



GRAND BANKER

— BAR & GRILL —

APPETIZERS

Traditional Maritime Seafood Chowder Cup \$9 Bowl \$12

Haddock, Shrimp, Scallops, and Clams in a New England style cream broth, served with an artisan biscuit

Curry Coconut Carrot Soup ~ Cup \$6.50 Bowl \$8

Finished with coconut milk, and topped with ginger coconut cream

Caesar Salad \$12

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

Banker House Salad \$12

Tender leaves of baby spinach and arugula, with Terra Beata cranberries & blueberries, red onion, sliced almonds, pumpkin seeds, feta cheese, and our own honey apple cider vinaigrette

Add to your salad: Grilled Chicken Breast \$6, Grilled Shrimp or Salmon Filet \$8.50, Adams & Knuckle \$9, NS Lobster Tail \$15

Caramelized Onion & Mushroom Flatbread \$12

With thyme and goat cheese, drizzled with garlic sauce, and a balsamic glaze

Signature Skins \$13

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

House Chips \$10

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

Nachos \$14

Lightly seasoned fresh made tortilla chips topped with ripe tomatoes, spring onions, black olives, sliced jalapenos, and our blend of house blend cheese, served with house-made salsa and sour cream.

Add guacamole \$2, chicken or beef \$6

Fried Cheese Curds \$12

Crispy brown on the outside, and perfectly melted on the inside, served with a Sriracha horseradish aioli

Baked Feta \$15

With olives, thyme, and local honey, served with toasted baguette

Warm Pretzel \$8

Artisan Pretzel served with a trio of dips- Cheddar Pilsner, Bacon-Maple & Mustard, and a Sriracha Nutella

Crispy Wings \$17

*1lb of breaded chicken wings cooked fresh to order.
Your choice of flavour- Hot, Mild, Smoked Porter BBQ, Bacon-Maple & Mustard, or dusted in sea salt & fresh cracked pepper. Tossed or sauce on the side.*

Mussels \$12

One pound of fresh NS mussels, served with a slice of grilled toast, in your choice of: Shipwright beer & bacon, local L'acadie blanc white wine & garlic, or in a curry sauce.

ADD Pommes frites & garlic aioli \$3.50

Popeye's Spinach and Crab Dip \$13

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

Lobster Poutine \$22

Pomme frites topped with Nova Scotia Lobster; all knuckle & claw meat, in a lemon beurre blanc sauce, fresh cheese curds, and green onions

Lobster Mac & Cheese \$19

Macaroni noodles with tender pieces of NS lobster, sun-dried tomatoes, green onions, and a three cheese pilsner sauce, with a panko crust

Fried Calamari \$14

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

ENTREES

Adams & Knickle Scallops \$25

Skillet seared and topped with a smoky orange glaze, served with parmesan risotto, and seasonal vegetables

Acadian Cajun Seafood Stew \$23

Our signature Cajun style stew that brings the Acadian influence back home. Haddock, shrimp, scallops, and mussels, simmered in our hearty broth.

Blue Rocks Fish Cakes \$15

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

Fish & Chips 1 piece \$13 2 piece \$16

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

Pan Fried Haddock \$19

Atlantic haddock fillet, 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.

Grilled Atlantic Salmon \$25

Fresh Atlantic salmon with a Florentine sauce, served with herbed risotto and seasonal vegetables

Beef Tenderloin \$28

Eight ounces of local Nova Scotia beef tenderloin, charbroiled and topped with a creamy horseradish Dijon butter sauce, served with red skinned mashed potatoes, and seasonal vegetables

Lion Inn Lamb ½ Rack \$32 Full Rack \$49

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

Risotto \$20

Sundried tomatoes, artichokes, burrata cheese, and spinach, topped with a balsamic glaze, and fresh shaved parmesan.

Coconut Vegetable Curry \$19

A medium spiced curry with chickpeas, potatoes, spinach, carrot, zucchini, and parsnips, served with rice and served with grilled flatbread

***Add any entrée: Grilled Chicken Breast \$6, Grilled Shrimp, or
Adams & Knickle Scallops \$9, Salmon Filet \$8.50,
NS Lobster Tail \$15***

Fresh Mini Baguette \$4

BURGERS & UNIQUE SANDWICHES

Lobster Roll \$20

Banker sized quarter pound of fresh NS Lobster; all knuckle and claw meat, stuffed in fresh toasted garlic buttered artisan brioche bun

Po Boy Fish Sandwich \$14

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

The Banker Classic Burger \$12

*Six ounces of hand formed fresh local ground beef topped with baby spinach, tomato, and balsamic onions, served on a local artisan bun, with roasted garlic aioli. **Add your choice of: Blue Cheese \$2 Aged White Cheddar \$2 House Blend Cheese \$2 Smoked Bacon \$2 Fried Egg \$1***

The Lunenburger \$25

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

Gourmet Grilled Cheese \$12

Griddled artisan bread stuffed with smoked mozzarella, back bacon, spinach, bacon jam, and sriracha mayo.

