



LUNCH

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

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

CAESAR SALAD | Sml \$7 Lrg \$14

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

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

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

BEEF & 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

FISH TACOS (x3) | \$16

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 \$1.25

GRILLED CHICKEN MELT | \$18

chicken breast, double smoked bacon, toasted bun, aged cheddar, lettuce, tomato, garlic aioli

PULLED PORK SANDWICH | \$17

braised pork shoulder, double smoked bacon, bbq sauce, coleslaw, crispy onion strings, toasted bun

BUFFALO CHICKEN CAESER WRAP | \$18

buttermilk fried chicken breast, bacon, cheddar, lettuce, tomato, caesar dressing, buffalo sauce

ARDEN SMASH BURGER | \$16.50

VG Meats ground chuck, toasted bun, lettuce, pickles, Arden secret sauce

TURKEY BURGER | \$17

Ontario ground turkey, toasted bun, guacamole, arugula, tomato salsa, goat cheese, chili lime aioli

BACON CHEESEBURGER | \$18.50

VG Meats ground chuck, toasted bun, cheddar, double smoked bacon, lettuce, tomato, pickles, crispy onion strings, garlic aioli

CHORIZO + ELK BURGER | \$19

ground elk & chorizo sausage, toasted bun, spinach, tomato, roasted mushrooms, asiago cheese, roasted garlic aioli

CAROLINA MUSTARD CHICKEN SANDWICH | \$17

Buttermilk fried chicken breast, Arden hot mustard sauce, lettuce, pickles, garlic aioli on a toasted bun.

MONTREAL SMOKED MEAT SANDWICH | \$17.5

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

FRIED COD SANDWICH | \$17

beer battered cod, toasted bun, house made tartar sauce, baby greens, tomato, red onion

UPGRADE TO SWEET POTATO FRIES \$2.50 | POUTINE \$2.50 | CAESAR SALAD \$2.50



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



HOUSE SPECIALTIES

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

ELK MEATLOAF | \$25

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

CHICKEN MUSHROOM ALFREDO | \$22

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

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

PISTACHIO SALMON | \$27 GF

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

CHICKEN TENDERS | \$16

crispy breaded and fried chicken tenders with fries or salad, served with plum sauce for dipping.

FISH + CHIPS | 1 pc. \$14.50 • 2 pc. \$17.50

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

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

