

THE ARMS

at The Lord Nelson Hotel

LUNCH MENU SUMMER 2025

V BREAD & BUTTER 5

Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses

SOUPS, SALADS & APPS

V ROASTED TOMATO SOUP 15

Smoked Gouda & Petite Brie Grilled Cheese

SEAFOOD CHOWDER 22

Butter Poached Lobster, Salmon, Digby Scallops & Shrimp
Golden Al Dente Potato, Cream Broth, Old Bay, Grilled Sourdough

GRILLED CAESAR SALAD 18

Grilled Romaine Hearts, Smoked Bacon Lardons, Aged
Local Asiago, Fried Focaccia, Burnt Lemon

Gf STRAWBERRY AVOCADO SALAD 17

Toasted Almonds, Arugula, Shaved Fennel, Goat Cheese
Lemon & Black Pepper Dressing

Gf Df PROSCIUTTO & MELON 18

Cantaloupe, Honeydew, Cucumber, Shaved Fennel,
Prosciutto, Yuzu Dressing, Seed Granola

Df TUNA TARTARE 18

Lightly Torched Albacore Tuna, Red Finger Chili, Pear, Chives
Fermented Plum, Ginger, Crispy Sweet Potato, Wasabi Aioli

Gf Df VEGAN EDAMAME SALAD 16

Edamame, Roasted Chickpeas, Peach, Pomegranate, Cashew,
Heirloom Greens, Avocado-Lime Dressing

SANDWICHES

LOBSTER ROLL 32

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

ANGUS BURGER 22

Double Stack 4oz Angus Patties, Garlic Toasted Brioche Bun
Tuscan Greens, Tomato, Caramelized Onion Aioli

FRIED CHICKEN SANDWICH 22

Corn Flour Crusted, Buttermilk Marinated Chicken Breast, Gochujang Honey
Mustard, Pickles, Tuscan Greens, Toasted Bun

PHILLY CHEESE BEEF DIP 23

Slow-Cooked Pulled Brisket, Toasted Hoagie Bun, Fried Peppers
Caramelized Onions, Provolone, Red Eye Demi

VEGAN Df MAPLE SMOKED TOFU SANDWICH 19

House Marinated Maple Smoked Tofu, Vegan Thousand Island Dressing
Avocado, Cucumber, Tomato, Greens, Rosemary Focaccia

Df CALIFORNIA CLUB ON RYE 21

Herb Roasted Chicken, Smashed Avocado, Tuscan Greens, Tomato, Bacon, Caramelized Onion Aioli

MAINS

STEAK FRITES 33

8oz Manhattan Cut Striploin with Peppercorn Demi, Parmesan Fries, Café de Paris Butter

ROASTED SQUASH & SAUSAGE FLATBREAD 19

Roasted Squash, Italian Sausage, Garlic Ricotta, Arugula, Rosemary Honey

Df ENGLISH STYLE FISH & CHIPS 22

Beer Battered Crispy Atlantic Cod, Burnt Lemon, House-Made Tartar Sauce

V MUSHROOM & MANCHEGO ORECCHIETTE 22

Orecchiette Pasta, Roasted Cremini and Maitake Mushrooms, Manchego, Brown Butter Breadcrumb

FOR SHARING

SWEET POTATO FRIES 10

Truffle Aioli

ARMS NACHOS 22

Melted Cheese Blend, In-House Pickled Banana Peppers
Chopped Tomato & Green Onions, Salsa & Sour Cream

Df SZECHUAN CHICKEN WINGS 18

Fried and Charred, Chives, Toasted Sesame Seeds

GARLIC FINGERS 16

Aged Asiago, Smoked Bacon Lardons
Roasted Garlic, Fresh Herbs