

# START & SHARE



## SOUP OF THE DAY

Ask about our chef inspired daily creation | 5.99

## BAKED FRENCH ONION SOUP

Classic beef broth infused with fresh thyme slow simmered with sweet onions and then oven baked with four cheeses | 7.99

## TRIO OF DIPS WITH GRILLED PITA

Hummus, black bean & bacon, and spinach & cream cheese. Served with grilled pita, toasted crostini and pickled peppers & olives | 12.99

## BRUSCHETTA

Garlic bread topped with our bruschetta of fresh tomatoes, red onion, and green pepper then oven baked with a three cheese blend | 10.25

## BAKED BRIE

Served with a cranberry & cherry compote with toasted crostini's | 12.99

## POACHED JUMBO SHRIMP COCKTAIL

Served in a martini glass with a black bean, tomato and fresh corn salsa | 14.99



# Salads

Add Chicken or Shrimp | 6 • Tofu | 4

## ARDEN GREENS

Fresh spring mix greens topped with ripe tomatoes, cucumbers, carrots, red onion and your choice of dressing | 8.25

## CAESAR SALAD

Hand cut romaine hearts, bacon, parmesan reggiano and croutons tossed in a creamy garlic parmesan dressing | 11.75

## ASIAN CHICKEN SALAD

Mandarin oranges, sweet peppers, red onions, cucumbers, bean sprouts in a toasted sesame vinaigrette | 16.99

## GREEK SALAD

Mixed greens with diced cucumber, grape tomatoes, red onion, celery, sweet peppers, kalamata olives and feta, tossed in a sundried tomato vinaigrette | 11.75



## ROASTED SALMON SALAD

Cucumber, tomato, onion and applewood smoked cheddar tossed in an onion citrus vinaigrette | 16.99

 = Vegetarian  = Gluten Free  = Dairy Free



# STEAKS

Served with chef's vegetable and your choice of potato of the day, steamed rice or hand cut fries. Served with peppercorn jus.



**10 OZ NEW YORK STRIPLOIN** | 28.99

**12OZ RIBEYE** | 36.95

**7 OZ BEEF TENDERLOIN** | 32.95



Add Sautéed Mushrooms | 3.99

Add Sautéed Onions | 3.99

Add Sautéed Shrimp | 4.99

## Entrées



### PERTH COUNTY SMOKED CHOP

With an apple butter maple glaze, served with herb roasted mini potatoes and chef's vegetable | 22.99

### BRAISED LAMB SHANK

Served with creamy mashed potatoes and vegetables in a red wine jus | 23.99

### ARDEN CHICKEN

Panko crusted chicken breast in a mushroom thyme gravy, served with mashed potatoes and chef's vegetable | 21.99

### GRILLED ATLANTIC SALMON

With stir fry vegetables and steamed rice with a fresh mango and cilantro salsa and a mango coulis | 23.99



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# NOODLE BOWLS & PASTA

Add Chicken | 4 • Add Shrimp | 4 • Tofu | 3

## ARDEN STIR FRY

Fresh vegetables stir fried in your choice of Szechuan, sweet & sour or pineapple sauce. Topped with fresh peppers, bean sprouts, green onions served over your choice of rice, chow mein, or rice noodles  | 14.99

## SPICY THAI NOODLES

Stir fried vegetables with rice noodles tossed in a Thai coconut sauce and topped with bean sprouts and green onions | 14.99

## PENNE FLORENTINE

Tossed with mushrooms, onions, roasted peppers and spinach in a creamy tomato basil pesto sauce. | 15.99

## ROASTED BUTTERNUT SQUASH RAVIOLI

Wild mushrooms, caramelized onions and cherry tomatoes tossed in a sage cream sauce. Topped with parmesan and garlic toast | 16.99

# Pizzas



House made, stone baked pizza crust with rosemary and garlic

Gluten Friendly crust available upon request | 1.50

## CHICKEN CAESAR

Creamy garlic base with cheese blend, grilled chicken, smokey bacon, grape tomatoes and parmesan. Topped with freshly shredded romaine and garlic aioli | 13.99

## MEDITERRANEAN VEGETABLE

Pesto base with cheese blend, artichokes, roasted peppers, sautéed mushrooms, caramelized onions and feta | 13.99

## CLASSIC CANADIAN

Zesty tomato base with cheese blend, pepperoni, smokey bacon and sautéed mushrooms | 13.99

## PHILLY CHEESESTEAK

Alfredo base with cheese blend, tender steak, roasted peppers, caramelized onions and mushrooms | 13.99



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# Desserts

## FRESH HOMEMADE PIE

Ask your server for today's selections | 5.99

\*Add Ice Cream | 1.99

## LEMON MERINGUE | 6.99

## CHOCOLATE TRUFFLE MOUSSE CAKE | 7.99

## VANILLA BEAN CRÈME BRÛLÉE | 7.99

## NEW YORK CHEESECAKE

Choice of cherry or chocolate drizzle | 8.99

## RICE PUDDING | 4.75

## FRESH FRUIT PAVLOVA | 8.25

## GLUTEN FRIENDLY CHOCOLATE BROWNIE GF

Served with ice cream | 8.99

# Specialty COFFEE & TEA

Your choice 1 oz | 7.99

## SPANISH COFFEE

Brandy, Triple Sec and coffee

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## IRISH COFFEE

Irish Whiskey, Irish Mist and coffee

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## MONTE CRISTO

Grand Marnier, Kahlua and coffee

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## ARDEN NIGHT CAP

Frangelico, Baileys Irish Cream and coffee

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## BLUEBERRY TEA

Amaretto, Grand Marnier and tea

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