



GRAND BANKER

— BAR & GRILL —

APPETIZERS

Traditional Maritime Seafood Chowder Cup \$10.50 Bowl \$13.50

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

Roasted Tomato & Red Pepper Soup ~ Cup \$7.50 Bowl \$9

Thick and creamy with roasted tomatoes, onions, garlic, and roasted red peppers, topped with house-made croutons

Caesar Salad \$12.50

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

Banker House Salad \$12.50

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

Add to your salad: Grilled Chicken Breast \$6.50, Grilled Shrimp or Adams & Knickle Scallops \$10

Bruschetta, Mediterranean Style \$13

Ripe tomatoes, fresh basil, red onions and Kalamata olives on grilled garlic herb flatbread, topped with extra virgin olive oil and crumbled feta

Signature Skins \$15

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

House Chips \$11

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 \$16

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 \$6.50

Warm Pretzel \$9

Artisan Pretzel served with a choice of dip- Cheddar Pilsner or Bacon-Maple Mustard

Crispy Wings \$18.50

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 \$13.50

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 \$5

Popeye's Spinach and Crab Dip \$15

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 \$24

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

Fried Calamari \$14

Hand-cut baby squid tubes, buttermilk soaked, lightly dusted and flash fried, served with a romesco sauce

ENTREES

Adams & Knickle Scallops \$26

Skillet seared and topped with white wine buerre blanc, served with saffron basmati rice and seasonal vegetables

Acadian Cajun Seafood Stew \$26

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 \$16.50

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

Fish & Chips 1 piece \$13.50 2 piece \$18.50

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

Pan Fried Haddock \$20

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.

Beef Tenderloin \$30

Eight ounces of local Nova Scotia beef tenderloin, charbroiled and topped with café du Paris butter, served with roast potatoes and seasonal vegetables

Lion Inn Lamb ½ Rack \$34 Full Rack \$50

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

Seafood Linguini \$24

Haddock, scallops, shrimp & mussels, in a light lemon caper white wine butter sauce, topped fresh shredded parmesan

Grilled Vegetable Bowl \$22

Grilled red & green peppers, mushrooms, red onions, zucchini, and carrots, with steamed lemon herb basmati rice, black beans, mixed greens, and a cilantro lime vinaigrette

Add any entrée: Grilled Chicken Breast \$6.50, Grilled Shrimp, or Adams & Knuckle Scallops \$10, Fresh Mini Baguette \$5

BURGERS & UNIQUE SANDWICHES

Lobster Roll \$23

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

Fish Tacos \$18

Two soft shell tacos, filled with fresh panko crusted pan-fried haddock, topped with a citrus slaw, and drizzled with a lime crema

The Banker Classic Burger \$15

*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 Smoked Bacon \$2, Fried Egg \$1, Bacon Jam \$2***

Vegetarian Black Bean Burger \$15

A medley of green chiles, peppers, and black beans, topped with greens, tomato, balsamic onions, and roasted garlic aioli, on a local artisan bun

The Lunenburger \$29

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 \$15

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

Banker Grilled Club \$16

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.

***Substitute Gluten Free Bread from School House Bakery \$3**
Add: French fries \$3, house chips \$4 with cheddar pilsner dip \$6, sweet potato fries with curry mayo \$5, banker salad \$5.50, or Caesar salad \$5.50*