

# *DesBarres Manor*



## ***Dinner Menu***

### ***Starters***

#### Soup of the Day

*Our soup is gluten free and can be made dairy free,  
for anyone who may require such a diet.*

#### Fresh Garden Salad

*Finished with cheese, red onion, honey roasted nuts,  
topped with our housemade raspberry seed dressing*

#### Smoked Salmon

*Served with cucumber, red onion, housemade green tomato chow*

#### Solomon Gundy

*A Nova Scotian treat (pickled Herring)  
with red onion, housemade green tomato chow*

Starting at \$7.00

(Subject to seasonal change)



## *Entrées*

### Maple Grilled Salmon

*Grilled with maple pepper and our own Acadian Maple Syrup®*

### Pan Fried Haddock

*Lightly seasoned to compliment Haddock's delicate flavour*

*Served with our housemade rémoulade*

### Seafood Combo

*Pan Fried Haddock & Maple Grilled Salmon*

### Glynnevan Whisky Spiced Pork Tenderloin

*Infused with our award-winning Glynnevan Whisky®,*

*and finished with a cream sauce*

All entrées are served with fresh vegetables,

And a choice of rice or potato.

Starting at \$27.00

(Subject to seasonal change)

When seasonally available, we serve locally caught seafood (halibut, scallops etc.) courtesy of Chef Anna.