



Lunch

Appetizers

Peninsula Ridge Soup Du Jour Chef Inspired Local Ingredients	12
Bluenoser Seafood Chowder Butter Poached Prawns, Nova Scotian Scallops, Clams, Chardonnay Infused Cream Broth, Sweet Corn, Leeks, Potato, Topped with Applewood Smoked Bacon and Fresh Herbs	20
Our Chef's Caesar Salad Crisp Romaine, Applewood Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Lemon Caper Dressing	18
Harvest Squash Salad Roasted Seasonal Squash, Arugula, Baby Greens, Toasted Pumpkin Seeds, Pickled Apple, Crumbled Aged Cheddar, Maple-Balsamic Vinaigrette	18
Add to your Salad: Chicken or Shrimp	14
Forager's Mushroom Mousse Velvety Mousse made from Wild Mushrooms, Cabernet Sauvignon Icewine Jelly, Fried Shallots, Toasted Brioche, Finished with Truffle Oil	20
Cheese and Charcuterie (Serves Two) Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini	36

Main Courses

Arcanum Burger 7oz AAA Prime Rib Burger, Smoked Gouda, Arcanum Onion Jam, Dijon Aioli, Baby Arugula, Toasted Brioche Bun, Served with a Green Salad	25
Farm and Fowl Sandwich Spiced Duck Confit, Creamy Brie, Cabernet Sauvignon Icewine Pear Compote, Toasted Sourdough, Served with a Green Salad	25
Peninsula Pot Pie Braised Lamb, Roasted Root Vegetables, Tender Yukon Gold Potatoes, Red Wine Lamb Jus, Crisp Pastry, Served with a Green Salad	28
Maple Harissa Cauliflower Grilled Cauliflower Steak, Maple Harissa Glaze, Parsnip Purée, Pumpkin Seed Chimichurri, Scallion Rice	24
Daily Pasta Feature Classically Inspired Pasta Creation	26

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

Executive Chef Matt McDowell