



## THE DINING ROOM AT THE ARDEN

# BREAKFAST MENU

\$5.29 - \$9.99

## **ARDEN BREAKFAST**

Farm Fresh Eggs Any Style with Bacon, Sausage or Ham, Homefries and Toast

## **FROM THE GRIDDLE**

Pancakes or French Toast with Bacon or Sausage

## **6oz NEW YORK STEAK & EGGS**

Served with Homefries and Toast

## **BREAKFAST CLUB**

Fried Egg, Ham, Tomatoes and Swiss Cheese on a Toasted Sesame Bagel. Served with Homefries

## **MAKE YOUR OWN OMELETTE**

Choice of Three Items. Served with Homefries and Toast

## **HEALTH SMART**

Fruit Cocktail, Yogurt and Muffin

## **BREAKFAST BUFFET**

Served During Peak Season

# LUNCH MENU

## APPETIZERS APPETIZERS APPETIZERS

\$3.95 - \$8.95

## **DAILY SOUP FEATURE**

Chef's Homemade Selection

## **ALE BAKED ONION SOUP**

Fresh Thyme and Four Cheeses

## **MIXED GREENS**

Fresh Tomatoes, Cucumbers and Carrots with Choice of Dressing

## **CAESAR SALAD**

Garlic Parmesan Dressing, Croutons and Bacon

## **GREEK SALAD**

Kalamata Olives, Red Onions, Cucumbers, Tomatoes and Feta Cheese  
Atop Mixed Greens and Oregano Vinaigrette Dressing

# SANDWICHES SANDWICHES SANDWICHES SANDWICHES

\$6.99 - \$10.29

## **ROASTED VEGETABLE PITA PIZZA**

Topped with Zucchini, Peppers, Onions,  
Mushrooms, Homemade Hummus and Tex Mex Cheese

## **SHAVED CORNED BEEF SANDWICH**

Swiss Cheese, Sauerkraut and Honey Mustard  
Mayo on Rye Bread

## **6 oz. STEAK SANDWICH**

on Garlic Bread Smothered with Mushrooms, Onions and  
Gravy. Topped with Swiss Cheese

## **GRILLED SALMON BAGEL**

Dill Cream Cheese, Grilled House Smoked Salmon,  
Alfalfa Sprouts and Cucumbers on a Sesame Bagel

## **THE CLUBHOUSE**

Fresh Turkey, Bacon, Lettuce and Tomatoes on Whole Wheat Bread

## **LEGENDS BURGER**

Two 4oz. Patties Chargrilled and Topped with Lettuce Tomatoes and Onions

## **QUESADILLA**

Flour Tortilla Filled with Tomatoes, Onions, Lettuce, and a Three  
Cheese Blend. Choice of Chicken or Vegetarian.

# ENTREES ENTREES ENTREES ENTREES ENTREES

\$6.99 - \$9.99

## **CANADIAN ALE BATTERED COD & CHIPS**

Battered Cod Tails with French Fries

## **STIR FRY**

Served Over Rice or Cantonese Noodles with Choices of Szechaun, Sweet & Sour, or  
Pineapple Curry Sauce. Choice of Shrimp, Chicken, or Vegetarian.

## **SPINACH FETTUCINE**

Fettuccine Noodles Tossed in our Roasted Garlic Cream Sauce

**GRILLED SMOKED SALMON SALAD**

Grilled Salmon Fillet over Spring Greens  
with Red Pepper Relish

**MANDARIN CHICKEN SALAD**

Warm Chicken over Mixed Greens with  
Mandarin Oranges and Almonds

**DINNER MENU**

**APPETIZERS APPETIZERS APPETIZERS APPETIZERS**

\$3.49 - \$8.99

**ROASTED RED PEPPER & CHICK PEA SPREAD**

Serve with Grilled Pita Bread

**CHICKEN LIVER PATÉ**

with Cranberry Salsa and Toasted Rye Bread

**DAILY SOUP FEATURE**

Chef's Homemade Selection

**ALE BAKED ONION SOUP**

Fresh Thyme and Four Cheeses

**MIXED GREENS**

Fresh Tomatoes, Cucumbers and Carrots with Choice of Dressing

**CAESAR SALAD**

Garlic Parmesan Dressing, Croutons and Bacon

**GRILLED SMOKED SALMON SALAD**

with Red Pepper Relish

**COCONUT SHRIMP**

Breaded Coconut Shrimp with Sweet Chili Sauce

# ENTREES ENTREES ENTREES ENTREES ENTREES

\$9.99 - \$21.99

## **DOUBLE BAKED 12oz PRIME RIB**

with Au Jus and Yorkshire Pudding

## **GRILLED 8oz AGED NEWYORK STEAK**

with Caramelized Onions and Mushrooms

## **SAUTEED CALVES LIVER**

with Caramelized Onions and Bacon, Deglazed with Red Wine Vinegar

## **GRILLED MARINATED VEGETABLE BROCHETTE**

topped with Tomato Basil Sauce and Crumbled Feta Cheese, Served Over Saffron Linguini

## **ARDEN CHICKEN**

A House Favourite Breaded Chicken Breast Served  
with a Mushroom Sauce

## **SPINACH FETTUCCINE**

Tossed with Goats Cheese and Charred Onions  
in a Garlic Cream Sauce

## **LEMON HERB CHICKEN SALAD**

Mandarin Oranges, Fresh Strawberries and  
Toasted Almonds Served with Lemon Poppy Seed Dressing

## **ARCTIC CHAR**

Pan Seared with Lemon Cilantro Vinagarette

## **PROSCIUTTO WRAPPED PORK LOIN**

Served with a Peach Drizzle

## **STIR FRY**

Choice of Shrimp, Chicken, or Vegetable and Szechuan, Sweet & Sour, or  
Pineapple Curry Sauce; Served Over Rice or Cantonese Noodle

## SPECIALTY COFFEES

Your choice, 1 oz. - 4.99.

### **SPANISH COFFEE**

Brandy, triple sec and coffee.

### **IRISH COFFEE**

Irish whiskey, Irish Mist and coffee.

### **MONTE CRISTO**

Grand Marnier, Kahlua and coffee.

### **ARDEN NIGHT CAP**

Frangelico, Bailey's Irish -Cream and coffee.

### **BLUEBERRY TEA**

Amaretto and Grand Marnier.

## SWEET ENDINGS

### **FRESH HOMEMADE PIE - 4.49**

À La Mode add - 1.49

### **CRÈAM DE COCOA - 6.49**

Crème Brûlée

### **DOUBLE FUDGE CHOCOLATE CAKE - 6.99**

### **WARM COCONUT PECAN BROWNIE**

Served à la mode - 6.49

### **ARDEN NO BAKE CHEESECAKE**

With caramel or cherry topping - 5.49

### **FRESH FRUIT PAVLOVA - 6.49**

### **ORANGE SHERBET**

With seasonal fruit - 3.99

### **ASIAN RICE PUDDING**

Served warmed with whipped cream  
and berry coulis - 2.99