



CONTINENTAL BREAKFAST

choice of chilled fruit juice, two breakfast pastries, baguette

Pierrot Gourmet blend coffee.....	\$15
cappuccino, latte or tea	\$16

NATURALLY PENINSULA BREAKFAST

choice of chilled fruit juice, natural yogurt, granola, berries, whole wheat bagel, cream cheese

Pierrot Gourmet blend coffee.....	\$17
cappuccino, latte or tea	\$18

PENINSULA BREAKFAST

choice of chilled fruit juice, scrambled eggs*, bacon, chicken sausage

Pierrot Gourmet blend coffee.....	\$19
cappuccino, latte or tea	\$20

EUROPEAN BREAKFAST

choice of chilled fruit juice, daily charcuterie, croissant, baguette

Pierrot Gourmet blend coffee.....	\$20
cappuccino, latte or tea	\$21

EGGS

featuring local cage-free eggs

bacon frittata*	\$13
<i>potato, onion, mozzarella cheese</i>	
egg white frittata <i>NP</i>	\$13
<i>oven-dried tomato, spinach, feta</i>	
mushroom frittata*	\$14
<i>leeks, gruyère cheese</i>	
alsatian scrambled eggs*.....	\$14
<i>potato, onion, ham, asparagus, brie cheese</i>	

FRUITS & MORE

whole seasonal fruit.....	\$2
fruit salad <i>NP</i>	\$14
<i>wild lavender honey and meyer lemon</i>	
kalona supernatural organic yogurt <i>NP</i>	\$14
<i>house made granola and market berries</i>	
market berry bowl.....	\$11
steel cut oatmeal, berries <i>NP</i>	\$11
toasted bagel/cream cheese	\$4

BEVERAGES

Pierrot Gourmet blend coffee	\$3.75
espresso	
single \$4.25 / double \$5.25	
cappuccino	
single \$4.25 / double \$5.25	
café latte	
single \$4.25 / double \$5.25	
hot chocolate	\$6.75
assortment of teas	\$5
orange or grapefruit juice	\$6.25
cranberry, tomato, apple, or v-8 juice	\$5
badoit or san pellegrino large bottle	\$8
evian	\$4.50
fiji	\$4.50
organic french soda	\$6
<i>elderflower or elderflower & rose</i>	

BREAKFAST SPECIALS

PG breakfast flatbread	\$14
<i>fromage blanc, bacon, scrambled eggs, onion, gruyere cheese, tomatoes, chives</i>	
scottish smoked salmon.....	\$19
<i>toasted bagel, cream cheese</i>	
breakfast croissant sandwich	\$13
<i>scrambled eggs, cheddar, tomato, bacon or ham</i>	
popover with chicken & sweet potato hash	\$15
<i>tomato, asparagus, mushrooms, poached eggs, mustard mousseline</i>	
buttermilk waffle	\$13
<i>seasonal berries, whipped cream, maple syrup</i>	
brioche french toast.....	\$14
<i>seasonal berries, whipped cream, maple syrup</i>	
croque monsieur.....	\$14
<i>french ham, gruyere, béchamel</i>	

* indicates food items that are cooked to order or served raw consuming raw or under cooked meat, seafood or eggs may increase your risk for food borne illnesses.

Additional charge of \$5 for split orders. *NP* denotes "Naturally Peninsula" light and healthy cuisine.



SALADS

little french salad <i>PG</i>	\$8
<i>butter lettuce, herbs, radishes, dijon dressing</i>	
quinoa and barley salad <i>PG</i>	\$13
<i>butternut squash, citrus, kale, hazelnuts, lemon vinaigrette</i>	
Pen chicken salad.....	\$14
<i>young spinach, apples, bacon, eggs, roasted nuts, pulled rotisserie chicken dried cranberries, manchego cheese, bacon dressing</i>	
chopped shrimp salad.....	\$17
<i>field greens, avocado, mango, tomato, mint, basil, peanuts, shrimp honey-lime dressing</i>	
chicago steak salad*.....	\$16
<i>slow roasted pepper crusted striploin of beef, baby lettuce, arugula, tomato, potato, blue cheese, onion, corn, bacon dressing, mustard sauce</i>	
salad nicoise*.....	\$17
<i>rare-seared tuna, arugula, frisee, eggs, potato, french beans, white anchovies tomato, balsamic dressing</i>	
add chicken breast.....	\$5
add shrimp.....	\$8

PG Soup & Sandwich \$16
cup of soup, half sandwich not including lobster roll

ENTREES

truffle mac & cheese.....	\$13
pesto pasta.....	\$14
<i>beans, potato, asparagus, pecorino, spinach</i>	
rotisserie chicken.....	\$17
<i>carrots, country mashed potatoes, chicken jus</i>	
beef bourguignon.....	\$24
<i>braised short rib, heirloom carrots, confit potatoes</i>	
pan seared salmon <i>PG</i>	\$23
<i>roasted asparagus, rotisserie potatoes</i>	
truffled chicken pot pie.....	\$17
<i>chicken, peas, carrots, truffle veloute, petite salad</i>	

