



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

Tomato Basil Soup ~ Cup \$6.50 Bowl \$9

Finished with coconut milk, garnished with parmesan cheese

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

Quinoa and arugula, with Terra Beata cranberries, red onion, sliced almonds, feta cheese, house-made apple cider vinaigrette

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

Bruschetta, Mediterranean Style \$15

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 \$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 \$17

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 \$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 in a curry sauce.

ADD Pommes frites & garlic aioli \$6

Popeye's Spinach and Crab Dip \$17

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 drizzled with a citrus ginger vinaigrette, served with quinoa 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 broth.

Blue Rocks Fish Cakes \$18

*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 \$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 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 \$32

Eight ounces of local Nova Scotia beef tenderloin, charbroiled and topped with a roast garlic & herb compound butter, served with pan roasted 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 \$26

Haddock, shrimp, scallops, and mussels with fresh tomatoes, garlic, white wine & lemon gremolata, topped with parmesan

Stir-Fry Vegetable Bowl \$22

Green & red peppers, mushrooms, red onions, carrots and celery with black beans, quinoa, mixed greens, and a cilantro lime vinaigrette

***Add 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, stuffed in fresh toasted garlic buttered artisan brioche bun

Shrimp Roll \$20

Cold water shrimp salad, red onion & chopped celery tossed in a citrus dill mayo, in a fresh garlic buttered brioche 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

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, 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 \$17

A full breast of chicken, butterflied and char grilled to order, served on toasted herb focaccia with pesto mayo, smoked bacon, sundried tomato spread and melted smoked mozzarella

*Add: French fries \$4, house chips \$5 with cheddar pilsner dip \$7,
sweet potato fries with curry mayo \$6, banker salad \$7,
or Caesar salad \$7*