



GRAND BANKER

BAR & GRILL

APPETIZERS

Traditional Maritime Seafood Chowder Cup \$12 Bowl \$15

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

White Bean Soup ~ Cup \$6.50 Bowl \$9

A smooth and creamy white bean soup seasoned with rosemary, roasted garlic, bacon, and Parmesan

Caesar Salad \$14

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 \$14

Beet & Cucumber Salad with English cucumber, red onion, mixed greens, crumbled feta cheese, fresh dill, tossed in a white wine vinaigrette

Add to your salad: Grilled Chicken Breast \$7, Grilled Shrimp or, Adams & Knickle Scallops \$12

Grilled Goat Cheese & Honey Flatbread \$18

with bacon bits, walnuts, arugula, & Parmesan

Signature Skins \$16

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

House Chips \$12

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 \$18

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

Add guacamole \$2, chicken or beef \$7

Mussels \$14

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 curry sauce.

ADD Pommies frites & garlic aioli \$6

Fried Calamari \$16

Hand-cut baby squid tubes, buttermilk soaked, lightly dusted and flash fried, served with a sweet chili aioli

Popeye's Spinach and Crab Dip \$18

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

ENTREES

Adams & Knickle Scallops \$27

Skillet seared and topped with a saffron cream sauce, served with lemon Parmesan risotto, and seasonal vegetables

Acadian Cajun Seafood Stew \$27

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

Blue Rocks Fish Cakes \$19

*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 house salad. **Add Banker Baked Beans \$4***

Fish & Chips 1 piece \$15 2 piece \$20

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

Pan Fried Haddock \$22

Atlantic haddock fillet, lightly coated in our signature panko seasoning, pan fried golden, topped with lemon-parsley compound butter and fried capers, served with skillet fried potatoes, and seasonal vegetables.

Beef Tenderloin \$32

Eight ounces of local Nova Scotia beef tenderloin, charbroiled and topped with a Dijon cream sauce, served with red skin garlic mashed 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 marinade & mint jelly, skillet potatoes, and seasonal vegetables.

Cheese Burger Poutine \$18

Pomme frites topped with seasoned ground beef, bacon bits, caramelized onions, cheese curds & gravy, and our house-made burger sauce

Chicken Carbonara \$25

Fettuccini noodles with smoked bacon, egg, cream, red onion, parmesan, & chicken

Vegetable Risotto \$22

Creamy lemon parmesan risotto, topped with grilled carrots, zucchini, green beans, red onions, red & green peppers, drizzled with a balsamic reduction

Add to any entrée: Grilled Chicken Breast \$7, Grilled Shrimp, or Adams & Knickle Scallops \$12, Fresh Mini Baguette \$5

BURGERS & UNIQUE SANDWICHES

Lobster Roll \$25

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

Po Boy Fish Sandwich \$20

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 \$15

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

Add your choice of: Blue Cheese \$3 Smoked Mozza \$3

Smoked Bacon \$3 Fried Egg \$2

Vegetarian Black Bean Burger \$15

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, arugula, 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.

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.

The Banker Steak Sandwich \$18

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

Add: French fries \$4, house chips \$5 with cheddar pilsner dip \$7, sweet potato fries with curry mayo \$6, banker salad \$7, Caesar salad \$7, cup of soup \$6.50, cup of chowder \$12