

ARDUAINNE

RESTAURANT & LOUNGE

DINNER MENU

IN THE BEGINNING

PRETZEL BAGUETTE \$6

Served with maple mustard or ranch dressing.
Add beer and cheese dip for \$6

IRISH NACHOS \$18

House-cooked kettle chips with smoked ham, tomato, scallion, shredded cheese. With a side of beer and cheese dip.

SALAD NIÇOISE \$16

Fresh greens with thyme, mustard dressing, olives, egg and sesame crusted yellowfin tuna.

SCALLOP L'ORANGE \$15

Three large sea scallops seared to perfection, with a fragrant Grand Marnier cream sauce.

ROASTED RED PEPPER BISQUE \$9

House-made, with pretzel cracker, sun dried tomato pesto and a thought of coconut.

SMOKED CHICKEN WINGS \$18

One pound of house-smoked wings with traditional sauces or our house-made maple Jack Daniels BBQ sauce.

GRILLED SHRIMP \$13

Two grilled, garlic shrimp skewers, served with house-made piña colada sauce.

Sides

FRENCH FRIES \$7

SWEET POTATO FRIES \$9

ONION RINGS \$7

POUTINE \$10

SIDE GARDEN SALAD \$11

Vegetarian 

Vegan 

Gluten Free 

MAINSTAYS

Sandwiches

KELTIC CLUB \$22

BBQ chicken breast, with roasted red pepper mayo, bacon, lettuce, tomato, red onion, and Swiss cheese on focaccia bread. Served with sweet potato fries.

WAGYU SMASH BURGER \$26

5 oz Wagyu with red onion, tomato and lettuce. Served on a sesame seed bun with French fries.

Add cheese for \$3

JERK CHICKEN PO'BOY \$23

House-made Jerk chicken with pickled red onion, guacamole, and feta cheese on a Vienna bun. Served with a side garden salad.

From the Land

RIB EYE DINNER \$38

10 oz hand-cut rib eye with Yorkshire pudding, au jus, seasonal vegetables, and smashed potato.

BRAISED LAMB SHANK \$36 🌿

Italian style braised shank of lamb, with a thought of curry. Served over garlic mashed potato.

CHICKEN PARMESAN \$29

Panko breaded chicken breast, fried to a golden brown. Topped with Parmesan cheese. Served over a bed of puttanesca pasta.

BUDDHA BOWL \$28 🌿

Guacamole, hummus, aromatic pickled onion, and olives. Served over a bed of basmati rice.

Add jerk chicken for \$10

From the Sea

FISH N CHIPS \$21

Panko breaded haddock fried to perfection and served with French fries and tartar sauce.

Upgrade to pan seared with sweet potato fries for \$8

MAPLE GLAZED SALMON \$35 🌿

Korean influenced maple soy glazed, served with seasonal vegetables, and basmati pilaf.

CAPELLINI LOBSTER \$45

Half lobster and large sea scallops, poached in a fragrant house-made white wine rosé sauce, with capellini de Angelo pasta.

STRIPED BASS \$36 🌿

Broiled to perfection, with preserved lemon dressing and cranberry. Served with fragrant basmati rice.

PIECE DE RESISTANCE

STRAWBERRY PARFAIT \$9 🌿

Vanilla sponge cake, strawberry compote, white chocolate cheesecake with fragrant, fresh berries and meringue.

VEGAN CARROT CAKE \$9 🌿 🌿

The perfect carrot cake—vegan and gluten free. Walnuts, coconut, almonds, and white chocolate drizzle.

MINI YULE LOG \$9 🌿

Vanilla cake, white chocolate mousse, raspberry filling with chocolate shard, and edible gold.

RUM CAKE \$9 🌿

Aromatic Rum and brandy sponge cake, with nuts, winter fruit and raspberry sorbet.

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