THE ARMS

THE LORD NELSON HOTEL

DINNER

APPETIZERS

BREAD & BUTTER V 6
Grilled Artisanal Bread with Whipped Brown Butter & Molasses

LOCAL OYSTERS GF 9 / 18 / 32
Served in Portions of 3, 6 or 12, Seasonal Mignonette, Freshly Grated Horseradish (or Classic Rockefeller)

CHEESES 23
Artisanal Cheeses, Paired Spreads, Grilled Bread

ROASTED TOMATO SOUP V 15
Smoked Gouda & Petite Brie Grilled Cheese

TUNA TARTARE DF 19
Lightly Charred Sustainable Tuna, Cucumber, Peach, Chive, Jalapeno, Cilantro-Lime Aioli, Focaccia Crostini

PORK BELLY & AVOCADO SALAD 19
Pork Belly, Creamy Avocado, Boiled Egg, Baby Greens and Tomato, with House-Made Ricotta Dressing, Torn Sourdough

BEEF TARTARE DF 19
Tender Angus Beef with Capers, Shallots, Cured Duck Egg, Rich Bone Marrow Emulsion, Finished with Maitake Mushroom Seasoning

GRILLED CAESAR SALAD 18
Grilled Romaine Hearts, Smoked Bacon Lardons, Aged Local Asiago, Fried Focaccia, Burnt Lemon

SEAFOOD CHOWDER 23
Salmon, Digby Scallops & Shrimp, Golden Al Dente Potato, Cream Broth, Old Bay, Grilled Sourdough

SHRIMP & APPLE SALAD GF DF 19
Tender Shrimp, Baked Apple, Quinoa, Arugula and Roasted Walnuts, with an Apple Cider Vinaigrette

ROASTED CAULIFLOWER SALAD GF 17
Roasted Cauliflower, Crisp Romaine, Baby Spinach, Tomato, Crumbled Feta, Tossed in an Avocado Vinaigrette

MAIN COURSES

MANHATTAN FILET GF 53
10 oz Manhattan Cut Angus Striploin, Potato Pave, Charred Green Beans, Coffee Demi, Porcini Butter

GRILLED STRIPED BASS GF 34
Braised White Beans, Blistered Tomatoes, Spicy Tomato Butter, Shaved Radish, Scallion

SEARED ATLANTIC SALMON GF 34
Pan-Seared Sustainable Blue Atlantic Salmon with Silky Sea Buckthorn Velouté, Accompanied by Seasonal Vegetable Succotash

SEARED SCALLOPS & LINGUINE 38
Golden-seared Scallops over Linguine in a Creamy Parmesan Sauce, with Charred Broccoli and Fragrant Basil Oil

SOUR CHERRY-GLAZED NAGANO PORK CHOP GF DF 38
Grilled Nagano Pork Chop with Sour Cherry Glaze, Apple Brandy Demi-Glace, Roasted Potatoes and Lemon-Dressed Beans

WILD MUSHROOM BOURGUIGNON GF DF VG 27
Slow-Simmered Forest Mushrooms & Edamame in a Rich Bourguignon Sauce, Truffle-Roasted Fingerling Potatoes

MISO MARINATED ALASKAN COD GF DF 36
Dashi, Shiitake Mushroom, Bok Choy, Grilled Scallion

WHOLE ROASTED CORNISH HEN DF 33
Sous Vide and Roasted, Lemon Mash, Charred Broccoli, Chimichurri

COMFORT FOOD

LOBSTER ROLL 33
Garlic Butter Toasted Potato Bun, Classic Lobster & Mayo, Red Cabbage Slaw

PORK BELLY POUTINE 19
Crispy Pork Belly & Fries, Canadian Cheese Curds, Gravy & Chopped Green Onions

SWEET POTATO FRIES 10
Pommery Mayo

ARMS NACHOS 22
Melted Cheese Blend, In-House Pickled Banana Peppers, Chopped Tomato & Green Onions, Salsa & Sour Cream

ENGLISH STYLE FISH & CHIPS DF 23
Beer Battered Crispy Atlantic Cod, Burnt Lemon, House-Made Tartar Sauce

ANGUS BURGER 23
Double Stack 4oz Angus Patties, Garlic Toasted Brioche Bun, Tuscan Greens, Tomato, Caramelized Onion Aioli

SZECHUAN CHICKEN WINGS DF 18
Fried and Charred, Chives, Toasted Sesame Seeds

CRISPY FRIED CHICKEN SANDWICH 24
Open-Faced Golden Cornflake-Crusted Chicken on a Brioche Bun, Topped with Red Cabbage Slaw, Slow-Roasted Tomato & Garlic-Herb Ricotta Mayo, Served with Dill Pickle Spears

GF Gluten-free DF Dairy-free V Vegetarian VG Vegan