



Lunch

Appetizers

Peninsula Ridge Soup Du Jour Chef Inspired Local Ingredients	12
Our Chef's Caesar Salad Crisp Romaine, Double Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Sue's Caesar Dressing	18
Spring Salad Baby Greens, Radicchio, Shaved Rainbow Carrots and Radish, Pickled Red Onion, Goat Cheese, Toasted Pine Nuts, Lemon Thyme Vinaigrette	18
Add to your Salad: Chicken or Shrimp	14
Grilled Guernsey Girl Spiced Tubby Bee Honey, Red Pepper Walnut Romesco, Herb Oil, Asparagus Slaw, Sourdough Baton	26
Chicken Liver Mousse Ratafia Infused Mousse, Brown Butter, Semi-Dry Riesling Berry Compote, Pickled Onion and Gherkin, Toasted Baguette	22
Blue Bay Mussels ~ Choose a Style Pinot Grigio, Dashi, Garlic Butter, Lemon, Fresh Herbs Or Coconut Curry, Lime, Cilantro, Chili Oil	22
Cheese and Charcuterie (Serves Two) Local Cured Meats and Cheeses, House Made Pickles and Preserves, Crostini	40
<i>Main Courses</i>	
Arcanum Burger Grilled 7oz AAA Prime Rib Burger, Arcanum Tomato Jam, Smoked Peppercorn Aioli, Aged Cheddar, Onion Crisps, Arugula, Toasted Brioche Bun, Served with a Green Salad	26
Wine Club Sandwich Prosciutto, Butter Basted Grilled Chicken, Pinot Grigio Dijon Glaze, Herb Roasted Garlic Aioli Niagara Gold, Heirloom Tomato, Bibb Lettuce, Sourdough, Served with a Green Salad	26
Salmon Almondine Seared Atlantic Salmon, Herb and Spinach Béchamel, Baked Lemon Garlic Rice, Toasted Almond Tuille, Pickled Shallot Relish	30
Aubergine Grilled Eggplant Stuffed with Chickpeas, Rice, Sautéed Vegetables and Olives, Fire Roasted Tomato Purée, Toasted Pine Nuts, Served with a Green Salad	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