



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
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
Heirloom Tomato Ricotta Whipped Ricotta, Fresh Heirloom Tomatoes, Balsamic Glaze, Basil Oil, Crispy Prosciutto Served with 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

Main Courses

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
Carne Asada Grilled Steak, Pickled Onion, Smoked Chili Lime Crema, Seasonal Salsa Corn Tortilla, Cilantro, Served with a Green Salad	26
Chicken Niçoise Garlic Basted Chicken, Broiled Feta, Pistachio Crumble, Lemon Dill Yogurt, Patate Niçoise	28
Salmon Romesco Seared Salmon, Roasted Tomato Romesco, Saffron Rice Pilaf, Olives, Garlic Sautéed Greens	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