

THE ARMS

At The Lord Nelson Hotel & Suites

DINNER

APPETIZERS

BREAD & BUTTER 5

Grilled Artisanal Bread with Whipped Brown Butter and Molasses

CHEESES 23

*Artisanal Cheeses, Paired
Spreads, Grilled Bread*

EDAMAME SALAD 16

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

GRILLED CAESAR SALAD 18

*Grilled Romaine Hearts, Smoked Bacon Lardons, Aged Local
Asiago, Fried Focaccia, Burnt Lemon*

ROASTED TOMATO SOUP 15

Smoked Gouda and Petite Brie Grilled Cheese

SEAFOOD CHOWDER 22

*Butter Poached Lobster, Salmon, Dighy Scallops and Shrimp,
Golden Al Dente Potato, Cream Broth, Old Bay, Grilled Sourdough*

LOCAL OYSTERS 9/18/32

*Served as 3, 6 or 12. Seasonal Mignonette, Freshly Grated
Horseradish (or Classic Rockefeller)*

STRAWBERRY AVOCADO SALAD 17

*Toasted Almonds, Arugula, Shaved Fennel, Goat
Cheese Lemon and Black Pepper Dressing*

BEEF TATAKI 17

Porcini Oil, Taleggio Cheese, Chimichurri Rojo

TUNA TARTARE 18

*Lightly Torched Albacore Tuna, Red Finger Chili, Pear, Chives,
Fermented Plum, Ginger, Crispy Sweet Potato, Wasabi Aioli*

PROSCIUTTO & MELON 18

*Cantaloupe, Honeydew, Cucumber, Shaved Fennel,
Prosciutto, Yuzu Dressing, Seed Granola*

SCALLOP AGUACHILE 17

Lime, Cucumber, Finger Chili, Fennel, Cilantro

MAINS

CORNISH HEN 32

*Spatchcocked Full Rock Hen, Braised Lentils, Bok Choy,
Snap Peas, Nduja Chili Butter*

MANHATTAN FILET 53

*10oz Manhattan Cut Angus Striploin, Potato Pave,
Charred Green Beans, Coffee Demi, Porcini Butter*

HODGE PODGE 34

*Seared Dighy Scallops, Fresh Herbs, Spring
Vegetables, Butter Cream Broth*

ROASTED STRIPED BASS 32

Chermoula, Pearl Couscous, Mint, Charred Bell Peppers

DOUBLE CUT PORK CHOP 32

*Sous Vide and Grilled, Honey and Black
Garlic Glaze, Warm Baby Potato Salad*

ATLANTIC HALIBUT 36

*Pan Seared Fillet, Green Beans, Asparagus, Pine Nuts,
Lemon-Caper Piccata Sauce, Cucumber Fennel Salad, Dill*

HOUSE MADE CAPPELLACCI 31

*"Little Hats" Pasta, filled with Roasted Shrimp, Coconut
and Chorizo Broth, Mussel Escabeche*

STICKY GINGER TOFU 27

Coconut Rice, Scallions, Burnt Lime, Broccolini, Toasted Sesame

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COMFORT FOOD

DF ENGLISH STYLE FISH & CHIPS 22

Beer Battered Crispy Atlantic Cod, Burnt Lemon, House-Made Tartar Sauce

ANGUS BURGER 22

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

DF SZECHUAN CHICKEN WINGS 18

Fried and Charred, Chives, Toasted Sesame Seeds

FRIED CHICKEN SANDWICH 22

Corn Flour Crusted, Buttermilk Marinated Chicken Breast, Gochujang Honey Mustard, Pickles, Tuscan Greens

ARMS NACHOS 22

Melted Cheese Blend, In-House Pickled Banana Peppers, Chopped Tomato and Green Onions, Salsa and Sour Cream

LOBSTER ROLL 32

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

SWEET POTATO FRIES 10

Truffle Aioli

GARLIC FINGERS 16

Aged Asiago, Smoked Bacon Lardons, Roasted Garlic, Fresh Herbs