



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 Szechuan, 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 FETTUCINE

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 Vinagrette

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