

# THE ARMS

At The Lord Nelson Hotel & Suites

## LUNCH

### **V BREAD & BUTTER 5**

*Grilled Artisanal Bread with Whipped Brown Butter & Molasses*

## SOUPS, SALADS & APPETIZERS

### **V ROASTED TOMATO SOUP 13**

*Smoked Gouda & Petite Brie Grilled Cheese*

### **CORN & HAM HOCK CHOWDER 18**

*Charred Corn, Smoked Ham Hock, Golden Potato, Toasted Roll*

### **GF DF TUNA AB URI 23**

*Torched Yellowfin Tuna, Anjou Pear, Pickled Onion, Omeboshi, Wasabi Aioli*

### **GF V ROASTED SQUASH SALAD 15**

*Arugula, Kale, Cashew, Blackberry Vinaigrette, Honey Ricotta*

### **GF DF MARINATED KALE SALAD 15**

*Marinated Kale, Sunflower Seed Caesar Dressing, Baked Chickpeas, Nutritional Yeast*

## SANDWICHES

### **DF BAHN MI**

### **TOFU OR GOJUCHANG BRISKET & CHICKEN RILLETTE 16/21**

*Pickled Carrot, Cucumber, Daikon, Chili Mayo, served with Fries*

### **ANGUS BURGER 22**

*Double Stack AAA Angus Beef, Iceburg Lettuce, Heirloom Tomato, Pommery Mayo, Crispy Onions, Challa Bun, served with Fries*

### **BUTTERMILK FRIED CHICKEN 22**

*Buttermilk Marinated Thighs, Cornflower Crusted, Green Goddess Aioli, Pickled Jalapeno, Brioche Bun, with Crispy Fries*

## MAINS

### **GF STEAK FRITES 22**

*6oz grilled Angus AAA Striploin with Coffee Demi, Chimichurri Rojo & Crispy Parmesan Dusted Fries*

### **ENGLISH STYLE FISH & CHIPS 19**

*Crispy Atlantic Cod, Burnt Lemon, Raita*

### **MAC & CHEESE 16**

*Shell Pasta, Cheddar Mornay Sauce, Charred Corn, Smoked Bacon & Scallions*

### **GF DF NDUJA MUSSELS 17**

*Nduja Coconut Cream, Scallions, Cilantro, Burnt Lime, Grilled Bread*

### **LOBSTER CRUSTED ATLANTIC COD 32**

*Lobster & Boursin Cheese Crust, Lemon & Green Pea Orzo Salad, Puttanesca*

## FOR SHARING

### **ARMS NACHOS 22**

*Melted Cheese Blend, In-House Pickled Banana Peppers Salsa & Sour Cream*

### **SWEET POTATO FRIES 12**

*Truffled Aioli*