## 

# WELCOME TO ARDEN PARK

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#### START & SHARE Arden Soup Du Jour

Ask about our Chef inspired daily creation. 5<sup>99</sup>

#### ALE BAKED FRENCH ONION SOUP

The classic beef broth infused with fresh thyme, slow simmered with sweet onions and baked with four cheeses. 7<sup>99</sup>

#### Spinach & Artichoke Dip

A rich creamy blend of cheese, fresh spinach, red pepper and onion. Served with warm pita chips & tortilla chips. 11<sup>50</sup>

#### Bruschetta

Garlic bread topped with our bruschetta of fresh tomatoes, red onion, and green pepper then oven baked with a three cheese blend. 10<sup>25</sup>

#### BUTTERNUT SQUASH RAVIOLI

Made to share! Tender ravioli pasta filled with a blend of butternut squash and parmesan cheese and sage tossed in a pesto cream sauce with toasted pita bread. 14<sup>99</sup>

#### **Breaded Italian Calamari**

Lightly breaded and seasoned with blend of Italian herbs, fried and served with marinara sauce. 11<sup>25</sup>



ADD GRILLED CHICKEN BREAST TO ANY SALAD 650

#### Arden Greens

Fresh spring greens topped with ripe tomatoes, cucumbers, julienned carrots and your choice of dressing. 8<sup>25</sup>

#### CAESAR SALAD

Hand cut romaine hearts, bacon, parmesan reggiano and croutons tossed in a creamy garlic parmesan dressing. 10<sup>75</sup>

#### **GREEK SALAD**

Mixed heritage greens with Kalamata olives, red onions, cucumbers, tomatoes and feta in oregano vinaigrette. 10<sup>75</sup>

#### HARVEST SPINACH SALAD

Fresh spinach leaves tossed with crisp apple, strawberries, dried cranberries, candied pecans and crumbled feta. Topped with grilled chicken breast and cranberry poppyseed vinaigrette. 16<sup>99</sup>

#### Smoked Salmon Salad

Smoked Atlantic salmon over fresh spring greens with grape tomatoes, cucumber, red onion and citrus caper vinaigrette. 1599

## STEAKS

SERVED WITH CHEF'S VEGETABLE & YOUR CHOICE OF POTATO OF THE DAY, WILD RICE OR HAND CUT FRIES

#### WE ARE PROUD TO SERVE AAA AGED CANADIAN BEEF

10oz New York Striploin 2899 6oz Beef Tenderloin 2599 12 oz Aged Ribeye 3450

- Garlic Sautéed Mushrooms 399
- Caramelized Onions 3<sup>99</sup>
- Peppercorn Au Jus 3<sup>99</sup>
- Breaded Shrimp 8<sup>99</sup>
- Crumbled Goat Cheese & Balsamic Glaze 4<sup>99</sup>

### HOUSE SPECIALTIES

#### **GRILLED VEGETABLE RAVIOLI**

CANADIAN BEEF

USTOM

ENHANCEMENTS

Ravioli stuffed with grilled portabella, onions, asparagus, peppers and roasted garlic blended with ricotta, fontina, mozzarella, Parmesan, and Pecorino Romano cheeses. Finished in our light basil pesto and topped with crumbled goat cheese and toasted pita bread16<sup>99</sup> ADD GRILLED CHICKEN 6<sup>50</sup>

#### THE ARDEN STIR FRY

Stir fry of fresh vegetables and chicken served with rice or Cantonese noodles with your choice of Szechuan, sweet and sour or pineapple curry sauce. 17<sup>99</sup>

#### PENNE FLORENTINE

Baby spinach, button mushroom, goat cheese with tomato basil cream sauce. Choice of chicken or cheddar sausage. 1899

SERVED WITH CHEF'S VEGETABLE & YOUR CHOICE OF POTATO OF THE DAY, WILD RICE OR HAND CUT FRIES

ARDEN CHICKEN Panko breaded chicken breast served with mushroom thyme gravy. 21<sup>99</sup>

PERTH COUNTY SMOKED MAPLE PORK CHOP Tender smoked pork topped with Maple apple butter. 1999 **CITRUS SALMON** Grilled salmon filet with a mango pineapple citrus relish. 21<sup>99</sup>

CLASSIC ROAST DUCK CONFIT A timeless dish served with a dark cherry compote. 21<sup>50</sup>