

THE ARMS

At The Lord Nelson Hotel & Suites

LUNCH

V BREAD & BUTTER 5

Grilled Artisanal Bread with Whipped Brown Butter and Molasses

SOUPS, SALADS & APPETIZERS

GF DF PROSCIUTTO & MELON 18

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

DF TUNA TARTARE 18

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

SEAFOOD CHOWDER 22

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

GF STRAWBERRY AVOCADO SALAD 17

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

GRILLED CAESAR SALAD 18

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

GF DF EDAMAME SALAD 16

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

V ROASTED TOMATO SOUP 15

Smoked Gouda and Petite Brie Grilled Cheese

SANDWICHES

LOBSTER ROLL 32

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

ANGUS BURGER 22

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

PHILLY CHEESE BEEF DIP 23

Slow-Cooked Pulled Brisket, Toasted Hoagie Bun, Fried Peppers, Caramelized Onions, Procolone, Red Eye Demi

FRIED CHICKEN SANDWICH 22

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

GF 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 33

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

DF SZECHUAN CHICKEN WINGS 18

Fried and Charred, Chives, Toasted Sesame Seeds

ARMS NACHOS 22

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

GARLIC FINGERS 16

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

Room Service is available 7am-2pm & 5pm-10pm daily. To order please dial '212' on your in-room phone.