

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

LOCAL OYSTERS 9/18/32

Served in portions of 3, 6 or 12.

Seasonal Mignonette, Freshly Grated Horseradish (or Classic Rockefeller)

BEET & FENNEL SALAD 16

Roasted Beets, Grilled Fennel, Toasted Walnuts, Chickpea, Burnt Orange, Citrus and Dill Vinaigrette

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, Dugby Scallops and Shrimp, Golden Al Dente Potato, Cream Broth, Old Bay, Grilled Sourdough

SQUASH & KALE SALAD 17

Roasted Butternut Squash, Kale, Gala Apples, Pomegranate, Pumpkin Seeds, Fried Quinoa, Feta, Cranberry Vinaigrette

BEEF TARTARE 19

Hand-Cut Certified Angus Beef Striploin, Knoidart Cheddar, Chives, Pickled Mustard Seed, Chicharrons

SALT ROASTED CARROTS 15

Whipped Feta, Pomegranate, Toasted Pistachios, Chimichurri

TUNA CRUDO 18

Sustainable Yellowfin Tuna, Yuzu Glaze, Tarragon Oil, Pickled Ginger, Plum, Horseradish Aioli, Sour Cream and Onion Potato Crisps

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

SHEPHERD'S PIE 31

Braised Lamb Shank, Caramelized Parsnip Puree, Green Peas, Bordelaise, Mint Butter

BASS CAPONATA 34

Grilled Striped Bass, Tomato Caponata, Roasted Fennel, Castelvetrano Olives, White Balsamic

DOUBLE CUT PORK CHOP 32

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

MISO MARINATED ALASKAN COD 36

Dashi, Shiitake Mushroom, Bok Choy, Grilled Scallion

GORGONZOLA SPAGHETTI 26

Housemade Spaghetti Noodles, Gorgonzola Cream, Spinach, Crispy Prosciutto, Pine Nuts

TOFU POKE BOWL 19

Honey-Gochujang Tofu, Coconut Rice, Edamame, Scallions, Toasted Sesame, Shredded Nori

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

THE ARMS

At The Lord Nelson Hotel & Suites

DINNER

COMFORT FOOD

DF ENGLISH STYLE FISH & CHIPS 23

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

ANGUS BURGER 23

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 33

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

SWEET POTATO FRIES 10

Pommery Mayo

GARLIC FINGERS 16

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