APPETIZERS

ATLANTIC SMOKED HADDOCK CHOWDER
Seabright smoked haddock, potatoes, creamy broth, Nova Scotia cider, braised and crispy leeks (GF)
Cup 5 Bowl 11

SOUP OF THE DAY

CLASSIC CAESAR SALAD 10
Baby romaine, croutons, parmesan chips, bacon bits and roasted garlic Caesar dressing (GFO)

ACADIAN GREEN SALAD 9
Jost white wine poached pear, candied hazelnuts, pickled shallots, lemon poppy seed vinaigrette (GF)

SEASONAL MARKET SALAD 9
Your Server will be happy to describe our kitchen team’s creation!

SHIP HARBOUR STEAMED MUSSELS 12
1 lb. aqua prime mussels, Sober Island beer, garlic, little Dorset farm sausage, cream (GFO)

OYSTER ON THE HALF SHELL
Fresh Nova Scotia oysters with fresh horseradish and mignonette, Rudy’s hot sauce
(3) 10 (6) 18 (9) 26 (12) 34

WILD MUSHROOM ARANCINI 11
Deep fried risotto balls, knordart smoked gouda, salsa verde, tomato jam

SOUTHERN FRIED CROSSROADS VALLEY FARM CHICKEN LEG 12
Buttermilk soaked leg, German coleslaw, grilled corn bread, siracha mayo, connect farm honey drizzle

PHILLI STYLE ST MARYS SMOKED SALMON TARTAR 11
Cucumber, avocado green onion, cream cheese, cured egg yolk, wasabi aioli, sesame nori chips (GF)

BAKED BRIE 9
Phyllo wrapped brie, blueberry maple reduction with Nova Scotia fruit chutney

LITTLE DORSET FARM PULLED PORK TACOS (3) 12
Grilled tortilla, BBQ pulled pork, pineapple salsa, cilantro, chipotle lime aioli (GFO)
**ENTREES**

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

**BRAISED NS BEEF SHORTRIB 27**
Chive whipped potatoes, market vegetables, sober island stout reduction, crispy pickled onions (GFO)

**SEARED AHI TUNA 28**
Sesame soy marinated Sustainable caught tuna, sweet pea risotto cake, preserved lemon, bramble hill farm snow pea slaw (GF)

**LEG OF BROOME LAKE DUCK CONFIT 26**
Parsnip puree, market vegetables, orange & olive relish bramble hill micro green salad (GF)

**CROSSROADS VALLEY FARM CHICKEN SUPREME 26**
Warm lentil ragout, roasted butternut squash, crispy pancetta & arugula (GF)

**BARBEQUE RIBS Full $29/Half $20**
Whiskey barbeque ribs, roasted garlic mashed potato & crunchy slaw (GFO)

**STEAK AND FRITES 32**
8oz PEI beef tenderloin, house cut fries, chimichurri (GF)

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

**PORTABELLO AL ROMANO 20**
Roasted mushroom, marinated grilled vegetables, chipotle polenta, smoked cheddar (GFO) Veg & Vegan option

**NOVA SCOTIA LOBSTER (market price)**
Steamed or grilled with coleslaw & choice of potato salad or ns tidal salt and herb roasted potatoes (GF)

**CHEF’S SPECIAL OF THE DAY**
Ask about the great special that our team of chefs have prepared for you
**Liscombe Lodge Dinner**

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**Pub Fare**

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**Beer Battered Nova Scotia Haddock**
Served with coleslaw, house made tartar sauce, lemon

1 Piece 11 2 Piece 14

**Liscombe Burger 15**
6oz house ground burger, buttermilk crispy onions, pea meal bacon, smoked cheddar, lettuce, tomato, & house made Smokey BBQ sauce (GFO)

**Pulled Pork Sandwich 12**
Propeller root beer BBQ sauce, German coleslaw, fried pickle

**Surf and Turf 22**
6 oz house ground burger, little Liscombe lobster salad, lemon aioli, hot house tomato, baby romaine & onion rings (GFO)

**Salmon Burger 16**
Panko crusted salmon patty, crunchy slaw, chipotle lime mayo, cilantro

**Clubhouse Sandwich 14**
Toasted breads with grilled chicken breast, bacon, cheddar, pesto mayo tomato, lettuce (GFO)

**Chicken Wings 14**
Crisp wings with crudité & your choice of: Mild, Spicy or Honey Garlic