THE ARMS

THE LORD NELSON HOTEL

LUNCH

SOUPS, SALADS & APPS

BREAD & BUTTER V 6
Grilled Public Bakery Country Bread with Whipped Brown Butter & Molasses

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

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

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

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

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

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

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

SANDWICHES

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

SMOKEY BBQ VEGGIE SANDWICH VG DF 21
House-Made Vegetable and Legume Balls in Smokey Barbecue Sauce, Topped with Crunchy Red Cabbage Slaw, Served Open-Faced on a Focaccia Bun with Dill Pickle Spears

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

CALIFORNIA CLUB ON RYE DF 22
Herb Roasted Chicken, Smashed Avocado, Tuscan Greens, Tomato, Bacon, Caramelized Onion Aioli

MAINS

STEAK FRITES 34
8oz Manhattan Cut Striploin with Peppercorn Demi, Parmesan Fries, Café De Paris Butter

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

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

WILD MUSHROOM BOURGUIGNON GF VG 27
A Rich, Slow-Simmered Medley of Forest Mushrooms in a Savoury Bourguignon-Style Sauce Served with Truffle-Roasted Fingerling Potatoes

SPINACH & ARTICHOKE RIGATONI V 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

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

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

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