

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

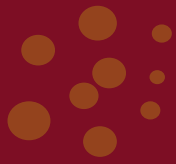
GREEK SALAD

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





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




 = Vegetarian  = Gluten Free  = Dairy Free

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

Served with ice cream | 8.99

Specialty COFFEE & TEA

Your choice 1 oz | 7.99

SPANISH COFFEE

Brandy, Triple Sec and coffee

IRISH COFFEE

Irish Whiskey, Irish Mist and coffee

MONTE CRISTO

Grand Marnier, Kahlua and coffee

ARDEN NIGHT CAP

Frangelico, Baileys Irish Cream and coffee

BLUEBERRY TEA

Amaretto, Grand Marnier and tea

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