



DINNER

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

FRESH FROM THE KETTLE

SOUP OF THE DAY | \$7

ask your server about our daily selections

BAKED FRENCH ONION SOUP | \$9.50

garlic croutons, rosemary beef broth, caramelized onions, cheese

SALADS

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

ARDEN GREEN SALAD | Sml \$7 Lrg \$14 GF

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

CAESAR SALAD | Sml \$7 Lrg \$14

crisp romaine lettuce, double smoked bacon, croutons, asiago cheese, caesar dressing

BEET & QUINOA SUPER SALAD | Sml \$7 Lrg \$14 GF

baby spinach, roasted beets, quinoa, blueberries, super seeds, crumbled goat cheese, choice of dressing

MEXICAN SALAD | Sml \$7 Lrg \$14 GF

baby greens, grape tomatoes, red onions, guacamole, tortilla crisps, charred corn salsa, mixed cheese, zesty lime dressing

TASTE & SHARE

BRUSCHETTA FLATBREAD | \$16

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

MIAMI SHORT RIBS | \$16.50

sesame chili ginger marinated ribs, served with house-made kimchi

CRAB CAKES | \$17

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

SPINACH & ARTICHOKE DIP | \$17

warmed cheese dip served with tortilla chips and warmed pretzels

GF GLUTEN FRIENDLY

NOODLES & PASTA

served with a garlic cheese bread stick

BUTTERNUT SQUASH RAVIOLI | \$20

roasted garlic butter sauce, spinach, trio of roasted mushrooms, grape tomatoes, crumbled goat cheese, basil pesto drizzle

ELK MEATBALL RIGATONI | \$22

house made elk meatballs, rosemary tomato cream sauce, spinach, red onion, roasted mushrooms, shaved asiago cheese

ARDEN VEGETABLE STIR FRY | \$16

sauteed carrots, peppers, bok choy, nappa cabbage, brocolli, red onions with sweet and sour sauce, served on a bed of basmati rice
ADD CHICKEN OR SHRIMP \$8

CHICKEN MUSHROOM ALFREDO | \$22

Ontario chicken breast, roasted mushrooms, caramelized onions, parmesan cream sauce, fettuccine noodles

STEAKS

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

BEEF TENDERLOIN (5oz.) \$45

AAA grilled beef tenderloin, choice of mashed potatoes or rice pilaf, sauteed seasonal vegetables, mushroom + bacon sauce

PEPPERCORN CRUSTED RIB EYE (10oz.) \$46 GF

pan seared AAA rib eye, choice of mashed potatoes or rice pilaf, sauteed seasonal vegetables, roasted garlic & rosemary butter

NEW YORK STRIPLIN (8oz.) \$35

AAA grilled striploin, choice of mashed potatoes or rice pilaf, sauteed seasonal vegetables, green peppercorn demi

ADD

Roasted Mushrooms \$4

Caramelized Onions \$4

Sauteed Shrimp \$8





MAINS

DUCK CONFIT | \$26 GF

slow braised Ontario duck leg, wild mushroom risotto, sauteed baby kale, blueberry gastrique

ARDEN CHICKEN | \$24

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

PISTACHIO SALMON | \$27 GF

Atlantic salmon crusted with pistachios, mushroom risotto, sauteed seasonal vegetables, peach cranberry chutney

ELK MEATLOAF | \$25

roasted garlic mashed potatoes, sauteed vegetables, bbq sauce, mushroom + bacon gravy, crispy fried onion strings

PIZZAS

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

SMOKEHOUSE BBQ | \$17

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

CANADIAN EH! | \$17

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

CHICKEN A LA GARLIC | \$17

creamy garlic sauce, blend of mozzarella & provolone, oven roasted chicken breast, red onion, roasted mushrooms, crispy prosciutto

FUNGHI BOCCONCINI | \$17

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

PIZZA FLORENTINE | \$16

house made tomato sauce, blend of mozzarella & provolone cheese, roma tomatoes, spinach, red onions, pesto drizzle

CLASSIC PEPPERONI PIZZA | \$16

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



DESSERT MENU

all desserts are \$8.50 plus hst

LEMON MERINGUE PIE

whipped meringue, lemon curd filling, whipped topping, fresh berries, mint

CARROT CAKE

cream cheese icing, candied walnuts, whipped topping, seasonal berries

NEW YORK CHEESECAKE

seasonal fruit compote, whipped topping, fresh berries, mint

DECADENT CHOCOLATE MOUSSE CAKE

raspberry coulis, whipped topping, fresh berries, mint

FRESH BAKED APPLE PIE

served warmed with vanilla ice cream, caramel sauce

PECAN PIE

vanilla ice cream, whipped topping, fresh berries, mint

RICE PUDDING GF

creamy rice pudding with raisins, whipped topping, fresh berries, mint

FLOURLESS CHOCOLATE TORTE GF

whipped topping, seasonal berries, mint

SPECIALITY COFFEE/TEA

all beverages are \$9.00 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

