



## ***Lunch***

### ***Appetizers***

<b>Peninsula Ridge Soup Du Jour</b> Seasonally Inspired Local Ingredients	<b>12</b>
<b>Our Chef's Caesar Salad</b> Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing	<b>18</b>
<b>Summer Salad</b> Blueberries, Baby Greens, Toasted Almonds, Goat Cheese, Pickled Red Onion, Grilled Corn, Semi-Dry Riesling Vinaigrette with Thyme Infused Honey	<b>18</b>
<b>Add to your Salad:</b> Chicken or Shrimp	<b>14</b>
<b>Heirloom Tomato Ricotta</b> Whipped Ricotta, Fresh Heirloom Tomatoes, Balsamic Glaze, Basil Oil, Crispy Prosciutto Served with Crostini	<b>20</b>
<b>Blue Bay Mussels ~ Choose a Style</b> Pinot Grigio, Dashi, Garlic Butter, Lemon, Fresh Herbs Or Coconut Curry, Lime, Cilantro, Chili	<b>23</b>
<b>Cheese and Charcuterie (Serves Two)</b> Local Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini	<b>36</b>
 <b><i>Main Courses</i></b>	
<b>Arcanum Burger 3.0</b> 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	<b>26</b>
<b>Carne Asada</b> Grilled Steak, Pickled Onion, Smoked Chili Lime Crema, Seasonal Salsa Corn Tortilla, Cilantro, Served with a Green Salad	<b>26</b>
<b>Chicken Niçoise</b> Garlic Basted Chicken, Broiled Feta, Pistachio Crumble, Lemon Dill Yogurt, Patate Niçoise	<b>28</b>
<b>Salmon Romesco</b> Seared Salmon, Roasted Tomato Romesco, Saffron Rice Pilaf, Olives, Garlic Sautéed Greens	<b>28</b>
<b>Daily Pasta Feature</b> Classically Inspired Pasta Dish	<b>26</b>

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

**Executive Chef Matt McDowell**