

Seafood

Lobster Pie ~ Bar Harbor Inn Specialty	36
fresh Maine lobster meat baked in a rich sherried cream with a butter crumb topping	
Fresh Maine Lobster Meat	37
removed from the shell and sautéed in butter	
Cedar Planked Atlantic Salmon	26
cedar infused native salmon finished with Maine maple and mango glaze	
Local Diver Sea Scallops and Smoked Maine Baby Shrimp	27
ginger seared scallops sautéed with garlic, fine herbs, and cream, tossed with smoked baby shrimp and served over lemon-pepper linguine	
Chargrilled Mediterranean Swordfish	28
served with a spicy tomato, caper and fresh basil tapenade	
Broiled Maine Haddock	23
with a butter crumb crust and finished with lemon-dill butter	
Whole Maine Lobster	33
a 1-1/4 pound lobster served with drawn butter	

Grilles and Pasta

Prime Sirloin Steak and Maine Lobster Tail	36
hand-cut Black Angus sirloin chargrilled and paired with a steamed Maine lobster tail	
Filet Mignon	35
chargrilled Black Angus filet of beef with garlic and mushroom bordelaise sauce	
Rosemary-Dijon Roasted Rack of Lamb	34
complemented with roasted red pepper coulis	
Statler Breast of Chicken	26
herb-roasted chicken breast finished with cranberry port wine reduction	
Sun-Dried Tomato and Wild Mushroom Ravioli	24
with roasted vegetables and basil-parmesan cream reduction	

Entrées are served with freshly baked breads and chef's daily presentation of potato and vegetable.

Chef Louis Kiefer is pleased to prepare menu items in accordance with your dietary preferences.

To enhance your dining experience, our menu offerings vary throughout the season.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

