**SOUPS & SALADS**

**ATLANTIC SMOKED HADDOCK CHOWDER**  
Seabright smoked haddock, Potatoes, creamy broth, Nova Scotian cider with braised and crispy leeks (GF)  
Cup 5  Bowl 11

**SOUP OF THE DAY**  
Cup 4  Bowl 8

**CLASSIC CAESAR SALAD**  
Baby romaine, croutons, parmesan chips, bacon bits and roasted garlic Caesar dressing (GFO)

**ACADIAN GREEN SALAD**  
Jost white wine poached pear, candied hazelnuts, pickled shallots, lemon poppy seed vinaigrette (GF)

**ADD GRILLED CHICKEN OR PANKO BREADED SHRIMP TO YOUR SALAD 5**

**SMALL BITES**

**SHIP HARBOUR MUSSELS 12**  
1 lb. aqua prime mussels, steamed in Sober Island beer, garlic, little Dorset farm sausage, cream (GF)

**WONTON NACHOS 14**  
Green onion, peppers, onions, pineapple, BBQ sauce, mozzarella  
Add chicken, pulled pork 5

**CHICKEN WINGS 14**  
Crisp wings with crudités & Your choice of: mild, spicy or honey garlic

**PULLED PORK TACOS (3) 12**  
Grilled tortilla, BBQ pulled pork, pineapple salsa  
Chipotle lime aioli (GFO)  
Add 1 taco 4

**LOBSTER SANDWICH** (market price)  
Eastern Shore lobster with lemon mayo on freshly baked artisan bread & fried pickle

**ST MARYS SMOKED SALMON BAGEL 12**  
Herbed cream cheese, pickled onions, lettuce & tomato

**SANDWICH OF THE DAY 13**  
With Cup of soup & feature dessert

**SANDWICHES ARE SERVED WITH DAILY SOUP CUP, FRIES OR SALAD**

**CLUBHOUSE SANDWICH 14**  
Toasted Bread with chicken breast, bacon, cheddar, pesto mayo, tomato and lettuce
LISCOMBE LODGE LUNCH

WILD MUSHROOM ARANCINI 10
Deep fried risotto balls, knordart smoked gouda, salsa verde, tomato jam

DUCK CONFIT POUTINE 10
French-fries swimming in gravy topped with curd cheese, cranberry drizzle, green onion, & duck confit

LARGER BITES

PLANKED ATLANTIC SALMON 28
Liscombe’s Signature Dish
Baby red potato hash, market vegetables, maple bourbon cream, blueberry gastrique (GF)

BEER BATTERD HADDOCK
Served with coleslaw, house made tartar sauce, lemon & choice of daily soup, fries or salad.
1 Piece 11 2 Piece 14

LISCOMBE BURGER 15
6 oz house ground burger, buttermilk crispy onions, bacon, smoked cheddar, lettuce, tomato, house made Smokey BBQ sauce

SURF AND TURF BURGER 20
6 oz house ground burger, little Liscombe lobster salad, lemon aioli, hot house tomato, baby romaine & onion rings

SALMON BURGER 14
panko crusted salmon patty, crunchy slaw, lime mayo, cilantro

EGGPLANT PARMESAN 20
Crispy parmesan breaded eggplant, stewed tomatoes, caponata, provolone cheese roasted tomato basil coulis Veg

BREADED CHICKEN FINGERS 15
4 Fingers, plum sauce with daily soup, fries or salad

FARMERS MARKET STIR FRY 14
Brown rice, market vegetables, sesame soy
Add grilled chicken or panko breaded shrimp 5

ALL DAY BREAKFAST 11
Two eggs as you like, peameal bacon or sausage Lyonnaise potatoes & toast

SIDES

SWEET POTATO FRIES 5
With curry mayo

POUTINE 7

ONION RINGS 7
Deep fried battered onions rings with zesty dipping sauce

HOUSE CUT FRENCH FRIES 4
Add truffle mayo 1

ASK ABOUT CONNIE’S DESSERTS