

Appetizers

Gulf Shrimp and Maine Lobster Cocktail	15
three jumbo shrimp and two lobster claws served with spicy cocktail sauce and lemon	
Frenchman Bay Crab Cakes	11
spicy cakes prepared with native crabmeat and served with lime-chili aioli	
Scallops Wrapped in Applewood Smoked Bacon	12
native scallops wrapped in bacon and baked golden brown	
Alsatian Vegetable Tart with Dill Polenta Crust	10
summer vegetables baked with Fontina and finished with tomato-basil sauce	
Baked Stuffed Portabella Mushroom	9
stuffed with spinach, roasted garlic and artichokes and baked with Asiago cheese	
Artisanal Cheese Selection	13
presentation of locally produced Maine cheeses—Katahdin cheddar, St. Croix black pepper, Seal Cove goat cheese and Kennebec dill, served with homemade crackers	

Soups

Creamy Lobster Bisque	8
a Bar Harbor Inn specialty	
New England Clam Chowder	7
our own version of a Downeast favorite	
Summer Minestrone with Basil	7
fresh vegetables and tomatoes simmered in a savory broth and served with parmesan-garlic croutons	

Salads

Caesar Salad	7
crisp romaine lettuce in flavorful Caesar dressing with garlic croutons	
Gorgonzola and Pecan Crunch Spinach Salad	8
baby spinach tossed with mustard vinaigrette and caramelized pecans and finished with Gorgonzola crumbles	
Mixed Organic Field Greens	7
mixed local greens with vine-ripened tomatoes, cucumbers, edamame, carrots, yellow peppers, red onion and chives, served with your choice of homemade dressing	

