



"The Arms"

at South Park & Spring Garden

Supper


4pm-11pm daily


Soup of the day, ask your server. \$7

Seafood chowder, with toasted sliced baguette. \$14


Classic French onion soup broiled with melted gruyere. \$11

Chopped romaine hearts with anchovy caesar dressing and croutons, parmesan cheese. \$11


 Cobb Salad - tandoori chicken, boiled egg, bacon bits, urban blue cheese, watercress & avocado with buttermilk dressing. \$14


 Greek Salad - plum tomatoes, english cucumber, red onions, bell peppers, feta, castelvetrano & kalamata olives. \$13

Tuna Tartare - traditionally prepared with dijon, shallots and capers, topped with avocado puree, horseradish aioli, crostini. \$14

 Grilled Radicchio and Kale Salad, with cashew crunch, mustard seed, maple & sherry vinaigrette. \$14

Local cheese board, Ran-Cher Acres goat cheese & Ciro Comencini's Taleggio with Urban Blue, whole roasted garlic bulb, our house made jams and lightly toasted sliced baguette. \$17

 Butter Chicken, marinated with saffron spiced yogurt, basmati rice, kachumber salad, pureed cashew sauce. \$26


 12 oz char grilled Canadian Reserve Angus striploin with Café de Paris butter. \$29

Haddock Meuniere, charred cherry tomato salsa, saffron infused EVOO, garlic mash & crispy onions. \$25

Bay scallops & sweet pea and bacon gnocchi, wilted arugula, Comencini's aged mozza. \$24

Slow braised local Black Angus beef short rib, chive garlic mashed potatoes, blueberry whiskey reduction. \$24

Ahi Tuna Niçoise- pan seared medium rare tuna, green beans, boiled egg, couscous. \$24

 Pan Seared Shrimp, with lemon grass, green herbs, coconut cream, corn miscela on basmati rice. \$22