



2015 LYC Lunch Menu

"I must go down to the sea again, to the lonely sea and the sky; and all I ask is a tall ship and a star to steer her by." – John Masefield

Starters Menu

Roasted Corn & Ancho Chili

Seafood Chowder *GF*

Roasted corn, roasted poblano peppers, potato, scallops, haddock, shrimp, lobster, onions & cream...served with buttermilk biscuits or French baguettes
Cup \$11 / Bowl \$15

Traditional Haddock Chowder

Fresh Haddock, potatoes and cream...served with buttermilk biscuits or French baguettes
\$8 cup \$10 bowl

House Salad *GF*

Mixed greens, carrot, red onion, cucumber, grape tomato, almonds, grapes and kiwi citrus vinaigrette
\$10

Cobb Salad *GF*

Artisan romaine, spinach, roast chicken breast, bacon, egg, avocado, grape tomato, blue cheese and house made ranch dressing
\$14

Make it a lobster Cobb Salad \$18

Soup of the Day

Served with fresh buttermilk biscuits or French baguettes
\$6 cup \$9 bowl

Greek Salad *GF*

Artisan romaine lettuce, cucumber, red onion, grape tomatoes, kalamata olives, feta cheese with oregano vinaigrette
\$10

Caesar Salad *GF*

Artisan romaine, croutons, smoked bacon bits, parmigiano romano and Caesar dressing
\$10

Spinach & Pear Salad *GF*

Baby Spinach, roasted pears, toasted pecans, dried cranberries and goat cheese with a maple roasted garlic and poppy seed dressing
\$10

Add roasted chicken breast or shrimp \$5

Add sautéed scallops to any salad \$7

Dressings: Buttermilk Ranch, Balsamic vinaigrette, French

Appetizers

Mussels in Saffron Broth *GF*

Steamed with white wine, cherry tomatoes, garlic, parsley, scallions and saffron
\$10

Crispy Calamari & Mango *GF*

Lightly dusted marinated calamari accompanied with pickled mango
\$12

Baked Brie in Puff Pastry

Wrapped in puff pastry served with blueberry coulis
Half wheel \$8 Full wheel \$14

Bruschetta *GF*

Grilled French bread topped with tomato, garlic, olive oil and oven baked
\$8

Prices are subject to applicable HST and 15% gratuity and will be added to final bill.

