



Prix-Fixe Lunch

Appetizers

Peninsula Ridge Soup Du Jour

Chef Inspired Local Ingredients

OR

Chef's Caesar Salad

Crisp Romaine, Bacon Bits, Garlic Croutons, Parmigiano Reggiano, House Made Caesar Dressing

OR

Niagara Greens Salad

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

Main Courses

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

Arcanum Burger

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

OR

Potato Crusted Salmon Meunière

Seared Atlantic Salmon, Dijon Potato Crust, White Wine Herb Butter, Shallot Caper Relish

OR

Daily Pasta Feature

Classically Inspired Pasta Dish

Dessert

Classic Vanilla Bean Crème Brûlée

House Made, Served with Fresh Berries and a 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 \$60 per person, plus taxes and gratuity

For Large Groups of 10 or more

Executive Chef Matt McDowell