

Salads

Caesar Salad

Sides 3.95 Half 6.95 Full 10.95

Freshly cut romaine lettuce tossed in our house made caesar dressing with parmesan croutons.



Greek Salad

Cut iceberg lettuce tossed with diced tomato, kalamata olives, red onion, feta cheese, pepperoncinis and our famous greek dressing.

Spinach and Goat Cheese

Baby spinach, goat cheese, red onion and plum tomatoes mixed with tarragon vinaigrette, garnished with raisins and toasted almonds.

Gorgonzola and Candied Walnut Salad

Mixed greens tossed with gorgonzola, fried apple segments, vine ripened tomatoes and red onion tossed in house made balsamic dressing topped with fried onion strings and candied walnuts.

Fatouch Salad

Fresh cut iceberg lettuce tossed with diced tomatoes, cucumber, onion, parsley, mint, sumac and pita chips tossed with a lemon, virgin olive oil garlic vinaigrette.

Lollipop Lamb Antipasto

Lamb loin chops marinated and char grilled served over mixed greens with roasted red peppers, portabella mushrooms, chévre, kalamata olives and aged prosciutto.

16.95

Add to any salad:

Italian Chicken/ Grilled Chicken 3.00 Ardeo Kabob 6.00

Salmon 5.00 6 oz. Angus Tips 6.00

Wood Stone Pizzas

Traditional

Our homemade pizza sauce topped with pecorino romano and mozzarella cheese garnished with fresh basil.

11.95

Pepperoni

Our famous traditional pizza topped with imported sliced pepperoni.

12.95

White Four Cheese

Ardeo house aioli, pecorino romano, brie, feta, and mozzarella cheese finished with fresh diced tomatoes and parsley.

13.95

Grilled Vegetables

House pizza sauce, mozzarella cheese and an assortment of fresh grilled vegetables.

12.95



Roasted Chicken and Portabella

Ardeo house aioli, mozzarella cheese, caramelized onions, diced tomatoes, portabella mushrooms and our slow roasted chicken with fresh parsley.

13.95

Lamb "Shawirma"

Thinly sliced leg of lamb marinated in our shawirma spice blend with thick sliced vine ripened tomatoes, baby spinach, feta cheese and pine nuts, drizzled with roasted garlic tahini served with cucumber yogurt.

14.95

Greek Pizza

House aioli, feta and mozzarella cheese, baby spinach, plum tomatoes, pepperoncinis, red onion and kalamata olives.

12.95

Ardeo Salad Pizza

Our famous pizza dough smothered in parmesan and garlic aioli, fire roasted till golden brown, then topped with your choice of salad.

11.95

Margarita

Fresh sliced jumbo tomatoes, garlic spread, fresh mozzarella and sweet basil.

12.95

Scallop and Arugula

Pan seared scallops, garlic aioli, diced tomatoes, arugula and apple wood bacon dusted with parmesan.

16.95



Indicates an Ardeo Classic dish.

DONT' FORGET!

Visit us online at www.dineardeo.com for current promotions and specials.
Make sure to check back daily. Print out your promotion today and use it tonight!



Ardeo Appetizers

Crab Cake

Fresh crab cake pan seared, set on a bed of marinated mixed greens and served with tomato remoulade.

8.95

Mussels Ardeo

Fresh mussels steamed in a plum tomato sauce.

8.95

Artichoke and Spinach Dip

Fresh baby spinach and artichoke hearts blended with cream cheese and fresh herbs fire roasted and served hot with fried Lebanese bread.

8.95

Fried Calamari

Fresh calamari rings lightly breaded, deep fried and tossed with wild baby greens, fresh lemon juice, feta cheese, and red onion.

10.95

Lemon Butter Shrimp Bruschetta

Pan sautéed shrimp with garlic herbs served atop tomato basil bruschetta.

10.95

Middle Eastern Appetizers

Spanikopita

Sautéed spinach layered with feta cheese and phyllo dough, topped with lemon butter.

7.95

Tabouleh

Finely chopped parsley, tomatoes, scallions, mint, white onions and bulgar wheat mixed in a tangy lemon and olive oil dressing.

