



DINNER

5 PM - 9 PM MONDAY TO SATURDAY
5 PM - 8 PM SUNDAYS

FRESH FROM THE KETTLE

SOUP OF THE DAY

Ask about our chef inspired daily creation 6

BAKED FRENCH ONION SOUP

Rich beef bone broth infused with fresh thyme, red wine slow simmered with sweet onions and then oven baked with croutons and cheese 8.5

SALADS

all include a piece of grilled focaccia

ARDEN GREENS

Heritage blend of lettuces, medley of grape tomatoes, cucumbers, carrots, red onion, tamari seeds and nuts. Your choice of dressing 10

DF GF V

BUDDAH BOWL

Heritage blend of lettuces, quinoa, medley of grape tomatoes, cucumbers, carrots, red onions, butternut squash, zucchini, tamari seeds, hard boiled egg, avocado, citrus vinaigrette 15

DF GF V

SPINACH SALAD

Baby spinach, red onions, roasted beets, blueberries, tossed in a honey poppyseed dressing topped with candied spicy pecans and goat's cheese 13

GF V

CAESAR SALAD

Hand cut romaine hearts, bacon bits, grana Padano, asiago cheese, croutons tossed in a creamy Caesar dressing 12.5

GREEK SALAD

Medley of grape tomatoes, cucumber, red onions, bell peppers, kalamata olives, tossed in oregano dressing topped with feta cheese on a bed of mixed greens 13

GF V

ADD CHICKEN +6 / ADD SHRIMP +6

ADD BEYOND MEAT SAUSAGE™ +5

ASIAN CHICKEN SALAD

Heritage blend of lettuces with bok choy, cabbage, red onions, bell peppers, cucumbers, fried noodles, tamari seeds and nuts, grilled chicken tossed in a sesame vinaigrette 17

DF GF

BRUSHETTA

Grilled focaccia topped with our mixture of fresh tomatoes, red onions, fresh basil, garlic, asiago cheese topped with grana Padano parmesan and drizzled with balsamic glaze 12

CRAB CAKES

3 house made crab cakes lightly breaded with panko, on a bed of mixed greens, with house made tarter sauce 15

ROASTED RED PEPPER SPINACH ARTICHOKE DIP

Roasted red pepper, spinach, artichoke dip baked with grilled pita and tortilla chips 14

V

NOODLES AND PASTA

all served with grilled focaccia

ARDEN STIR FRY

Fresh vegetables stir-fried in your choice of Szechwan or sweet and sour served over rice pilaf, or rice noodles 15 **DF** **GF** **V**

BUTTERNUT SQUASH RAVIOLI

Roasted mushrooms, caramelized onions, grape tomatoes in a pesto cream sauce with parmesan and grilled focaccia 18 **V**

ROASTED VEGETABLE PENNE

Roasted mushrooms, caramelized onions, grape tomatoes, zucchini, butternut squash tossed in a sundried tomato pesto EVOO and grilled focaccia 14 **V**

ADD CHICKEN +6 / ADD SHRIMP +6
ADD BEYOND MEAT SAUSAGE™ +5

STEAKS

ALL AAA HAND CUT

*served with chef's vegetables, and your choice of
mashed potatoes or rice pilaf or fresh cut fries*

10 OZ NY STRIPLOIN 30

12OZ. RIB EYE 38

7OZ. BEEF TENDERLOIN 34

All served with peppercorn demi and compound butter

ADD

Roasted Mushroom +4 / Caramelized Onions +4 / Sautéed Shrimp +6 / Crab Cake +6

V VEGETARIAN **GF** GLUTEN FRIENDLY **DF** DAIRY FRIENDLY



ENTREES

served with chef vegetables, and your choice of mashed potatoes or rice pilaf

ARDEN CHICKEN

Panko crusted chicken breast with a mushroom thyme gravy 24

GRILLED SALMON

With preserved lemons and minted pea puree 26.5 **DF** **GF**

PORK SALTINBOCCA

Pork tenderloin with fresh sage wrapped in prosciutto with a maple cream sauce 26

BRAISED BEEF SHORT RIB

Sesame soy glazed with julienne vegetables 28



PIZZAS

house made thin crust / gluten friendly crust available on request +2

BBQ CHICKEN

Creamy garlic base, house smoked chicken, caramelized onions, roasted red peppers, mozza, provolone and drizzled with 40 Creek BBQ sauce 15

CANADIAN CLASSIC

Tomato base, pepperoni, roasted mushrooms, bacon and mozza, provolone 14

ROASTED VEGETABLE

Pesto base, roasted mushrooms, caramelized onions, roasted red peppers, spinach, **Beyond Meat Sausage™** 14

CHEESE BURGER

Ketchup and mustard base, ground beef, red onions, pickles, shredded lettuce tomatoes and cheese blend 15

DESSERTS

FRESH PIE

Ask your server for today's selections 6.5
Add Ice Cream +2

BUMBLEBERRY CHEESECAKE

NY style cheesecake topped with house made bumbleberry compote 9

PEACH AND WHITE CHOCOLATE BREAD PUDDING 6

RICE PUDDING

Silky creamy rice pudding served warm 5

CARROT CAKE

Spiced carrot cake with cream cheese frosting 7

FLOURLESS CHOCOLATE TORTE

Flourless chocolate torte with dark chocolate glaze 8 **GF**

CLASSIC FRESH FRUIT PAVLOVA

Lightly baked and served with fresh berries and compote 9

SPECIALTY COFFEE AND TEA

your choice 1 oz. 8.00

SPANISH COFFEE

Brandy, triple sec, and coffee

IRISH COFFEE

Irish Whiskey, Irish Mist and coffee

ARDEN NIGHT CAP

Frangelico, Bailey's Irish Cream and coffee

MONTE CRISTO

Grand Marnier, Kahula and coffee

BLUEBERRY TEA

Amaretto, Grand Marnier and tea

V VEGETARIAN **GF** GLUTEN FRIENDLY **DF** DAIRY FRIENDLY

