THE ARMS
At The Lord Nelson Hotel & Suites

DINNER
APPETIZERS

(V) BREAD & BUTTER 6
Grilled Artisanal Bread with Whipped Brown Butter and Molasses

CHEESES 23
Artisanal Cheeses, Paired Spreads, Grilled Bread

(GF) (DF) LOCAL OYSTERS 9/18/32
Served in portions of 3, 6 or 12
Seasonal Mignonette, Freshly Grated Horseradish (or Classic Rockefeller)

CUCUMBER FENNEL SALAD 16
Shaved Cucumber, Fennel, Pomegranate, Watermelon Radish, Toasted Sesame Seeds, Chili and Rice Wine Vinaigrette

GRILLED CAESAR SALAD 18
Grilled Romaine Hearts, Smoked Bacon Lardons, Aged Local Asiago, Fried Focaccia, Burnt Lemon

(V) ROASTED TOMATO SOUP 15
Smoked Gouda and Petite Brie Grilled Cheese

SEAFOOD CHOWDER 22
Butter Poached Lobster, Salmon, Digby Scallops and Shrimp, Golden Al Dente Potato, Cream Broth, Old Bay, Grilled Sourdough

BURRATA SALAD 18
Grilled Asparagus, Celery, Pickled Shallot, Toasted Cashew, Pea Shoots, Olive Oil, Green Goddess Dressing

BEEF TARTARE 19
Angus Beef, Raw Yolk, Snap Pea, Burnt Onion, Horseradish, Chive Oil, Sourdough

(GF) (V) SALT ROASTED CARROTS 15
Whipped Feta, Pomegranate, Toasted Pistachios, Chimichurri

TUNA TARTARE 19
Lightly Charred Sustainable Tuna, Cucumber, Peach, Chive, Jalapeño, Cilantro-Lime Aioli, Focaccia Crostini

MAINS

(GF) (DF) WHOLE ROASTED CORNISH HEN 33
Sous Vide and Roasted, Lemon Mash, Charred Broccoli, Chimichurri

MANHATTAN FILET 53
10oz Manhattan Cut Angus Striploin, Potato Pave, Charred Green Beans, Coffee Demi, Porcini Butter

LINGUINE ALLA VODKA 28
House-made Linguine, Rich Vodka Sauce, Italian Sausage, Arugula, Aged Asiago

(GF) GRILLED STRIPED BASS 34
Braised White Beans, Blistered Tomatoes, Spicy Tomato Butter, Shaved Radish, Scallion

(GF) (DF) DOUBLE CUT PORK CHOP 32
Sous Vide and Grilled, Honey and Black Garlic Glaze, Warm Baby Potato Salad, Broccolini

(GF) (DF) MISO MARINATED ALASKAN COD 36
Dashi, Shiitake Mushroom, Bok Choy, Grilled Scallion

VEGAN PEANUT & TOFU SOBA BOWL 23
Fried Tofu, Peanut Sauce, Soba Noodles, Chili Oil, Bok Choy, Mushrooms, Carrots, Celery and Lime

SEARED DIGBY SCALLOPS 42
Corn Velouté, Fingerling Potato, Snap Pea, Chive Oil, Spiced Asiago Crumb

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

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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 23
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

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