





## "THE ARMS"

at South Park & Spring Garden

## **SUPPER**

SOUP OF THE DAY			8
LOCAL CHEESE & PROSCIUTTO BOARD ~ two artisan local cheeses, thinly sliced prosciutto, grilled asparagus, duo of spreads, crostini			22
CRAB & ARTICHOKE DIP			15
SEAFOOD CHOWDER ~ with toasted sliced baguette			15
CALAMARI FRITTI ~ buttermilk & semolina dusted, lightly fried, peri-peri sauce			16
TUNA TARTARE ~ traditionally prepared with dijon, shallots and capers, topped with avocado puree, horseradish aioli, crostini			16
KALE CAESAR SALAD ~ with crispy pancetta, herb croutons, parm & house dressing			14
GRILLED HALLOUMI CHEESE ~ with zatar spiced flatbread, pomegranate molasses & tahini			14
COBB SALAD BOWL ~ chicken tandoori, avocado, egg, pancetta crisps, sun-dried cranberries, local goat cheese, our buttermilk ranch dressing			18
~			
SLOW BRAISED LOCAL BLACK ANGUS BEEF SHORT RIB ~ chive garlic mashed potatoes & blueberry whiskey reduction			27
DIGBY SCALLOPS ~ pan seared, sautéed kale, garlic mash, chive cream sauce			29
12 OZ CHAR GRILLED CANADIAN RESERVE ANGUS STRIPLOIN ~ with Café de Paris butter & garlic mashed potatoes			31
MUSHROOM RAVIOLI ~ morel, portobello & cremini mushroom and ricotta cheese filled pasta with truffle chive sauce and shaved parm			?6 lg
CORNISH GAME HEN - butterflied and oven roasted, rosemary pan jus			26
BLACK ANGUS BURGER ~ dill pickle aioli, iceberg, tomato, red onion relish			
"(	OMFOR	T FOOD"	
SWEET POTATO FRIES ~ with truffle aioli	10	CHICKEN POT PIE ~ with pastry top	19
FISH & CHIPS ~ beer battered haddock, fries & coleslaw	19	CHICKEN DRUMMIES ~ fried crispy	15
TAVE	RN STY	LE NACHOS	

with house blend melted cheese, our own pickled banana peppers, salsa & sour cream  $^{\rm 18}$ 



