

Dinner

Appetizers

Peninsula Ridge Soup Du Jour **15**
Chef Inspired

Our Chef's Caesar Salad **22**
Crisp Romaine, Bacon Bits, Garlic Croutons, Parmigiano Reggiano, Caesar Dressing

Celtic Greens **22**
Baby Greens and Radicchio, Celtic Blue Cheese, Shaved Apple,
Toasted Pistachio, Honey Roasted Celery Root, Honey Dijon and Thyme Vinaigrette

Add to your Salad: Chicken or Shrimp **14**

Squash Gnocchi **24**
Potato Gnocchi, Butternut Squash and White Bean Ragout, Toasted Almond Gremolata, Pecorino

Seared Scallop **26**
Roasted Corn Purée, Succotash with Chorizo, Chive Oil, Yukon Gold Crisp

Pepper and Smoke Steak Tartare **28**
Smoked Pepper Cured Wellington County Beef, Confit Garlic Aioli,
Beef Fat Fried Sourdough, Maple Mustard, Pickled Shallot and Peppery Greens

Cheese and Charcuterie (Serves Two) **42**
Local Cured Meats and Cheeses, House Made Pickles, Preserves and Crostini

Main Courses

Grilled Ontario Pork Chop **45**
Brined 10oz Bone-in Canadian Pork Chop, Sweet Potato and Gochujang Mash,
Wismer Vineyard Sauvignon Blanc Gastrique, Topped with a Pepita, Sage and Parsnip Crunch

Suprême Vol-au-Vent **42**
Goat Cheese and Spinach Stuffed Chicken Suprême, Crispy Vol-au-Vent,
Leek and Roasted Mushroom Filling, Chardonnay Béchamel, Pomme Purée, Pan Jus

Pan Roasted Pickerel **45**
Lightly Coated Pickerel Roasted with Butter, Lentils Depuy, Saffron Cream,
Hazelnut Brown Butter, Arugula and Shaved Apple Salad, Pickled Mustard Seed

Wild Mushroom Risotto **36**
Caramelized Forest Mushrooms, Porcini Broth,
Sautéed Rapini with Chili, Herb Oil, Parmigiano Reggiano

Black Garlic Tenderloin **70**
8oz Wellington County Tenderloin, Pomme Purée,
Reserve Syrah Demi-Glace, Black Garlic Butter, Port Caramelized Pearl Onion

Executive Chef Matt McDowell