

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, Caesar Dressing

OR

Niagara Greens Salad
Baby Greens, Cherry Tomato, Cucumber, Croutons, Honey Dijon and Thyme Vinaigrette

Main Courses

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

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

OR

Curry Pot Pie
Lentil and Sweet Potato Curry, Roasted Vegetables, Crispy Pastry,
Pickled Mustard Seed with Sweet Onion, Tomato Chutney

OR

Daily Pasta Feature
Classically Inspired Pasta Dish

Dessert

Classic Vanilla Bean Crème Brûlée
House Made, Served with Fresh Berries and a Biscotti

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