

THE ARMS

at The Lord Nelson Hotel

LUNCH MENU SPRING 2025

V BREAD & BUTTER 5

Grilled Artisanal Bread w/ Whipped Brown Butter & Molasses

SOUPS, SALADS & APPS

V ROASTED TOMATO SOUP 13

Smoked Gouda & Petite Brie Grilled Cheese

Gf Df VEGAN PLUM SALAD 16

*Black Plum, Tuscan Greens, Pickled Squash, Radish Apple
& Sweet Onion Vinaigrette, Maple Pistachios*

SEAFOOD CHOWDER 21

*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*

Df BEEF TARTARE 19

*Hand Diced Angus Beef, Cured Duck Yolk, Grainy Mustard
Porcini Oil, Fingerling Crisps*

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 15

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

SANDWICHES

LOBSTER ROLL 31

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

ANGUS BURGER 21

*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 22

*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 32

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*