THE ARMS

At The Lord Nelson Hotel & Suites

LUNCH

SOUPS, SALADS & APPETIZERS

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

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

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

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

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

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

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

SANDWICHES

LOBSTER ROLL 33
Garlic Butter Toasted Potato Bun, Classic Lobster and Mayo, Red Cabbage Slaw

ANGUS BURGER 23
Double Stack 4oz Angus Patties, Garlic Toasted Brioche Bun, Tuscan Greens, Tomato, Caramelized Onion Aioli

FRIED CHICKEN SANDWICH 23
Corn Flour Crusted, Buttermilk Marinated Chicken Breast, Gochujang Honey Mustard, Pickles, Tuscan Greens

(DF) CALIFORNIA CLUB ON RYE 22
Herb Roasted Chicken, Smashed Avocado, Tuscan Greens, Tomato, Bacon, Caramelized Onion Aioli

(VEGAN) VEGAN GRILLED CHEESE 19
Wilted Kale, Caramelized Onion, Vegan Cheddar, Sourdough

MAINS

(DF) ENGLISH STYLE FISH & CHIPS 23
Beer Battered Crispy Atlantic Cod, Burnt Lemon, House-Made Tartar Sauce

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

STEAK FRITES 34
8oz Manhattan Cut Striploin with Peppercorn Demi, Parmesan Fries, Café de Paris Butter

(V) SPRING SQUASH FLATBREAD 23
Charred Spring Squash, Scallion, Asparagus, Whipped Feta, Arugula

(V) SPINACH & ARTICHOKE RIGATONI 19
Roasted Garlic Cream, Spinach, Artichoke Hearts, Cracked Pepper, Manchego

FOR SHARING

GARLIC FINGERS 16
Aged Asiago, Smoked Bacon Lardons, Roasted Garlic, Fresh Herbs

(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

SWEET POTATO FRIES 10
Pommery Mayo

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