Liscombe Lodge Dinner Menu

Soups

Atlantic smoked haddock chowder Cup \$5 - Bowl \$11 Potatoes ,creamy broth, Nova Scotia cider, braised L crispy leeks.

Soup of the day Cup \$4 - Bowl \$8

Salads

Kale Caeser Salad \$9 Crunchy kale ,croutons, parmesan chips, bacon bits *L* roasted garlic caesar dressing

Roasted beet carpaccio \$11 Citrus salsa, honey goats cheese dressing, crumbled walnuts & greens

Seasonal market salad \$9 Your Server will be happy to describe our Chef's Creation!

Add chicken or shrimp \$5

Appetizers

Eastern Shore Steamed Mussels \$11 Sober Island beer, garlic, chorizo, fennel cream

Pulled Smoked Chicken Tacos \$11 Corn tortilla, avacado mousse, pico de gallo, candied jalapeno L cilantro

Beet & Gin Cured Salmon Gravlax \$12 Pickled vegetables, cured egg yolk crispy capers, horseradish crème fraiche & bagle crisps

Baked Brie \$12 Phyllo wrapped brie , blueberry maple reduction with Nova Scotia fruit chutney

Oyster on the half Shell (3) \$10 (6) \$18 (9) \$26 (12) \$34 Fresh Nova Scotia oysters with fresh horseraddish & mignonette

**Should you have a food concern please let your server know

Liscombe Lodge Dinner Menu

Main Course

Planked Atlantic Salmon \$28

Liscombe's Signature Dish cedar planked salmon maple mustard butter sauce with olive oil smashed potatoes L beet gastrique market vegetables

Nova Scotia Lobster (market price) Steamed or grilled with coleslaw *L* choice of potato salad or twice baked potato

10oz. AAA Striploin \$30 Housemade bbq sauce, mac *L* cheese croquette *L* market vegetables.

Pork Tenderloin\$26 Molasses glaze, butternut squash puree, braised red cabbage & crispy panchetta

Grilled Half Cornish Hen \$26 Smoked tomato jus, wild mushroom risotto *L* market vegetables

Barbeque Ribs Full Rack\$29 – Half \$20 Whiskey barbeque ribs, roasted garlic mashed potato *L* crunchy slaw

Eggplant Parmesan \$20 Crispy parmesan breaded eqaplant stewed tomato

Crispy parmesan breaded eggplant, stewed tomatoes, caponata, provolone cheese ${\mathcal L}$ roasted tomato basil coulis

Chef's Special of the Day Ask about the great special that our team of chefs have prepared for you

Light Fare

Clubhouse Sandwich \$14 Toasted White,,Whole Wheat or Multigrain with chicken breast, bacon, cheddar, pesto mayo tomato, lettuce, I choice of daily soup, fries, or salad.

Beer Battered Haddock 1piece \$11 - 2piece \$14 Served with coleslaw, house made tartar sauce, lemon & choice of daily soup, fries, or salad.

Liscombe burger \$15

60z house ground burger, buttermilk crispy onions, bacon, smoked cheddar, lettuce, tomato, L house made smokey bbq sauce L choice of daily soup, fries, or salad.