



"The Arms"

at South Park & Spring Garden

Lunch & Dinner

Local cheese board, Ran-Cher Acres goat cheese & Ciro Comencini's Taleggio with Urban Blue, house made jams and lightly toasted sliced baguette. \$18

Bangers & mash, with sauerkraut. \$17

Arms Clubhouse - with sliced boiled egg, with crispy fries. \$15

Buddha Bowl, with roasted garlic and pepper tofu, chickpea salad, avocado, lotus root & basmati rice \$18

Chicken Pot Pie, with puff pastry top. \$18

Beer battered haddock & chips. \$18

Traditional Atlantic lobster roll, fries & coleslaw. \$20

Black Angus burger, AAA beef ground in house, iceberg lettuce, sliced tomato, gochujang aioli, with crispy fries. \$18

Spaghetti con pomodoro e tartufo - house made spaghetti, tomato & truffle sauce, grated parmesan & fresh basil. \$18

Slow braised local Black Angus beef short rib, chive garlic mashed potatoes & blueberry whiskey reduction. \$25

Butter Chicken, marinated with saffron spiced yogurt, basmati rice, kachumber salad, pureed cashew sauce. \$27

Dill cured local Halibut, oven roasted with roma tomatoes, EVOO & cider cream sauce. \$29

12 oz char grilled Canadian Reserve Angus striploin with Café de Paris butter & garlic mashed potatoes. \$31