



2015 LYC Dinner 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, Ancho Chili peppers, scallops, haddock, shrimp, lobster, leeks & cream...served with warm baguettes
Cup \$11 / Bowl \$15

Traditional Haddock Chowder

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

House Salad *GF*

Mixed greens, carrot, red onion, cucumber, grape tomato, almonds, grapes and kiwi citrus vinaigrette
\$9

Cobb Salad *GF*

Artisan romaine, 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 warm baguettes
\$6 cup \$9 bowl

*Ask your server if soup of the day is gluten free

Greek Salad *GF*

Artisan romaine, cucumber, red onion, grape tomatoes, kalamata olives, feta cheese with oregano vinaigrette
\$11

Caesar Salad *GF*

Artisan romaine, croutons, smoked bacon bits, parmigiano romano and Caesar dressing
\$9

Spinach & Pear Salad *GF*

Baby Spinach, roasted pears, toasted pecans, dried cranberries and goat cheese with a maple, roasted garlic and poppy seed dressing
\$11

Add roasted chicken breast or shrimp \$5

Add sautéed scallops to any salad \$7

Dressings: Buttermilk Ranch, Balsamic Vinaigrette, Kiwi

Citrus, Raspberry Vinaigrette, Maple Poppyseed

Appetizers

Mussels in Saffron Broth *GF*

Steamed with white wine, cherry tomatoes, garlic butter, scallions and saffron... served with warm baguettes
\$11

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 and fresh fruit
Half wheel \$8 Full wheel \$14

Tomato & Basil Bruschetta *GF*

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

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

From the Sea

- Fish n' Chips** sm \$10 lg \$13.50
Lightly battered haddock served with fries, coleslaw and sweet red pepper tartar sauce
- Pan Fried Panko Haddock** \$15
Pan fried golden brown with a sweet red pepper tartar sauce....comes with vegetable of the day and choice of side

Fish Taco *GF* \$13
Fresh breaded haddock, grape tomato, pickled red cabbage, lettuce, avocado and your choice of side. Sandwich alone \$9

From the Land

- Maple Chipotle BBQ Ribs** *GF*
1/3 rack \$14 1/2 rack \$18
Tender pork ribs grilled and glazed with maple & ancho chili bbq sauce...comes with vegetable of the day and choice of side
- Banyan Burger** *GF* \$13
7oz sirloin burger with blue cheese, bacon, caramelized balsamic onions and smoked paprika aioli. Served with vegetable of the day and your choice of side. Burger alone - \$9
- Classic Cheese Burger** *GF* \$10
7oz sirloin burger with cheddar, lettuce, tomato, dill pickle, ketchup and mustard...served with your choice of side. Burger alone \$6
- Chicken & Spinach Coconut Curry** \$15
Chicken breast and spinach simmered in a creamy coconut curry sauce served with basmati rice and vegetable of the day... served with warm baguettes
- California Wrap** *GF* \$13
Roasted chicken breast, cherry tomato, avocado, cucumber, lettuce, house made buttermilk ranch dressing in a flour tortilla... and choice of side. Sandwich alone \$9
- Philly Steak Sandwich** *GF* \$14
Shaved sirloin with cremini mushrooms, caramelized balsamic onions, peppers and sriracha sour cream, topped with three cheese blend in a hoagie bun...and choice of side. Sandwich alone \$10
- LYC Yacht Clubber** *GF* \$13
Roasted chicken breast with smoked bacon, lettuce, tomato and basil mayo on a toasted garlic ciabatta bun...and choice of side.
- New York Strip Loin** \$24
10oz Beef Strip Loin grilled and served with a green peppercorn and Blue Cheese cream sauce, grilled cherry tomato, cremini mushrooms, vegetable of the day...and choice of side.

Did you Know

The word Banyan has many meanings but we like the one that defines it as a period of time for rest and relaxation. No better place to rest and relax than at LYC and to have a Banyan Burger!

Beverages

Chilled juice or milk \$2.39
Chocolate milk \$2.39

Hot Chocolate \$1.95
Soft drink \$2.39

Fresh coffee or tea \$1.95
Herbal tea \$1.95

Pastas

Chicken & Chorizo Penne \$16
 Chicken breast and Chorizo sausage with sherry, basil and roasted red pepper cream sauce... served with garlic bread

Chicken Tortellini \$15
 Chicken breast with pine nuts, leeks, cremini mushrooms, parmigiano romano and cream...served with garlic bread

Chicken or Seafood Alfredo
 chicken \$15 - seafood \$18
 Choice of chicken or shrimp, lobster and scallops, sautéed with peppers, mushrooms and onions tossed in a creamy alfredo sauce...served with garlic bread.

All Entrees are served with your choice of French Fries, House Salad, Caesar Salad, Rice Pilaf or Baked Beans
Substitute with;

- Sweet Potato Fries add- \$1
- Greek Salad add- \$2
- Onion Rings add - \$2
- Criss Cross Fries add - \$1

Side Orders

Onion Rings	\$7	Drew's Dish	\$7
<i>Small side</i>	\$3.50	French Fries	\$5
Crisscross Fries	\$6	<i>Small side</i>	\$2.50
<i>Small side</i>	\$3	Gravy	\$2
Sweet Potato Fries	\$6	Rice Pilaf	\$5
<i>Small side</i>	\$3	Baked Beans	\$5
Cole Slaw	\$2		

Ask your Server about our Daily Dessert Specials



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