

# THE ARMS

At The Lord Nelson Hotel & Suites

## DINNER

### APPETIZERS

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

*Grilled Artisanal Bread with Whipped Brown Butter and Molasses*

#### **CHEESES 23**

*Artisanal Cheeses, Paired Spreads, Grilled Bread*

#### **GF DF** SALMON TIRADITO 20

*Thinly Sliced Raw Atlantic Salmon, Blood Orange, Lime Finger Chili, Chives, Ginger; Crispy Kale*

#### **GRILLED CAESAR SALAD 18**

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

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

*Smoked Gouda and Petite Brie Grilled Cheese*

#### **SEAFOOD CHOWDER 21**

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

#### **GF DF** LOCAL OYSTERS 9/18/32

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

#### **GF DF** PLUM SALAD 16

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

#### **DF** BEEF TARTARE 19

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

#### **GREEN BEANS 14**

*Manchego Cream, Black Pepper, Crispy Leeks, Toasted Almonds*

#### **FRIED BURRATA 20**

*Panko Crusted, Mojo Rojo, Gremolata, Grilled Sourdough*

## MAINS

#### **GF DF** SEARED DIGBY SCALLOPS 34

*Canarian Potatoes, Charred Broccolini, Mojo Rojo, Fresh Herbs*

#### **MANHATTAN FILET 44**

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

#### **DF** DUCK LEG 29

*Crispy Skin Confit Duck Leg, White Bean and Chorizo Cassoulet Smoked Bacon Lardons, French Onion Jus*

#### **GF** ATLANTIC HALIBUT 34

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

#### **GF DF** SQUASH PUTTANESCA 25

*Roasted Acorn Squash, Lemon and Basil Risotto, Blistered Tomatoes Capers, Castelvetrano Olives, Chili Oil*

#### **SPAGHETTI 27**

*House Made Spaghetti Noodles, Slow Cooked Beef Brisket Ragout, Sautéed Local Maitake Mushrooms, Charred Shallots, Manchego*

#### **GF** FIG & APPLE STUFFED PORK LOIN 28

*Herb Polenta, Fall Vegetable Succotash, Savory Jus*

#### **BONE-IN BEEF SHORT RIB 42**

*Shr Red Wine Braised Beef Short Rib, Peppercorn Demi, German Style Smashed Potatoes, Onion Rings*

## COMFORT FOOD

#### **ARMS NACHOS 22**

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

#### **LOBSTER ROLL 31**

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

#### **SWEET POTATO FRIES 10**

*Truffle Aioli*

#### **DF** ENGLISH STYLE FISH & CHIPS 22

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

#### **ANGUS BURGER 21**

*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*

Room Service is available 7am-2pm & 5pm-10pm daily. To order please dial '2132' on your in-room phone.