

# THE ARMS

at The Lord Nelson Hotel

## LUNCH MENU SPRING 2024

### ❖ BREAD & BUTTER 5

*Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses*

## SOUPS, SALADS & APPS

### ❖ ROASTED TOMATO SOUP 13

*Smoked Gouda & Petite Brie Grilled Cheese*

### CORN & HAM HOCK CHOWDER 18

*Charred Corn, Smoked Ham Hock, Golden Potato, Toasted Roll*

### Gf Df TUNA ABURI 23

*Torched Yellowfin Tuna, Anjou Pear,  
Pickled Onion, Umeboshi, Wasabi Aioli*

### ❖ Gf Roasted Squash Salad 15

*Arugula, Kale, Cashew, Blackberry Vinaigrette  
Honey Ricotta*

### GRILLED CAESAR SALAD 16

*Grilled Romaine Heart, Bacon, Asiago, Croutons  
Burnt Lemon, Classic Caesar Dressing*

## SANDWICHES

### Df BANH MI

### TOFU OR GOCHUJANG BRISKET & CHICKEN RILLETTE 16 / 21

*Pickled Carrot, Cucumber, Daikon, Chili Mayo, Fries*

### LOBSTER ROLL 31

*Garlic Butter Toasted Potato Bun, Classic Lobster & Mayo, Red Cabbage Slaw, Fries*

### ANGUS BURGER 22

*Double Stack AAA Angus Beef, Iceberg Lettuce, Heirloom Tomato  
Pommery Mayo, Crispy Onions, Challah Bun, Fries*

### BUTTERMILK FRIED CHICKEN 22

*Buttermilk Marinated Thighs, Cornflower Crusted, Green Goddess Aioli  
Pickled Jalapeno, Brioche Bun, Fries*

## MAINS

### STEAK FRITES 25

*6oz grilled Angus AAA Striploin with Coffee Demi, Chimichurri Rojo & Crispy Parmesan Dusted Fries*

### ENGLISH STYLE FISH & CHIPS 22

*Beer Battered Crispy Atlantic Cod, Burnt Lemon, Raita*

### MAC & CHEESE 16

*Shell Pasta, Cheddar Mornay Sauce, Charred Corn, Smoked Bacon & Scallions*

### Gf Df NDUJA MUSSELS 17

*Nduja Coconut Cream, Scallions, Cilantro, Burnt Lime, Grilled Bread*

### LOBSTER CRUSTED ATLANTIC COD 32

*Lobster & Boursin Cheese Crust, Lemon & Green Pea Orzo Salad, Puttanesca*

## FOR SHARING

### ARMS NACHOS 22

*Melted Cheese Blend, In-House Pickled Banana Peppers  
Salsa & Sour Cream*

### SWEET POTATO FRIES 10

*Truffle Aioli*