



DINNER

MONDAY TO SATURDAY 5:00PM - 9:00PM
SUNDAY 5:00PM - 8:00PM

FRESH FROM THE KETTLE

SOUP OF THE DAY | \$8.5

ask your server about our daily selections

BAKED FRENCH ONION SOUP | \$11.5

garlic croutons, rosemary beef broth,
caramelized onions, cheese

SALADS

large salads served with a garlic cheese bread stick | ADD chicken or shrimp \$8

CAESAR SALAD | Sml \$9 Lrg \$17

crisp romaine lettuce, bacon bits, croutons, asiago cheese, caesar dressing

ARDEN GREEN SALAD | Sml \$8 Lrg \$16 GF

baby greens, grape tomatoes, cucumber, red onions, bell peppers, shredded carrots,
choice of dressing

HARVEST SALAD | Sml \$9 Lrg \$17 GF

baby greens, dried cranberries, feta, walnuts, marinated apple slices, strawberries, with a honey
citrus vinaigrette

GREEN GODDESS COBB SALAD | Lrg \$17 GF

Romaine lettuce, hard boiled egg, bacon, roasted sweet potato, tomato medley, shredded cheese
tossed in Herb Ranch dressing.

WATERMELON FENNEL SALAD | Sml \$9 Lrg \$17

Baby greens, feta cheese, pickled red onion, pistachio crumble tossed in a Citrus Herb vinaigrette

TASTE & SHARE

BRUSCHETTA FLATBREAD | \$17

stewed tomatoes, roasted garlic, basil, asiago
cheese, fresh mozzarella, balsamic reduction

BBQ ITALIAN SAUSAGE FLATBREAD | \$18.5

Tomato BBQ sauce, Italian sausage crumble,
apple chutney and caramelized onion

TATER NACHO SKILLET | \$17

Cheese croquettes, peppers, onion, tomato,
served with salsa & sour cream

CRAB CAKES | \$21

panko crusted dungeness crab, peppers,
onions, served on a bed of baby greens, chili
lime aioli

SPINACH & ARTICHOKE DIP | \$18

warmed cheese dip served with tortilla chips
and warmed pretzels

GF GLUTEN FRIENDLY

NOODLES & PASTA

served with a garlic cheese bread stick

SPINACH RICOTTA RAVIOLI | \$23

Tomato cream sauce, caramelized onions with spinach. Served with cheesy garlic bread stick

BRISKET MAC & CHEESE | \$25

Slow cooked brisket, Chef signature mac & cheese, smokey BBQ sauce

ARDEN VEGETABLE STIR FRY | \$21 GF

sauteed carrots, peppers, bok choy, nappa cabbage, broccoli, red onions, served on a bed of basmati rice. Choice of sweet & sour sauce or soy sesame sauce

ADD chicken or shrimp. \$8

CHICKEN LINGUINE CARBONARA | \$25

Grilled chicken creamy carbonara sauce, parmesan cheese and bacon.

STEAKS

*served with a red wine demi, Chef's vegetables
and your choice of mashed potatoes, rice pilaf or fresh cut fries*

FLAT IRON (8oz) \$39.95

RIB EYE (10oz) \$49.95

NEW YORK STRIPLOIN (8oz.) \$42.95

ADD

Roasted Mushrooms \$4

Caramelized Onions \$4

Crispy Fried Onion Rings \$4

Sauteed Shrimp \$8

all steaks are AAA Premium Quality & grilled to your preference





MAINS

12 oz GRILLED ONTARIO SMOKED PORK

CHOP | \$32.95 GF

Served with house made bacon jam, mashed potatoes and chef's seasonal vegetable

SIGNATURE ARDEN CHICKEN | \$28

panko breaded chicken breast, roasted garlic mashed potatoes, seasonal vegetables, mushroom rosemary gravy

TERIYAKI SALMON RICE BOWL | \$32.95 GF

Maple miso teriyaki, basmati rice, Arden stir fry vegetables, topped with rice crisp

ROASTED CORNISH HEN | \$31.95 GF

Lemon herb marinade, served with mashed potatoes and chef's seasonal vegetable

PIZZAS

signature thin crust | gluten friendly crust available on request ADD \$3.00

SMOKEHOUSE BBQ | \$19

smokey bbq sauce, blend of mozzarella & provolone cheese, pulled pork, bacon, red onion, garlic aioli drizzle

CANADIAN EH! | \$19

house made tomato sauce, blend of mozzarella & provolone, pepperoni, bacon, mushrooms

CRISPY BUFFALO CHICKEN | \$19

Buttermilk chicken tossed in buffalo sauce with a blend of mozzarella & provolone cheese, topped with red onion, blue cheese drizzle and ranch.

FUNGHI BOCCONCINI | \$19

creamy garlic sauce, trio of roasted mushrooms, green onions, bocconcini cheese, spinach aioli drizzle

EL VERDE TACO | \$19

Refried beans, diced tomato, onion, peppers, blend of mozzarella and provolone cheese, salsa, pico de gallo, shredded lettuce

CLASSIC PEPPERONI PIZZA | \$18

house made tomato sauce, blend of mozzarella & provolone cheese, sliced pepperoni



DESSERT MENU

all desserts are \$10.95 Add a scoop of Ice Cream ^{GF} to any desert for 3.00 plus hst

ONTARIO STRAWBERRY TART

sable tart crust, strawberry filling, whipped topping with fresh berries

CARROT CAKE

cream cheese icing, whipped topping, seasonal berries

NEW YORK CHEESECAKE

seasonal fruit compote, whipped topping, fresh berries

DECADENT CHOCOLATE MOUSSE CAKE

raspberry coulis, whipped topping, fresh berries

BANANA CHOCOLATE LAVA ^{GF}

Served with seasonal berries & caramel

CHEF'S SPECIALTY CREME BRULEE ^{GF}

Ask for our daily selection

RICE PUDDING ^{GF}

creamy rice pudding with raisins, whipped topping, fresh berries

REESE'S TEMPTATION CHEESECAKE ^{GF}

Served with whipped topping, seasonal berries

SPECIALITY COFFEE/TEA

all beverages are \$11.95 plus hst

SPANISH COFFEE

Brandy, triple sec, coffee

IRISH COFFEE

Irish whiskey, Irish mist, coffee

ARDEN NIGHT CAP

Frangelico, Baileys Irish cream, coffee

AFTER EIGHT

Rheo Thompson Mint Smoothie,
Baileys Irish cream, coffee

BLUEBERRY TEA

Amaretto, Grand Marnier, tea

