

# LISCOMBE LODGE DINNER



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## APPETIZERS

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### 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

Cup 4 Bowl 8

### CLASSIC CAESAR SALAD 10

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

### ACADIAN GREEN SALAD 9

Just 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, cornect 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)



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## ENTREES

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### 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



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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 crudités & your choice of: Mild, Spicy or Honey Garlic

