



THE RESTAURANT AT
PENINSULA RIDGE

LUNCH MENU

FIRST COURSE

GAZPACHO TOPPED WITH GRILLED PRAWNS AND OLIVE OIL DRIZZLE	\$7.95
SOUP OF THE DAY	\$7.95
CAESAR SALAD WITH DOUBLE SMOKED BACON AND CREAMY GARLIC DRESSING	\$8.95
TENDER GREENS, CHERRY TOMATO, CUCUMBER, GOOSEBERRIES, ENOKI MUSHROOMS, WITH CRUMBLED C'EST BON FETA & RED ONION VINAIGRETTE	\$10.95
BOSTON BIB AND WATERCRESS SALAD WITH POACHED SHRIMP, BABY BEETS AND LEMON-POPPYSEED DRESSING	\$11.95
BREADED LAMB SCALLOPINI WITH MINTED TOMATO, CUCUMBER, SUNCHOKE, AND RICOTTA SALAD	\$14.95
PENINSULA RIDGE SLIDERS 3 HOUSE MADE SLIDERS TOPPED 3 WAYS -OVENDRIED TOMATO, GOAT CHEESE -SAUTÉED MUSHROOM, GRUYERE CHEESE -SMOKED GOUDA, SWEET ONION ALL SLIDERS FINISHED WITH MAYONAISE & GRAINY MUSTARD	\$13.95



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FROM THE PAN

PENNE PASTA WITH ROAST CHICKEN, SUNDRIED TOMATO, BROCCOLI FLORETS & BASIL CREAM	\$15.95
FUSILI WITH SMOKED SALMON CAPER, GARLIC AND VODKA MARINATED FENNEL IN ROSÉ SAUCE	\$15.95
PORK TENDERLOIN MEDALLIONS TOMATO & SCALLION IN A CHORIZO AND CURRY COUSCOUS	\$17.95
PAN SEARED TROUT ON DILL POTATO LYONNAISE	\$17.95

OFF THE GRILL AND FROM THE BROILER

VANILLA SCENTED QUAIL WRAPPED IN PANCETTA WITH HERB PROVENÇAL REDUCTION	\$23.95
GRILLED BEEF STRIPLOIN WITH CHARRED SWEET ONION FINISHED WITH SHERRY PEPPERCORN CREAM SAUCE	\$23.95
DUCK CONFIT WITH SOUR CHERRY & SCALLION REDUCTION	\$21.95

*ALL GRILL & BROILED ITEMS COME WITH BUTTERMILK MASH POTATO
AND SEASONAL VEGETABLES*

ON THE SIDE

GRILLED TIGER PRAWNS (4)	\$7.95
SAUTÉED MUSHROOMS	\$4.95
SAUTÉED ONION	\$1.95
ROASTED TOMATO	\$1.95
SEASONAL VEGETABLES	\$2.95

DAILY LUNCH 'PRIX FIXE'

THREE COURSE DAILY MENU INCLUDES CHEF'S SELECTION OF FIRST COURSE, MAIN COURSE AND CHEESE OR DESSERT	\$34.95
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EXECUTIVE CHEF
ROBERT TROUT