

SANDWICHES

Served with French fries, pasta salad or potato salad.

Grilled Turkey & Avocado*

Mounds of turkey on grilled white bread with Swiss cheese, avocado and mayonnaise. \$7.99

The Archibald Club*

We pile slices of turkey, ham, bacon and cheddar cheese with mayonnaise, lettuce and tomatoes on our wonderful toasted white bread. Scrumptious! \$8.49

California Croissant*

Sliced turkey breast, avocado, Swiss cheese, lettuce, tomatoes and mayonnaise, served on a buttery croissant. \$8.99

Almond Chicken Croissant*

Chunks of chicken mixed with almonds, celery, green onions and mayonnaise, topped with lettuce and tomatoes, served on a buttery croissant. \$8.49

French Dip*

Roast beef, piled on a Filone roll with onions, mushrooms and Swiss cheese. Served with au jus. \$8.99



Almond Chicken Croissant

Blackened Chicken Sandwich*

Grilled chicken breast with Cajun spices topped with avocado and Swiss cheese served on ciabatta bread with mayonnaise, lettuce, tomatoes and red onion. \$9.29

Half Sandwich Combo**

Your choice of BLT, ham & cheese or turkey with cranberry sauce on white or wheat bread with lettuce and tomato served with soup or mixed green salad and choice of dressing. \$6.99

Veggie Sandwich

Your choice of wheat bread or ciabatta bun with with mayonnaise, Swiss and cheddar cheese slices, tomato, avocado, lettuce, onion, cucumber and olives. \$7.49

Hot Turkey Sandwich*

Thick slices of roasted turkey breast served open-face on grilled white bread with housemade mashed potatoes, rich turkey gravy and cranberry sauce. \$8.49

Seafood Wrap*

Our tasty blend of crab and shrimp with diced tomatoes, green onions, avocado, romaine lettuce and creamy cocktail sauce wrapped in a spinach tortilla. \$8.99

Comfort Food!

Pot Roast Sandwich*

Tender slices of slow-cooked brisket, served on ciabatta bun with onions, tomatoes, lettuce, avocado, Swiss cheese and creamy horseradish spread. \$8.99

Bacon Avocado Burger*

Fresh, 1/3 lb. extra lean ground beef patty cooked to order, topped with avocado, bacon and Swiss cheese and served on a ciabatta bun. \$8.99

Hickory Burger*

1/3 lb. extra lean ground beef topped with sautéed onions, BBQ sauce and Swiss cheese served on a ciabatta bun. \$8.49

Mill Burger*

Fresh, 1/3 lb. extra lean ground beef patty cooked to order with all the fixins* on a ciabatta bun. \$7.99

* Fixins - All burgers are served with mayonnaise, tomatoes, lettuce, onions and a pickle.
** Choice of fries, pasta or potato salad NOT available with these items.

Gluten free options available upon request.
Servers may add an 18% gratuity to groups of 8 or more.

HISTORY



Archibald Gardner - 1814-1902

Archibald's Restaurant was founded in 1990 and was named after Archibald Gardner — an early Utah pioneer with 11 wives, 48 children and 270 grandchildren. Archibald built the mill in which you're dining. The mill is currently listed on the National Historic Register.

The mill was completed in 1877 and was initially used to mill flour. Two water-driven turbines were the original power source. Evidence of that long-ago era is found throughout the restaurant — from the old photographs lining the walls to the folk art and antiques scattered around the four dining rooms.

The most popular of the dining areas is the 32 ft. concrete silo, built in approximately 1905, and used to hold 1.2 million pounds of dry wheat from local farms. On the main level, 9 booths line the walls, each dedicated to one of Gardner's 11 wives. Descendants often request seating with their great grandmother!



Gardner Mill - Early 1900's

The silo also houses an upper level banquet room large enough for 64 people. A mural, painted by great-grandson Jerry Gardner and featuring the colorful history of the Gardner family, runs around the circular walls of the upper room.



The castle (scene 1) that you see at the beginning of the mural was copied from a photograph of the actual castle where Archibald's father, Robert Gardner Sr., was put in prison for speaking out against the Queen of England. Robert Sr. was found innocent and released. He then packed up his family and sailed (scene 2) to Canada where they homesteaded in the area of Montreal (scene 3). This is where Archibald built his first mill.

Archibald was converted to the Church of Jesus Christ of Latter-day Saints in Canada and immigrated to the United States, along with his first wife Margaret, where he joined the first pioneers in their western journey to the Great Salt Lake Valley, arriving in October of 1847 (scene 4).

After building several mills in the Cottonwood area of Salt Lake, Archibald began construction of this mill in 1853 — it was originally referred to as the West Jordan Flour Mill (scene 5).



The West Jordan Canal and many other irrigation canals were developed by Archibald Gardner (scene 6). The first commercial water rights issued in Utah were issued to this mill. Archibald Gardner built over 36 flour, saw and grist mills in his lifetime. Among the last to be built was the Star Valley Mill in Wyoming (scene 7), which is also where Archibald died in February 1902. He is buried in the Salt Lake Cemetery.



