert Feature**

Chef Inspired Creation

***Vegan and Vegetarian Options available***

***3-Course Prix-Fixe Dinner \$75 per person, plus taxes and gratuity***

***For Large Groups of 10 or More***

***Executive Chef Matt McDowell***