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

PORK BELLY & AVOCADO SALAD 19
Pork Belly, Creamy Avocado, Boiled Egg, Baby Greens and Tomato, with House-Made Ricotta Dressing, Torn Sourdough

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 23
Salmon, Digby Scallops and Shrimp, Golden Al Dente Potato, Cream Broth, Old Bay, Grilled Sourdough

GF DF SHRIMP & APPLE SALAD 19
Tender Shrimp, Baked Apple, Quinoa, Arugula and Roasted Walnuts, with an Apple Cider Vinaigrette

GF ROASTED CAULIFLOWER SALAD 17
Roasted Cauliflower, Crisp Romaine, Baby Spinach, Tomato, Crumbled Feta, Tossed in an Avocado Vinaigrette

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

DF BEEF TARTARE 19
Tender Angus Beef with Capers, Shallots, Cured Duck Egg, Rich Bone Marrow Emulsion, Finished with Maitake Mushroom Seasoning

MAINS

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

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

SEARED SCALLOPS & LINGUINE 38
Golden-Seared Scallops Over Linguine in a Creamy Parmesan Sauce, with Charred Broccoli and Fragrant Basil Oil

Vegan GF DF WILD MUSHROOM BOURGUIGNON 27
A Rich, Slow-Simmered Medley of Forest Mushrooms in a Savoury Bourguignon-Style Sauce Served with Truffle-Roasted Fingerling Potatoes

GF SEARED ATLANTIC SALMON 34
Pan-Seared Sustainable Blue Atlantic Salmon with Silky Sea Buckthorn Velouté, Accompanied by Seasonal Vegetable Succotash

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

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

GF DF SOUR CHERRY-GLAZED NAGANO PORK CHOP 38
Grilled Nagano Pork Chop with Sour Cherry Glaze, Apple Brandy Demi-Glace, Roasted Potatoes and Lemon-Dressed Beans

Room Service is available 7am-10pm daily. To order please dial '2132' on your in-room phone.
An automatic 19% gratuity will be added on all room service orders.

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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

CRISPY FRIED CHICKEN SANDWICH 24
Open-Faced Golden Cornflake-Crusted Chicken on a Brioche Bun, Topped with Red Cabbage Slaw, Slow-Roasted Tomato and Garlic-Herb Ricotta Mayo, Served with Dill Pickle Spears

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

PORK BELLY POUTINE 19
Crispy Pork Belly and Fries, Canadian Cheese Curds, Gravy and Chopped Green Onions

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