

THE READING ROOM RESTAURANT

at the Bar Harbor Inn

APPETIZERS

Asparagus and Swiss Gruyere Strudel.....	12
with toasted walnuts, baked golden brown	
Pan Seared Diver Scallops with Lemon Butter Garlic Sauce*	14
served with tobikko caviar	
Shrimp and Jasmine Rice Cakes with Mango Ginger Coconut Sauce.....	13
sauteed jasmine rice cakes with fresh herbs, mango, ginger, and coconut sauce	
Fresh BelGioioso Burrata and Basil Caprese.....	12
with roasted Heirloom tomatoes, balsamic drizzle, pesto and garlic French bread crostini	

SOUPS

New England Smoked Seafood Chowder.....	9
award winning chowder with smoked baby shrimp, native haddock, clams, potatoes, and cream	
Maine Lobster Bisque	10
classic cream and sherry based bisque with dill and puff pastry profiteroles	

SALADS

Blue Cheese and Pecan Baby Spinach Salad*.....	10
tossed with mustard vinaigrette, candied pecans and pickled red onion	
Caesar Salad.....	10
baby romaine hearts with classic Caesar dressing, shaved Parmesan cheese and garlic crostini	
Roasted Heirloom Beet Salad*	11
cranberry creme fraiche, baby carrots, whipped ricotta, walnut brittle, and citrus vinaigrette	
Beech Hill Farms Field Green Salad*	9
local organic vegetables and house herb vinaigrette	

Our culinary artists are pleased to prepare items in accordance to your dietary preference.

ENTREES “with suggested wine by the glass”

Chargilled Petit Filet Mignon and Maine Lobster Tail	42
with lemon bearnaise, garlic mashed potato, asparagus and hand peeled carrots <i>Ménage Á Trios “Midnight”, Dark Red Blend, California - 11.00</i>	
Frenchman Bay Seafood Cioppino*	39
Maine lobster, Bluepoint mussels, diver scallops, local clams and Gulf shrimp in a spicy tomato-fennel vegetable broth served with saffron rice and garlic crostini <i>Santa Rita 120, Sauvignon Blanc, Chile - 9.00</i>	
Basil Pistachio Crusted Native Maine Halibut with Citrus Butter.....	36
frisee salad with corn, Heirloom tomatoes, peas, red onion and herb vinaigrette <i>Whitehaven, Sauvignon Blanc, New Zealand - 12.50</i>	
Maine Lobster Pie.....	38
fresh Maine lobster baked in a rich sherry cream served with sautéed asparagus and citron butter <i>Columbia, Chardonnay, Washington - 10.00</i>	
Braveheart Farms Filet Mignon of Black Angus Beef.....	41
served with demi-glace, duchess potato, sautéed asparagus and tomato gratinée <i>Coppola Diamond Claret, Cabernet Sauvignon, Napa - 12.00</i>	
Gulf of Maine Cedar Plank Salmon with Brown Sugar Tamari Glaze*	34
shiitake mushrooms, sweet corn, ginger and leeks served with parmesan risotto, and wilted Bloomsdale baby spinach <i>Mirassou, Pinot Noir, California - 9.00</i>	
Maine Lobster*	38
one and one half pound boiled lobster served with roasted fingerling potatoes, fresh corn on the cob, broccolini and drawn butter <i>J Lohr, Chardonnay, California - 11.00</i>	
Maine Lobster served out of the Shell*.....	39
with red bliss whipped potato, haricot vert and lobster sherry buerre blanc <i>Duboeuf, Macon Villages, Chardonnay, France - 12.00</i>	
Baked Chicken Florentine with Lemon Butter Buerre Blanc.....	31
tender chicken breast stuffed with artichoke, asiago and spinach and baked with panko topping served with basil Parmesan risotto and zuchinni <i>Ruta 22, Malbec, Mendoza, Argentina - 9.50</i>	
Roasted Rack of New Zealand Lamb with Red Current Jus	39
garlic and herb crusted rack of lamb served with red bliss mashed potato, and sautéed asparagus with citron butter <i>Ménage Á Trios “Midnight”, Dark Red Blend, California - 11.00</i>	
Slow Roasted Vegetable Stuffed Portabello Mushroom*	30
with eggplant tomato sauce and zuchinni pasta <i>Cline, Zinfandel, California - 10.00</i>	

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

*Gluten free items