Gardner Mill - Today

Before he died, Archibald sold the West Jordan Flour Mill to John Aylett, who was the last to use the mill for processing flour. After sitting vacant for many years, the Crane family used the mill to store and ship thousands of tons of grain from 1957 to 1966. Between 1966 and 1979, the mill again sat vacant and became very dilapidated. Nancy Long discovered the mill in 1979, began restoring the mill and opened Country Furniture & Gifts in 1980. In 1983, Nancy married Chris Christenson, who dreamed of opening a restaurant. Chris turned the dream into a reality in January of 1990 with the opening of Archibald's Restaurant. That same year, Nancy began developing the village concept by surrounding the mill with historic homes from the Salt Lake area and transforming them into specialty retail shops. Thus Gardner Village was created.

Today, two of Nancy's children, Angie Seeley and Joe Long are working to continue the journey their mother Nancy began in 1980.

Thank you very much for dining with us. We sincerely hope that your visit has been enjoyable and you will return again to shop, dine and discover some of Utah's most colorful history.

Joe & Angie



GARDNERVILLE.COM

MENU



ARCHIBALD'S RESTAURANT

A Historical Dining Experience!



Home of the Fried Green Tomato!

1100 West 7800 South • West Jordan

SALADS

Salads served with fresh-baked sourdough bread and your choice of ranch, bleu cheese, 1000 island, Balsamic vinaigrette, lite raspberry vinaigrette or honey mustard.

Cobb Salad*

A bed of romaine lettuce topped with bacon bits, diced tomatoes, chopped eggs, green onions, olives, bleu cheese crumbles and grilled chicken. Served with your choice of dressing. Full \$9.99 • Half \$7.99

Buffalo Chicken Salad*

Romaine lettuce tossed with diced tomatoes, green onions, black olives and cheese topped with strips of crispy chicken tossed in Buffalo hot sauce. Full \$9.29 • Half \$7.29

New Menu Item!

Santa Fe Chicken Salad*

Romaine lettuce tossed with diced tomatoes, corn and black beans. Topped with grilled chicken, avocado and seasoned tortilla strips. Served with avocado ranch dressing. \$9.99



Santa Fe Chicken Salad

Fajita Salad*

Grilled chicken breast sautéed with peppers, onions and salsa picante served in a tortilla bowl on a bed of lettuce. Tossed with olives, green onions, cheddar cheese and salsa. Served with your choice of dressing and topped with sour cream. \$8.99

Ginger Chicken Salad*

Romaine lettuce tossed with olives, green onions, mushrooms, mandarin oranges, snow peas and our special sesame-ginger dressing. Topped with strips of grilled chicken, wontons and almonds. Full \$9.29 • Half \$7.29

Spinach Salad with Bread Bowl

Baby spinach topped with tomatoes, red onions, candied walnuts and honey mustard dressing. Served with your choice of soup in a crusty bread bowl. \$8.99

A Favorite!

Krab & Avocado Salad*

Romaine lettuce piled with Krab and shrimp blend accompanied by fresh avocado, grapefruit, tomatoes, olives, green onions and chopped egg. \$10.99

Soup & Salad

Mixed greens salad topped with carrots, tomatoes, cucumbers and croutons. Served with your choice of our housemade soup. \$ 5.99

Soup

Served with fresh sourdough bread. Cup \$2.99 • Bowl \$4.29



Krab & Avocado Salad

DRINKS

Coca Cola Products: \$2.29 (Unlimited in-house refills)

Milk: 2% or Chocolate \$2.29

Fruity Lemonade: Strawberry or Raspberry \$3.29

Blended Fruit Drinks: Strawberry & Cream, Peaches & Cream, Pina Colada and Mixed Berry \$3.99

Hot Drinks: Locally-roasted Archie's Blend Coffee, Tea or Hot Chocolate \$2.29

*As a reminder, thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shell fish reduces the risk of food-borne illness. Consult your physician or public health official for further information.

ENTIREES

Our collection of country favorites served to you with fresh sourdough bread. Add a mixed green salad for \$2.49.

Archibald's Garlic Lemon Chicken*

An old favorite. Tender chicken lightly breaded and grilled to golden brown. Topped with a lemon garlic butter sauce. Served with rice and chef's veggies. \$10.99

Traditional Turkey Dinner*

Tender, thick slices of fresh turkey breast served with housemade mashed potatoes, stuffing, fresh veggies and smothered in rich turkey gravy. \$12.99

Chicken Pot Pie*

Housemade chicken pot pie filled with hearty chunks of chicken, carrots, peas and pearl onions. Served with mixed green salad and your choice of dressing. \$8.49

Chicken Cordon Bleu*

Breast of breaded chicken stuffed with ham and Swiss cheese then topped with a creamy mushroom sauce. Served with rice or mashed potatoes and chef's veggies. \$13.99

