

# *Des Barres Manor*



## ***Dinner Menu***

### ***Starters***

#### Soup of the Day

\$8.00

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

#### Fresh Garden Salad

\$12.00

*Finished with cheese, red onion, honey roasted nuts,  
topped with our house-made raspberry seed dressing.*

#### Smoked Salmon

\$14.00

*Served with cucumber, red onion, house-made green tomato chow.*

#### Solomon Gundy

\$12.00

*A Nova Scotian treat (pickled Herring)  
with red onion, house-made green tomato chow.*

(Subject to seasonal change)



## *Entrées*

### Maple Grilled Salmon

\$32.00

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

### Pan Fried Haddock

\$29.00

*Lightly seasoned to compliment Haddock's delicate flavour.*

*Served with our house-made 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.*

\$29.00

All entrées are served with fresh vegetables,

And a choice of rice or potato.

(Subject to seasonal change)

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