

Dinner

Appetizers

Peninsula Ridge Soup Du Jour Chef Inspired Local Ingredients	15
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	22
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	27
Chicken Liver Mousse Ratafia Infused Mousse, Brown Butter, House made Compote, Pickled Onion and Gherkin, Toasted Baguette	23
Tuna Carpaccio Thinly Pounded Ahi Tuna, Olive Oil Agrumato, Toasted Pinenuts, Caper and Pickled Shallot, Lightly Dressed Arugula, Lemon and Fresh Herbs, Crostini	27
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	42

Main Courses

Grilled Ontario Pork Chop Brined 10oz Pork Rib Chop, Chili Carrot Purée, Rosemary Roasted Fingerlings, Grilled Peach Chimichurri, Veal Jus	45
Suprême Sous Vide Pan Seared Ontario Chicken Sous Vide, Roasted Cauliflower Purée, Caper and Cherry Tomato Butter, Sautéed Greens with Lardons, Rosemary Roasted Fingerlings	42
Soy Glazed Whitefish Seared Canadian Whitefish, Ginger Soy Glaze, Sweet Sesame Cucumber Salad, Baked Lemon Garlic Rice, Furikake Crisps	45
Tagliatelle Verdure Basil Pesto with Cannellini, Cherry Tomato, Garlic Sautéed Kale, Roasted Broccoli, Tagliatelle Pasta, Parmigiano Reggiano	35
Honey Spiced Lamb Grilled Honey Glazed Lamb Chops, Summer Squash Salsa, Baked Lemon Garlic Rice, Mint and Confit Garlic Labneh	55
Black Angus Striploin ~ Choose a Style Grilled Wellington County 10oz Striploin Steak, Rosemary Roasted Fingerlings <i>Mushroom Marsala: Truffle Mushroom Marsala, Pancetta</i> Or <i>Steakhouse: Garlic Wine Butter, Syrah Demi-glace and Caramelized Onions</i>	65

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

Executive Chef Matt McDowell