Pot Roast n' Pan Drippin' Gravy*

Tender slices of slow-cooked brisket piled on red potatoes, carrots, onions and celery smothered in our own pan drippin' gravy. \$10.49

Fresh Veggie Quiche*

Fresh eggs, broccoli, peppers, mushrooms, spinach, onions and cheese served in a flaky pie crust. Topped with Hollandaise sauce. Served with mixed green salad and lite raspberry vinaigrette dressing. \$8.49

Country Fried Steak*

A breaded cube steak deep fried to a golden brown and served with housemade mashed potatoes. Smothered with country gravy and a side of chef's veggies. \$9.99

Teriyaki Chicken Stir Fry*

Our housemade teriyaki sauce and stir-fried, oriental-style veggies. Served on a bed of rice with grilled chicken. \$9.99

A Super Saucy Special!

St. Louis Pork Ribs*

Seasoned pork ribs slow cooked then finished on the broiler with classic BBQ sauce. Served with coleslaw and your choice of baked potato, mashed potatoes or rice pilaf. \$14.99

PASTAS

Our collection of country favorites served to you with fresh sourdough bread. Add a mixed green salad for \$2.49.

Country Chicken Pasta*

Fresh, marinated chicken sautéed with garlic, spinach, mushrooms and green onions in a Monterey Jack cream sauce. Tossed with fresh fettuccine. \$8.99 Substitute shrimp. \$10.99

Rose Chicken Primavera*

Boneless chicken strips sautéed with assorted veggies in a creamy rose sauce tossed in penne pasta. \$9.49

An Archibald's Original Creamy Lemon Artichoke Pasta*

Grilled chicken, artichoke hearts, mushrooms, tomatoes and green onions in a creamy lemon basil sauce over fettuccine. \$9.99

Beef Stroganoff*

Tender chunks of steak braised with mushrooms prepared in traditional sour cream and gravy sauce and tossed with flavorful noodles. \$9.99



Chicken Cordon Bleu



Surf & Turf



Artichoke Pasta

STEAKS

All steaks are cooked to order and served with chef's veggies, sourdough bread, and your choice of rice, mashed potatoes, french fries or a baked potato. Add a mixed green salad for \$2.49.*

Flat Iron Steak*

The most tender and succulent beef cooked to order, topped with a mushroom demi-glace sauce. \$15.99

Prime Rib & Shrimp*

Aged and roasted fresh daily, served with jumbo butterfly shrimp. We apologize if we sell out. It's a favorite. \$18.49

Stuffed Sirloin*

Sirloin steak cooked to order. Stuffed with shrimp, green onions, mushrooms and cheese, smothered with hollandaise sauce. \$17.99

Slow-Roasted Prime Rib*

Aged and roasted fresh daily. We apologize if we sell out. It's a favorite! Petite cut \$13.99 • Regular cut \$15.99 • King cut \$18.99

Sirloin Steak*

Seasoned steak cooked to order, topped with sautéed onions and mushrooms. \$15.99

Undecided?

Surf & Turf*

Our tender flat iron steak cooked to order, topped with a mushroom demi-glace sauce and served with our blackened filet cod. \$18.99

*Baked potatoes served after 4 pm. Load your potato with bacon and cheese for 99c.



Prime Rib & Shrimp

SEAFOOD

Our collection of country favorites served to you with fresh sourdough bread. Add a mixed green salad for \$2.49.

Parmesan Crusted Halibut*

Healthy cut of Alaskan halibut breaded with panko flakes and Parmesan cheese grilled until tender and flaky. Served with tartar sauce, lemon, rice pilaf and fresh veggies. \$17.99

Fish & Chips*

Large pieces of hand-cut Alaskan halibut dipped in our special batter and fried to a deep bronze. Served with French fries or English chips. \$15.99 or cod \$11.99

Butterfly Shrimp Dinner*

Jumbo butterfly shrimp, deep fried to golden brown and served with cocktail sauce, Fettuccine Alfredo and fresh asparagus. \$13.99

Grilled Salmon Filet*

Fresh salmon seared with lemon juice or blackened. Served with rice pilaf and fresh veggies. \$15.99

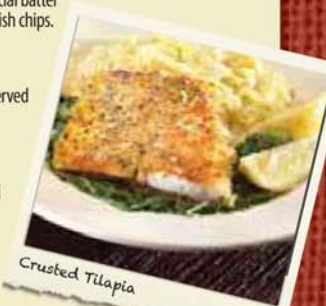
New & Delicious!

Crusted Tilapia*

Hand-cut tilapia crusted with a mix of parmesan cheese, panko flakes and fresh parsley grilled to a golden brown. Served over a bed of garlic spinach, accompanied with fettuccine alfredo. \$11.99

Fish Tacos*

Special seasoned, hand-cut tilapia, deep fried and wrapped in a warm housemade tortilla. Topped with pico de gallo, avocado, cheese and chipotle tartar sauce. Served with beans, tortilla chips and fresh salsa. \$9.99



Crusted Tilapia