



Lunch

Appetizers

Peninsula Ridge Soup Du Jour Chef Inspired Local Ingredients	12
Our Chef's Caesar Salad Crisp Romaine, Bacon Bits, Garlic Croutons, Parmigiano Reggiano, House made Caesar Dressing	22
Summer Salad Baby Greens, Seasonal Fruit, Shaved Radish, Pickled Red Onion, Whipped Feta, Herb and Red Lentil 'Crackling', Lemon Poppy Vinaigrette	21
Add to your Salad: Chicken or Shrimp	14
Grilled Guernsey Girl Spiced Tubby Bee Honey, Fried Sourdough, Toasted Walnut, Saffron Poached Pear with Pickled Lemon	26
Chicken Liver Mousse Ratafia Infused Mousse, Brown Butter, House made Compote, Pickled Onion and Gherkin, Toasted Baguette	23
Blue Bay Mussels ~ Choose a Style Pinot Grigio, Dashi, Garlic Butter, Lemon, Fresh Herbs Or Coconut Curry, Lime, Cilantro, Chili Oil	24
Cheese and Charcuterie (Serves Two) Local Cured Meats and Cheeses, House Made Pickles, Preserves and Crostini	40
<i>Main Courses</i>	
Arcanum Burger Grilled 7oz AAA Prime Rib Burger, Crispy Bacon, Smoked Peppercorn Aioli, Aged Cheddar, Arcanum Onion Jam, Arugula, Toasted Brioche Bun, Served with a Green Salad	29
Wine Club Sandwich Prosciutto, Butter Basted Grilled Chicken, Pinot Grigio Dijon Glaze, Niagara Gold, Herb and Roasted Garlic Aioli, Heirloom Tomato, Bibb Lettuce, Sourdough, Served with a Green Salad	27
Potato Crusted Salmon Meunière Seared Atlantic Salmon, Dijon Potato Crust, White Wine Herb Butter, Baked Lemon Garlic Rice, Shallot Caper Relish	34
Chay Curry Roasted Sweet Potato, Red Coconut Curry, Toasted Cashews, Lime and Cilantro, Sautéed Vegetables, Vermicelli Noodles	30
Daily Pasta Feature Classically Inspired Pasta Creation	26

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

Executive Chef Matt McDowell