

# THE ARMS

at The Lord Nelson Hotel

## LUNCH MENU SUMMER 2026

### SOUPS, SALADS & APPS

**V BREAD & BUTTER 6**

*Grilled Artisanal Bread with Whipped Brown Butter & Molasses*

**V ROASTED TOMATO SOUP 15**

*Smoked Gouda & Petite Brie Grilled Cheese*

**Df TUNA TARTARE 19**

*Lightly Charred Sustainable Tuna, Cucumber, Peach, Chive, Jalapeno, Cilantro-Lime Aioli, Focaccia Crostini*

**Df BEEF TARTARE 19**

*Angus Beef, Raw Yolk, Snap Pea, Burnt Onion, Horseradish, Chive Oil, Sourdough*

**BURRATA SALAD 18**

*Grilled Asparagus, Celery, Pickled Shallot, Toasted Cashew, Pea Shoots, Olive Oil, Green Goddess Dressing*

**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 VEGAN CUCUMBER FENNEL SALAD 16**

*Shaved Cucumber, Fennel, Pomegranate, Watermelon Radish, Toasted Sesame Seeds, Chili & Rice Wine Vinaigrette*

### SANDWICHES

**LOBSTER ROLL 33**

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

**ANGUS BURGER 23**

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

**FRIED CHICKEN SANDWICH 23**

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

**Df CALIFORNIA CLUB ON RYE 22**

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

**New VEGAN GRILLED CHEESE 19**

*Wilted Kale, Caramelized Onion, Vegan Cheddar, Sourdough*

### MAINS

**STEAK FRITES 34**

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

**V SPRING SQUASH FLATBREAD 23**

*Charred Spring Squash, Scallion, Asparagus, Whipped Feta, Arugula*

**VEGAN PEANUT & TOFU SOBA BOWL 23**

*Fried Tofu, Peanut Sauce, Soba Noodles, Chili Oil, Bok Choy, Mushrooms, Carrots, Celery & Lime*

**Df ENGLISH STYLE FISH & CHIPS 23**

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

**V SPINACH & ARTICHOKE RIGATONI 19**

*Roasted Garlic Cream, Spinach, Artichoke Hearts, Cracked Pepper, Manchego*

### FOR SHARING

**SWEET POTATO FRIES 10**

*Pommery Mayo*

**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*