



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 served with a garlic cheese breadstick

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

CHEFS SALAD

Turkey breast, Black Forest ham, Hardboiled egg, tomato, red onion, cucumber, and Cheese on a bed of heritage greens with your choice of dressing 16 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 16 GF V
ADD CHICKEN +8 / 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

BLACK BEAN AND CORN BEER CHEESE DIP

Roasted corn, black beans and peppers in a beer and cheese sauce served with tortilla chips for dipping 13 V

NOODLES *AND* PASTA

all served with a garlic cheese breadstick

ARDEN STIR FRY

Fresh vegetables stir-fried in your choice of Szechwan or sweet and sour served over rice pilaf, or rice noodles 16 **DF** **GF** **V**

BUTTERNUT SQUASH RAVIOLI

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

ROASTED VEGETABLE & TOMATO FETTUCCINI

Roasted mushrooms, caramelized onions, grape tomatoes, zucchini, butternut squash tossed in a marinara sauce served with a garlic cheese bread stick 14 **V**

ADD CHICKEN +8 / 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

8 OZ NY STRIPLOIN 34

10 OZ. RIB EYE 45

5 OZ. BEEF TENDERLOIN 45

All served with peppercorn demi and compound butter

ADD

Roasted Mushroom +4 / Caramelized Onions +4 / Sauteed Shrimp +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**

SMOKED PORK CHOP

With a whole grain mustard cream sauce 26

BRAISED PORK RIBS

Basted and served with a house made apple bourbon BBQ sauce 28



PIZZAS

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

BBQ CHICKEN

Creamy garlic base, Smoked chicken, caramelized onions, roasted red peppers, mozza, provolone and drizzled with BBQ sauce 16.5

CANADIAN CLASSIC

Tomato base, pepperoni, roasted mushrooms, bacon and mozza, provolone 16.5

ROASTED VEGETABLE

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

THAI CHICKEN

Thai peanut sauce base, chicken, shredded carrot, mozza, green onion and a drizzle of sweet chili sauce 16.5

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