6.95

Baba Ghanouj

Fire roasted eggplant pureed with garlic, lemon juice and tahini served with Lebanese bread, carrots and celery sticks.

7.95

Hoummos

Chick peas and tahini pureed with garlic and lemon juice served with fresh Lebanese bread, carrots and celery sticks.

7.95

Stuffed Grape Leaves

Imported grape leaves stuffed with seasoned lamb and rice steamed in a tomato lamb stock, served hot with Lebanese bread and cucumber yogurt.

7.95

Falafel Plate

Homemade falafel served with cucumber, tomatoes, Lebanese bread and tahini sauce.

7.95

Fresh Baked Lebanese Pies

Freshly made dough wrapped around seasoned fillings and fire roasted in our stone oven.

3.95

Choose from: Ground Beef, Spinach with Feta and Onion.

Middle East Mezza (serves two)

Baba Ghanouj, Hoummos, Tabouleh, kalamata olives, cucumber yogurt, and chick pea salad. Served with Lebanese bread.

11.95

Homemade Soups

Ardeo Famous Chicken and Orzo

Bowl 3.95

Soup du Jour

Seasonal soups made in house.

Bowl 3.95

 Indicates an Ardeo Classic dish.

DONT' FORGET!

Visit us online at www.dineardeo.com for current promotions and specials.
Make sure to check back daily. Print out your promotion today and use it tonight!



Pannini

All our hot panninis are made with baked Italian bread brushed with sun-dried tomato oil and pressed with our Mediterranean pannini grill. Served with fried red potato and pickle.

Roasted Chicken and Bacon

Ardeo fire roasted chicken with apple wood smoked bacon, vine ripened tomatoes and artichoke spinach spread. 8.95

Chicken Parmesan

Boneless chicken breast breaded and fried then topped with homemade tomato sauce, mozzarella and Parmesan cheeses. 8.95

Goat Cheese Rib Eye

Slow roasted and thinly sliced rib eye layered with roasted garlic goat cheese spread with fire roasted bell peppers, arugula and crispy onions. 9.95

Mozzarella Tomato

Pine nut pesto layered with fresh mozzarella and vine ripened tomato. 7.95

Shrimp Club

Pan seared jumbo shrimp with crispy pancetta, tomato remoulade, spinach and vine ripened tomato. 9.95

Chicken Tapenade

Marinated chicken breast, garlic and olive spread with arugula, plum tomato and fontina cheese. 8.95

Poached Salmon

Poached North Atlantic Salmon, brie cheese, cinnamon infused warm apples and watercress. 9.95

Wrapped Sandwiches

All our wraps are served with salad of the day.

Crab Cake Remoulade

Baked crab cake with garlic remoulade, diced tomatoes and wild greens. 9.95

Greek Salad Wrap

Our famous Greek salad. 7.95

Falafel

Homemade falafel, lettuce, tomato, red onion, pickles and tahini sauce. 6.95

Middle Eastern Kabob

Choose between a marinated chicken kabob or lamb kafta wrapped with hoummos, Tabouleh and mixed greens. 9.95

Ardeo Famous Black Angus Burgers

Black Angus Burger

Half pound Black Angus hamburger served with pan fried potatoes, lettuce, tomato and raw red onion. 8.95

Mediterranean Lamb Burger

Spiced 9oz. ground lamb stuffed with boursin cheese, spinach, sun-dried tomatoes and pinenuts. 9.95

Build your own ~ .50 each

Feta	Gorgonzola	Roasted Tomatoes	Bacon
Mozzarella	Provolone	Spinach	Kalamata Olives
Goat Cheese	Caramelized Onions	Pepperoncini	Roasted Garlic
Fontina	Roasted Red Pepper	Portabello	Artichoke Spread

 Indicates an Ardeo Classic dish.

DONT' FORGET!

Visit us online at www.dineardeo.com for current promotions and specials.
Make sure to check back daily. Print out your promotion today and use it tonight!

Pasta Entrees

All made with imported Italian pasta.

