

Prix-Fixe Brunch

Appetizers

Peninsula Ridge Soup Du Jour

Chef Inspired Local Ingredients

OR

Chef's Caesar Salad

Crisp Romaine, Double Smoked Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Sue's Caesar Dressing

OR

Niagara Greens Salad

Baby Greens, Cherry Tomato, Cucumber, Shaved Radish, Croutons, Lemon Thyme Vinaigrette

Main Courses

All Entrées Served with Herb Roasted Potatoes, excluding the Pasta Dish

The Count

Smoked Virginia Ham, Gruyère Cheese, Herb and Roasted Garlic Aioli, French Toast, Maple Butter

OR

Arcanum Burger

Grilled 7oz AAA Prime Rib Burger, Arcanum Tomato Jam, Smoked Peppercorn Aioli, Aged Cheddar, Onion Crisps, Arugula, Toasted Brioche Bun

OR

Eggs Benedict Florentine

Smoked Salmon, Baby Spinach, Two Poached Eggs, English Muffin, Hollandaise

OR

Rigatoni Arrabbiata

Crispy Prosciutto, Blistered Cherry Tomato, Chili Oil, Spring Greens, Parmigiano Reggiano, Rigatoni, Pomodoro

Dessert

Crème Brûlée

Chef Inspired Flavours, Fresh Berries, Biscoff Cookie

OR

Dessert Feature

Chef Inspired Creation

Gluten Free Bun and Noodles are Available for an additional \$2 charge

3-Course Prix-Fixe Brunch \$50 per person, plus taxes and gratuity

For Large Groups of 10 or more

Executive Chef Matt McDowell

