

## ***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***

