

Crock And Garden

Honey Roasted Apple & Butternut Squash Soup Cup \$5 Bowl \$6.50

Roasted locally grown apples and squash, finished with coconut milk. Garnished with crème fraîche and chives. Served with garlic toast.

Traditional Maritime Seafood Chowder Cup \$9 Bowl \$11

Haddock, Shrimp, Scallops and Clams in a New England style cream broth, served with garlic toast.

Caesar Salad \$10

Fresh romaine lettuce tossed in our house-made caesar dressing, topped with smoked bacon, freshly shaved parmesan cheese and home-made croutons.

The Banker House Salad \$10

Tender leaves of baby spinach and arugula, gently tossed with almonds, dried cranberries and our houseblend cheese, topped with red onion and our own citrus honey and poppy seed vinaigrette.

Add the following items to your salad:

Grilled Chicken Breast \$6, Grilled Shrimp \$8, Adams & Knickle Scallops \$9, Atlantic Lobster Tail \$13

Appetizers And Sharing

Pulled Pork Poutine \$11

Pomme frites topped with local pulled pork smothered in Banker's Smoked Porter BBQ Sauce, fresh cheese curds, homestyle gravy, green onions and topped with a nest of coleslaw.

Beer & Bacon Mac & Cheese \$10

Macaroni noodles with crispy smoked bacon, sun-dried tomatoes, and a three cheese pilsner sauce with a panko crust.

Nachos \$12

Lightly seasoned fresh made tortilla chips topped with ripe tomatoes, spring onions, black olives, sliced jalapeno and our house blend cheese, served with house-made salsa and sour cream. add guacamole \$1 add chicken or beef \$5

Signature Skins \$11

Seasoned potato skins topped with smoked bacon, green onion, and our house blend cheese, served with sour cream.

Mussels \$12

One-pound of fresh Nova Scotia mussels, served with a slice of grilled garlic toast, in your choice of: Garrison Tall Ship Ale and bacon, local L'Acadie Blanc white wine & garlic, or in a curry sauce. add pommes frites and garlic aioli \$3

Charcuterie & Cheese \$18

An assortment of locally sourced and imported cheeses and cured meats. add a Mixed Olive Jar \$6

House Chips \$8

Thin sliced potatoes fried golden to order, seasoned with sea salt and fresh cracked pepper with a side of Propeller Pilsner cheddar & bacon dip.

Popeye's Spinach and Crab Dip \$11

A blend of Atlantic rock crab, spinach, artichoke hearts and cream cheese, finished with aged parmesan and served with fresh made tortilla chips.

Crispy Wings \$15

1 lb of breaded chicken wings cooked fresh to order with your choice of flavor - Hot, Mild, Smoked Porter BBQ, Bacon-Maple & Mustard or dusted in sea salt and fresh cracked pepper. Served with vegetable crudités and blue cheese dip.

Fried Calamari \$10

Hand-cut baby squid tubes, buttermilk soaked, lightly dusted and flash fried. Served with our house made ketchup

From The Sea

Blue Rocks Fish Cakes \$14

A Lunenburg comfort classic! Two large fish cakes of haddock, salt cod and salt pork, grilled to golden perfection, served with green tomato chow and a side Banker salad. add Banker Baked Beans \$3

Hell Bay Fish & Chips

1 piece \$11 2 piece \$14

Tender Atlantic haddock, hand dipped and made to order, in our own Hell Bay English Ale beer batter and deep fried to crispy, golden brown.

Pan Fried Haddock \$18

Atlantic haddock filet, lightly dredged in our signature blend of seasoning, pan fried golden, topped with lemon-parsley compound butter and fried capers. Served with skillet fried potatoes and seasonal vegetables.

Acadian Style Cajun Seafood Stew \$18

One of our most popular dishes, this Cajun style stew brings the Acadian influence back home. Haddock, scallops, shrimp and mussels simmered in our hearty broth, served with garlic toast.