	Pasta with Sausage or Meatball	Your choice of imported Italian pasta tossed in a plum tomato herb sauce and served with homemade meatball or sweet Italian sausage.	11.95
	Shrimp and Pasta	Large shrimp sautéed with garlic, sun-dried tomatoes and kalamata olives in white wine lemon butter sauce atop linguine with feta cheese.	17.95
	Chicken Piccata	Pan seared chicken breast sautéed with mushrooms, capers and sun-dried tomatoes, finished with a lemon butter sauce atop angel hair pasta.	16.95
	Mussels Ardeo Over Pasta	Fresh steamed mussels served in a plum tomato sauce, white wine and fresh herbs, served over spinach fettuccine.	14.95
	Seafood Ardeo	Scallops, shrimp and lobster sautéed in olive oil with garlic and plum tomato herb sauce served over spinach fettuccine with fresh mussels.	20.95
	Veal Milanese	Parmesan crusted veal cutlet, pan sautéed with vine ripened tomatoes, pancetta, shallots and elephant garlic, finished in marsala sweet butter, served over angel hair pasta, garnished with a baby arugula salad.	22.95
	Ardeo Parmesans	Lightly breaded and fried, topped with our homemade tomato sauce with Parmesan and mozzarella cheese fire roasted in our stone oven served with penne pasta.	Eggplant 14.95 Chicken 15.95 Veal 18.95

Entrees

	Chicken Spanikopita	Boneless chicken breast dusted with bread crumbs and fresh oregano sautéed, served over phyllo dough, layered with feta cheese and spinach.	16.95
	Eggplant Rollatini	Flash fried eggplant stuffed with ricotta filling, elephant garlic, fresh basil and pecorino romano set atop a creamy pomodoro, topped with sautéed onions and baby spinach, garnished with batonnet plum tomato.	16.95
	Angus Tips	Black Angus Sirloin tips, char grilled and smothered with roasted garlic, caramelized onions and mushrooms served with rice pilaf and house vegetables.	17.95
	Sole Andalouse	Sole filet pan seared, set in a vine ripened tomato with garlic, kalamata olives and baby spinach, served atop roasted eggplant and garnished with pan fried potatoes.	17.95
	Cod "Your Way"	Fresh native Cod prepared either fried, piccata, francese or milanese style, served with rice pilaf and house vegetables.	17.95
	Ardeo Lamb Mousaka	Flash fried eggplant layered with seasoned ground lamb, sauce béchamel, thinly sliced potato, spinach and feta cheese.	16.95
	Fire Roasted Italian Chicken	Italian herb half chicken fire roasted in our stone oven with roasted potatoes and seasonal vegetables.	14.95
	Middle East Platter	Combination of chicken kabob, kofta, baba ghanouj, hoummos, spinach pie, stuffed grape leaves, cucumber yogurt and kalamata tapenade served atop char grilled flat bread.	21.95
	Rib Eye and Crab Oscar	16oz. Rib Eye steak marinated and char grilled served with a Maryland crab cake, roasted potatoes and asparagus laced with a sauce charon.	23.95
	Sea Salt Cured Leg of Lamb	Sea salt and sugar cane cured leg of lamb, slow roasted with rosemary and garlic cloves, carved to order, set with porcini crushed potatoes.	17.95
	Tabouleh Rack of Lamb	Roasted Frenched rack of lamb served with roasted potatoes and fresh house made tabouleh with a minted cumin-feta spread.	23.95
	Salmon Provencal	Fresh salmon fillet char grilled and set on a mixture of sautéed spinach, caramelized onions and kalamata olives drizzled with balsamic syrup and served with pan fried potatoes.	17.95
	Frenched Pork "Apple Crisp"	Frenched pork loin baked with apples, oats, cinnamon and sweet butter served with roasted sweet potatoes.	18.95
	Ardeo Famous Kabobs	Served over rice pilaf with house vegetables.	Marinated Lamb 18.95 Lemon Garlic Chicken 16.95

 Indicates an Ardeo Classic dish.

DONT' FORGET!

Visit us online at www.dineardeo.com for current promotions and specials.
Make sure to check back daily. Print out your promotion today and use it tonight!