



LUNCH

MONDAY TO SATURDAY 11:30AM - 2:00PM

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 salad 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

FISH TACOS (x3) | \$17.5

buttermilk fried cod, pico de gallo, baby greens, chili lime sauce

GF GLUTEN FRIENDLY

HANDHELDS

all served with fries or house salad | Gluten friendly bun available upon request ADD \$2.25

CHICKEN PARM SANDWICH | \$19.5

Buttermilk fried chicken, marinara sauce, Swiss cheese, lettuce served on a brioche bun

PULLED PORK SANDWICH | \$18.5

braised pork shoulder, bbq sauce, coleslaw, crispy onion rings, on a toasted brioche bun

BBQ CHICKEN CAESAR WRAP | \$19

buttermilk fried chicken breast, bacon, parmesan cheese, lettuce, caesar dressing and bbq sauce

PHILLY CHEESE STEAK SANDWICH | \$20

Shaved roast beef on a panini bun with onions, peppers, swiss cheese, mushrooms and garlic aioli

ALOHA TURKEY BURGER | \$19

Hayter's ground turkey patty, baby greens, bacon, grilled pineapple, chili lime aioli on a toasted brioche bun.

BACON CHEESEBURGER | \$21

House specialty patty, toasted bun, cheddar, double smoked bacon, lettuce, tomato, pickles, crispy onion rings, garlic aioli

CAROLINA BBQ BRISKET SANDWICH | \$20

Slow cooked brisket, BBQ sauce, dill pickles on a ciabatta panini

TURKEY AVOCADO BLT | \$18.5

Shaved roasted turkey, bacon, lettuce, tomato, avocado and cheddar cheese on toasted sourdough bread

MONTREAL SMOKED MEAT SANDWICH | \$19.5

shaved pastrami, spicy mustard, sauerkraut, swiss cheese, toasted rye bread

UPGRADE TO SWEET POTATO FRIES \$3 | POUTINE \$3 | CAESAR SALAD \$3



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



HOUSE SPECIALTIES

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

CHICKEN LINGUINE CARBONARA | \$25

Grilled chicken breast, creamy carbonara sauce, parmesan cheese and bacon. Served with cheesy garlic bread stick.

FISH + CHIPS | 1 pc. \$16 | 2 pc. \$19

crispy battered cod, fries, coleslaw, pepper dill aioli, lemon wedge

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

TERIYAKI SALMON RICE BOWL | \$32.95 GF

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

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