ROTISSERIE TO-GO

whole rotisserie chicken \$12 add sides: \$3
*rotisserie potatoes, sautéed spinach, kale,
asparagus, mushrooms, mashed potatoes, heirloom carrots*

FLAMBEES & QUICHE

<i>french style flatbreads</i>	
alsatian.....	\$13
<i>bacon, sauteed onion, gruyere, fromage blanc, chives</i>	
chicken.....	\$14
<i>pesto, oven-dried tomato, mozzarella, gruyere cheese, basil</i>	
mushroom.....	\$15
<i>pesto, oven-dried tomato, truffle oil, boursin, mozzarella, basil</i>	
quiche lorraine.....	\$13
<i>gruyere cheese, bacon, leeks, petite salad</i>	
provençal quiche.....	\$13
<i>green & yellow zucchini, goat cheese, tomato, petite salad</i>	

SOUP

french onion	
soup du jour	
cup.....	\$5
bowl.....	\$7

STARTERS

hummus.....	\$9
<i>whole wheat pita, olives, and crisp vegetables</i>	
PG olive snack.....	\$9
<i>olives, chorizo, manchego spiced extra virgin olive oil, baguette</i>	
cider beer cheese dip.....	\$7
<i>soft pretzel baton</i>	
deviled egg.....	\$2
cheese plate.....	\$17
<i>daily selection, cranberry crackers, fig jam, seasonal fruit</i>	
charcuterie board.....	\$19
<i>daily selection, pickle, mustard</i>	

SANDWICHES

COLD

maine lobster roll*.....	\$19
<i>fine herbs, celery, mayonnaise, romaine lettuce, butter roll</i>	
housemade whole wheat pita <i>PG</i>	\$13
<i>avocado, cucumber, tomato, radish, romaine lettuce, hummus, yogurt dressing</i>	
smoked salmon*.....	\$17
<i>frisee, capers, red onion, pretzel roll, mustard butter</i>	
baguette au jambon.....	\$15
<i>french ham, brie, baguette, honey mustard</i>	

HOT

tuna melt.....	\$15
<i>french beans, olives, tomato, gruyere cheese on sourdough bread</i>	
Pierrot Gourmet ham & cheese.....	\$15
<i>french ham, gruyere cheese, warm pretzel bread</i>	
ny strip steak sandwich...\$15	
<i>steak, mushrooms, gruyere, lettuce, tomato, baguette</i>	

PG denotes "Naturally Peninsula" light and healthy cuisine.

* indicates food items that are cooked to order or served raw consuming raw or under cooked meat, seafood or eggs may increase your risk for food borne illnesses.

Additional charge of \$5 for split orders.



SPARKLING

glass / bottle

celler vilafranca 'casteller' cava
spain nv..... \$10 / \$40

simonnet-febvre brut rose
cremant de bourgogne\$18 / \$72

moet & chandon imperial
champagne nv\$26 / \$100

WHITE

glass / bottle

chardonnay
cave du buxy, bourgogne, france..\$14 / \$56

pinot grigio
zenato, veneto, italy\$13 / \$52

sancerre blanc
le petit broux, loire valley\$16 / \$64

alsatian white blend
"gentil", hugel, alsace.....\$14 / \$56

chenin blanc
protea, south africa\$13 / \$52

ROSE

glass / bottle

fattoria di basciano
tuscan, italy\$9 / \$36

domaine de bila-haut
cotes-du-roussillon, france.....\$12 / \$48

RED

glass / bottle

pinot noir
gonnet pere et fils, france.....\$14 / \$56

pinot noir
maison roche de bellene burgundy ..\$18 / \$72

malbec
enrique foster, mendoza, argentina ..\$13 / \$52

cabernet sauvignon
smith & hook, central coast\$14 / \$56

cabernet sauvignon
jordan, alexander valley, california ..\$35 / \$140

bordeaux superieur
chateau lescalle, france.....\$16 / \$64

COCKTAILS

bloody mary\$13
vodka and spicy bloody mary mix

mimosa\$14
'casterler' cava brut and orange juice

bellini\$14
'casterler' cava brut and fresh peach

mojito\$13
white rum, lime and mint

sangria\$10
white or red wine and seasonal fruits

moscow mule\$13
vodka, lime and ginger beer

aperol spritz\$12
aperol aperitif and sparkling



LOCAL BEERS

goose island, 312.....\$6
chicago

goose island, matilda\$6
chicago

goose island, sofie\$6
chicago

INTERNATIONAL BEERS

amstel light.....\$6

stella artois.....\$6

buckler non-alcoholic\$6