

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	
Porcini Mushroom Purses	9
pasta purses stuffed with porcini mushrooms and sautéed with julienned leeks, portabella mushrooms, white wine and roasted garlic pesto	
Vine Ripe Tomato and Mozzarella Caprese	11
sliced Maine-grown tomatoes layered with sweet basil and buffalo mozzarella, finished with balsamic fig glaze	
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	
French Country Salad	8
mixed baby greens with grilled asparagus, sliced beets, Seal Cove goat cheese and pine nuts, served with your choice of homemade dressing	



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	27
cedar infused native salmon finished with Maine maple and mango glaze	
Local Diver Sea Scallops and Smoked Maine Baby Shrimp	28
ginger seared scallops sautéed with garlic, fine herbs, and cream, tossed with smoked baby shrimp and served over lemon-pepper linguine	
Chargrilled Mediterranean Swordfish	29
served with a spicy tomato, caper and fresh basil tapenade	
Broiled Maine Haddock	24
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

Petit Filet Mignon and Maine Lobster Tail	37
hand-cut petit filet chargrilled and paired with a steamed Maine lobster tail	
Prime Western Black Angus Sirloin	35
chargrilled and finished with lobster tarragon béarnaise	
Filet Mignon	36
chargrilled Black Angus filet of beef with garlic and mushroom bordelaise	
Rosemary-Dijon Roasted Rack of Lamb	34
complemented with roasted red pepper coulis	
Pistachio Chicken	27
chicken breasts sautéed with white wine, fresh basil, Dijon mustard and finished with cream, topped with roasted pistachios	
Roast Long Island Duckling	32
crispy oven-roasted duckling with Grand Marnier glaze	
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.

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