Adam's & Knickle Scallops \$19

Scallops fresh off the wharf! Skillet seared in a bacon maple cream sauce with a dash of sea salt and fresh cracked pepper. Served with garlic red skinned mashed potatoes and seasonal vegetables.

From The Land

Mushroom Risotto \$16

Sautéed mushrooms, garlic and arborio rice cooked in vegetable stock, finished with fresh herbs, spinach and parmesan cheese. Served with season vegetables and drizzled with balsamic syrup.

Beef Tenderloin \$24

Eight ounces of local Nova Scotia beef tenderloin charbroiled and topped with aged cheddar and a red wine jus with sautéed mushrooms. Served with roasted garlic mashed potatoes, and seasonal vegetables.

Lion Inn Lamb 1/2 Rack \$32 Full Rack \$44

An award-winning dish by George Morin, of the once Lion Inn. Signature lamb sauce, skillet potatoes, cherry tomatoes, and seasonal vegetables.

Coconut Curry Mango Chicken \$18

Sauteed breast of chicken in a coconut curry mango sauce, topped with peanuts, and served over arborio rice with flatbread triangles

Manicotti \$18

Hand-made crepe style manicotti noodles, stuffed with ricotta, mozzarella, and parmesan florentine, baked with house-made marinara sauce, with sauteed red & green peppers, and red onions, topped with melted fresh mozzarella cheese.

Need Some Surf For Your Turf?

Add your choice of the following to any of the above dishes:

Nova Scotia Lobster Tail \$13

Adams & Knickle Scallops \$9

Sautéed Shrimp \$8

Fresh Baked Mini Baguette \$2.50

If there is something you do not see on the menu and wish to have, the Chef is more than pleased to accommodate your request if possible.

Burgers And Unique Sandwiches

The Banker Classic Burger \$10

Six ounces of hand formed fresh local ground beef topped with baby spinach, tomato and caramelized onions, served on a local artisan bun with roasted garlic aioli.

Add your choice of burger toppers:

Blue Cheese \$2 Aged White Cheddar \$2 House Blend Cheese \$2
Smoked Bacon \$2 Fried Egg \$1

The Lunenburger \$23

Six ounces of hand formed fresh local ground beef, smoked mozzarella, smoked bacon, baby spinach, generously topped with Nova Scotia lobster, all knuckle and claw meat and tarragon butter sauce. Served on a local artisan bun and picked with a bacon wrapped scallop.

Gourmet Grilled Cheese \$9

Griddled thick sliced artisan bread, stuffed with aged cheddar, blue cheese, smoked shoulder bacon, caramelized onion-apple compote. Served with our Chef's house made ketchup.

Po Boy Fish Sandwich \$12

Pan-fried haddock lightly dusted with bread crumbs and topped with red onions, baby spinach, fresh tomato and our house made tartar sauce, all piled high on a grilled focaccia bun.

Banker Grilled Chicken Club \$12

A full breast of chicken, butterflied and char grilled to order, served on toasted herb focaccia with roasted garlic aioli, smoked bacon, spinach, ripe tomatoes and aged white cheddar.

The Banker Steak Sandwich \$14

Slices of Nova Scotia beef tenderloin, with caramelized onions, mushrooms, tomato, spinach, smoked mozzarella and Banker smoked porter BBQ sauce. Served in a fresh baked baguette.

Pulled Pork Sandwich \$13

Slow cooked local pork shoulder marinated in Banker Smoked Porter BBQ Sauce, topped with coleslaw, served in a Pretzel Bun

Add the following items to above sandwiches

French Fries \$2 House Chips with Cheddar Pilsner Dip \$3.50 Banker Salad \$3.50
Caesar Salad \$3.50 Sweet Potato Fries with Curry Mayo \$3.50



Look for this logo beside select menu items. It signifies quality Nova Scotia food products.

Prices do not include HST and or gratuity.

All menu items are cooked fresh when ordered. Our menu is all about quality, focusing on fresh, local ingredients, prepared with pride, and presented in a comfortable, relaxing manner. Our crew looks forward to delivering a quality experience from stem to stern for years to come.'

- Management and Crew

