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

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

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

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

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

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

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

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

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

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

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

Vegan (DF) SMOKEY BBQ VEGGIE SANDWICH 21
House-Made Vegetable and Legume Balls in Smokey Barbecue Sauce, Topped with Crunchy Red Cabbage Slaw, Served Open-Faced on a Focaccia Bun with Dill Pickle Spears

MAINS

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

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

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

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

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

FOR SHARING

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

(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-10pm daily. To order please dial '2132' on your in-room phone.
An automatic 19% gratuity will be added on all room service orders.