



"THE ARMS"

at South Park & Spring Garden

LUNCH

SOUP DU JOUR ~ check with your server	8
ROASTED HEIRLOOM TOMATO SOUP ~ smoked gouda and petite brie grilled cheese on sourdough with roasted tomato soup	11
SEAFOOD CHOWDER ~ with toasted fresh bread roll	17
SCALLOP CEVICHE ~ diced cucumber, fresh strawberries, pickled red onion, green curry vinegar, corn tortilla	19
GRILLED CAESAR ~ grilled romaine hearts, crispy smoked maple bacon, herb crouton, grana padano & house dressing	16
BAKED BRIE ~ triple cream baked brie with olive oil herb compressed pear, shaved prosciutto, lemon peel jam & crostini	15
GRILLED SUMMER PEACH SALAD ~ valley peaches, arugula, shaved prosciutto, toasted goat cheese, sunflower seed gremolata, tarragon vinaigrette	16
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ATLANTIC LOBSTER ROLL - with fries, coleslaw and dill pickle spears	29
CLUBHOUSE SANDWICH ~ high fibre bread, roasted garlic aioli, herb roasted pulled chicken, smoked bacon, heirloom tomato, iceberg lettuce, mild cheddar and pickled onions	17
VEGAN SZECHUAN BOWL ~ soba noodles, marinated tofu, Szechuan sauce, snow peas, mushroom confit, toasted sesame & scallions	19
FISH & CHIPS ~ beer battered haddock, fries & red cabbage slaw	19
OPEN FACED FRIED CHICKEN WAFFLE ~ buttermilk fried chicken on toasted belgian waffle, chili honey, apple slaw	17
ARCTIC CHAR & WARM COUSCOUS SALAD ~ seared char, couscous, shaved fennel, lemon grilled asparagus, cucumber, shaved radish & basil aioli	26
ATLANTIC HALIBUT FILLET ~ sous vide with fresh herbs, green pea sauce, butter roasted baby potato and cured grape tomato	37
BLACK ANGUS BURGER ~ challah burger bun, double stack AAA sirloin angus beef patties, sautéed mushrooms, caramelized onion gouda spread, shredded iceberg & heirloom tomato	19

"COMFORT FOOD"

SWEET POTATO FRIES

with truffle aioli

CHICKEN WINGS & DRUMMIES

fried crispy

TAVERN STYLE NACHOS

with house blend melted cheese, our own pickled banana peppers, salsa & sour cream 21