The Banker Steak Sandwich \$15

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

Banker Grilled 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.

Add: French fries \$2.50, house chips \$3.50 with cheddar pilsner dip \$5, sweet potato fries with curry mayo \$4, banker salad \$4, or Caesar salad \$4

BRUNCH

Weekends & Holidays 11am-2pm

Country Style Breakfast \$12

Two eggs any style, double smoked bacon, country ham, skillet fried potatoes and toast

Eggs Benedict \$14

Two poached eggs on country ham and an English muffin, topped with hollandaise sauce, and served with skillet fried potatoes

Lobster Benny \$20

Two poached eggs and tender knuckle & claw lobster meat on an English muffin with hollandaise sauce, and served with skillet fried potatoes

Breakfast Poutine \$14

Hand cut hash browns, local sausage, green onion, tomato, fresh cheese curds, smothered in hollandaise, and topped with a sunny side egg

Pork on a Bun \$15

Local smoked shoulder bacon, double smoked crispy bacon, our Smoked Porter BBQ sauce, fried egg, and smoked mozzarella, topped with spinach and arugula on a toasted artisan brioche bun, served with skillet fried potatoes

Steak and Eggs \$18

Six ounce charbroiled local beef tenderloin and two eggs done your preferred style, served with skillet fried potatoes and a side of our Smoked Porter BBQ sauce

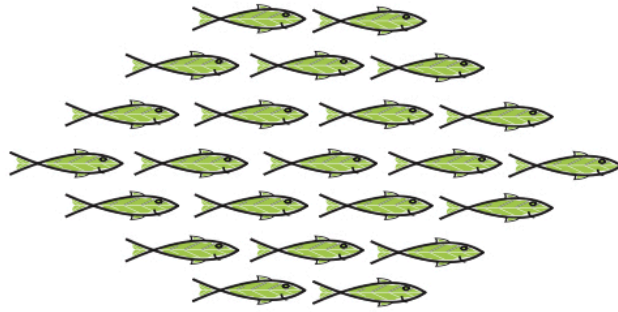
Grilled Vegetable Breakfast Bowl \$13

Grilled tomato, mushrooms, and peppers with mixed greens, lemon and two poached eggs

ADD- Banker Baked Beans \$3

Local German Breakfast Sausage \$3

\$5 CAESARS ~ \$7 MIMOSAS



Kids Menu

Small Cheese Nachos

\$4

Panfried Haddock with Mashed Potatoes

\$8

Chicken Fingers and Fries

\$6

Kraft Macaroni and Cheese with French Fries

\$5

Grilled Cheese Sandwich with French Fries

\$5

1pc Fish & chips

\$8

Hamburger & French Fries

\$6

Pasta with Butter & Parmesan

\$6

Veggie Sticks & Dip

\$5

Kid's Chocolate Sundae or Vanilla Ice Cream

\$4

YES, POP, MILK, OR JUICE IS INCLUDED!

French Fries can be substituted for
mashed potatoes or a small house salad.

Prices do not include tax.

DESSERT

Home-style Bread Pudding with a Rum Sauce \$8

Baked in rich vanilla custard with rum soaked raisins and finished with a Cruzan Black Strap rum sauce

Chocolate Fudge Brownie Overload \$8

A decadent fudge brownie, lightly warmed and served with real whipped cream, old fashion French vanilla ice cream and chocolate sauce

Crème Brûlée \$8

Ask your server about Chef's flavour of the day!

Sweet Ending Feature \$8

Ask your server about today's feature dessert

Dessert Wines

	2oz Glass	Bottle
Grand-Pré, Vidal Icewine, NS	\$11	\$49
Grand-Pré, Pomme d'or, NS (apple dessert wine)	\$9	\$46
Planters Ridge, Sparkling Mead, NS		\$37

Specialty Coffees \$8 (1oz)

The Grand Banker Our signature dark roast coffee, Baileys & Kamora

Spanish Kamora & Brandy

Irish Lassie Baileys, Tullamore Dew Irish Whisky

Lunenburg Nose Warmer Frangelico & Baileys

Irish Tullamore Dew Irish Whisky

Pomme d'or Café Grand-Pré Pomme d'or apple cream liquor

Picton Castle Goslings Black Seal Rum