

Lunch

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**

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

Arcanum Burger **29**
Grilled 7oz AAA Prime Rib Burger, Maple Back Bacon, Smoked Peppercorn Aioli,
Aged Cheddar, Arcanum Onion Jam, Arugula, Toasted Brioche Bun, Served with a Green Salad

Farm and Fowl Sandwich **29**
Five-Spice Duck Confit, Double Cream Brie, Riesling Pear Compote,
Butter Toasted Sourdough, Served with a Green Salad

Hachis Parmentier **32**
Braised Lamb, Veal Velouté, Yukon Gold and Celery Root Mash, Broiled Sharp Cheddar,
Served with a Green Salad

Curry Pot Pie **28**
Lentil and Sweet Potato Curry, Roasted Vegetables, Crispy Pastry,
Pickled Mustard Seed with Sweet Onion, Masala Roasted Potatoes, Tomato Chutney

Daily Pasta Feature **28**
Classically Inspired Pasta Creation

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

Executive Chef Matt McDowell