

The Lobby

The Peninsula Classics

CLASSIC CAESAR SALAD - PARMIGIANO-REGGIANO, CROUTONS, WHITE ANCHOVIES ~ 16

ADD GRILLED ORGANIC CHICKEN OR SHRIMP ~ 10

MAINE LOBSTER ROLL - TARRAGON, CELERY AND PICKLED VEGETABLES ~24

THE PENINSULA CLUB - TURKEY, APPLEWOOD SMOKED BACON, EGG, TOMATO AND AVOCADO ~ 24

THE PENINSULA BURGER - BRAISED SHORT RIBS, SMOKED CHEDDAR AND SWEET POTATO FRIES ~ 22

SALADS

NP **LOBBY SPRING GARDEN SALAD** — SHAVED VEGETABLES, KUMQUATS AND SHERRY VINAIGRETTE ~ 13

LITTLE GEM SALAD—BACON, HEIRLOOM TOMATO, CUCUMBER, BLUE CHEESE DRESSING~ 15

SOUPS

NP **ROASTED TOMATO** - FOCACCIA CROUTONS, CANDIED TOMATO ~ 12

GREEN GARLIC — BRIOCHE CROUTONS, LEMON AND OLIVE OIL ~ 13

ENTREES

HAND ROLLED TAGLIOLINI - CARBONARA, ENGLISH PEAS AND PANCETTA ~ 18

CROQUE MADAME- NUESKE'S HAM, GRUYERE AND ORGANIC EGG ~ 19

CRISPY EGGPLANT SANDWICH - ARUGULA, TOMATO JAM AND PINE NUTS ~ 19

DIVER SCALLOPS — ENGLISH PEAS, PECORINO ROMANO AND FUMET BLANC ~ 24

EXECUTIVE CHEF : MIKE WEHRLE

CHEF DE CUISINE : SETH MOLITERNO

*CONSUMING RAW OR UNDER COOKED MEAT, SEAFOOD OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESSES

NP DENOTES "NATURALLY PENINSULA" LIGHT AND HEALTHY CUISINE