

# *DesBarres Manor*

## *Dinner Menu*

### **Starters**

Soup of the Day

\$10.00

Ask your server about today's choices.

Fresh Garden Salad

\$14.00

Finished with carrot slivers, red onion, cherry tomatoes, and cucumber, topped with our house-made vinaigrette dressing.

# Entrées

## Pan Fried Haddock

\$35.00

Our Pan-Fried Haddock features a Nova Scotian haddock fillet, lightly seasoned and pan-fried for a golden delicious flavour.

## Maple Breast of Chicken

\$32.00

A breast of chicken seared to perfection with our special spice blend and drizzled with our own Acadian Maple<sup>®</sup> syrup.

## Fettuccini El DesBarres

\$28.00

Fettuccini noodles tossed in a rich, decadent cream sauce, topped with fresh parmesan cheese.

### **Extras:**

For an additional \$4.00 add Broccoli

For an additional \$7.00 add Chicken or Shrimp

All entrées are served with fresh vegetables, tossed with our Authentic Beecoast<sup>®</sup> Honey and choice of Rice or Potato.

# Dessert

## *“Worth Protecting”*

All of our desserts are homemade here at DesBarres Manor Inn.

### DesBarres Brownie

\$12.00

Homemade brownie with French Vanilla ice cream, our own Acadian Maple<sup>®</sup> syrup, blueberry sauce, or our Sea Fever<sup>®</sup> Coffee Liqueur.

### Carrot Cake

\$12.00

Our own deliciously moist carrot cake,  
topped with a cream cheese icing and carrot slivers.

### Coffee Maple Parfait

\$10.00

French Vanilla ice cream, with our Sea Fever<sup>®</sup> Coffee Maple Rum.

### Irish Coffee

\$10.00

Made right here by Authentic Seacoast<sup>®</sup> Distilling Co. Our Glynnevan<sup>®</sup>  
Whiskey & our organic Full Steam<sup>®</sup> Coffee.