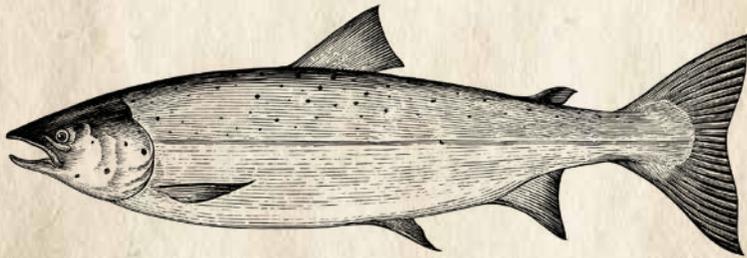
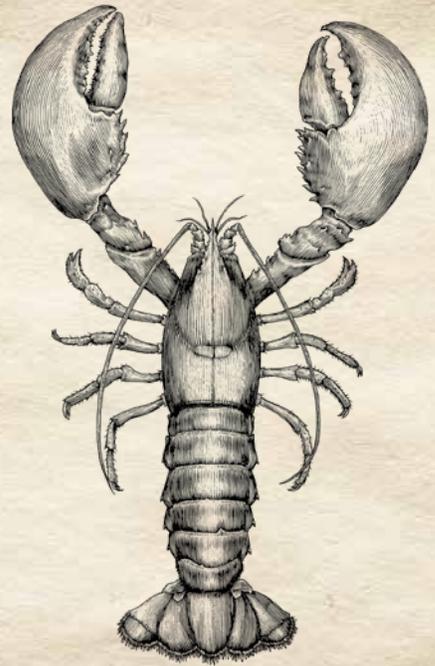


# TERRACE *Grille*

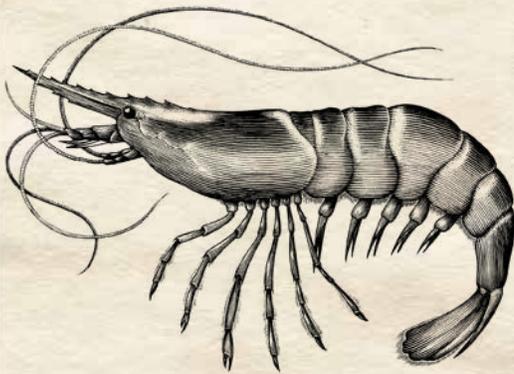


Atlantic Salmon

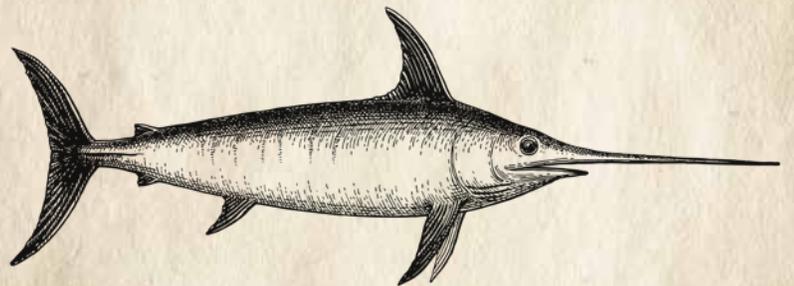


Maine Lobster

## MENU



Gulf of Maine Shrimp



Swordfish

## Appetizers

New England Clam Chowder \$7 cup \$9 bowl

A classic Down East favorite

Creamy Maine Lobster Bisque \$9 cup \$11 bowl

A Bar Harbor Inn specialty

Thai Coconut Curry Mussels \$13

With coconut, curry, lemon grass, garlic and red pepper

Fresh Local Steamed Clams \$15

With melted butter and broth

Gulf Shrimp Cocktail \$14

With cocktail sauce and lemon

Maine Lobster Cocktail \$17

Fresh Maine Lobster meat with cocktail sauce and lemon

Flatbread Margarita Pizza \$14

Flatbread with fresh mozzarella, basil and tomato

Asiago, Spinach and Artichoke Dip \$14

Served with grilled pita bread

State of Maine and Artisanal Cheeses \$15

Seal Cove Goat, Kennebec Dill, Katahdin Cheddar and St. Croix Black Pepper served with fresh fruit and crackers



Crab

## Light Fare

Taste of Maine Platter \$24

Chilled Maine Lobster tail, native crab salad, smoked baby shrimp, chilled Bluepoint Mussels served with Arcadian greens, horseradish dill sauce and your choice of dressing

Maine Crab Cakes \$21

Three seasoned grilled crab cakes with garlic aioli served with Arcadian green salad and your choice of dressing

Crabmeat Quesadilla \$16

Native Maine crabmeat, Vermont Cheddar cheese, diced peppers, fresh chives, flat top grilled in a flour tortilla, served with fresh tomato salsa, sour cream and guacamole

Lobster Nicoise \$21

Chilled lobster salad with Arcadian greens, haricot vert, hard boiled eggs, new potatoes, country olives, Heirloom tomatoes, cucumbers and house herb vinaigrette

Summer Vegetable Panzanella Salad \$12

Toasted ciabatta bread with Heirloom tomatoes, fresh mozzarella, arugula, cucumbers, sliced olives and red onion tossed with basil pesto vinaigrette

Spinach and Pecan Crunch Salad \$11

Baby spinach tossed with mustard vinaigrette, blue cheese crumbles, Heirloom tomatoes, red onion and candied pecans

Terrace Caesar \$11

Crisp romaine lettuce tossed in a flavorful Caesar dressing with Asiago cheese croutons

Arcadian Field Green Salad \$10

Ruby Arcadian greens, Heirloom tomatoes, shredded carrots, sliced cucumbers, sprouts and your choice of dressing

### Salad Additions

Grilled Chicken \$8

Chilled Gulf Shrimp \$9

Seared Atlantic salmon \$10

### Dressing Choices

Blueberry Horseradish, Parmesan Peppercorn, Basil Pesto Vinaigrette, Classic Caesar, Buttermilk Blue Cheese or House Herb Vinaigrette

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

Prices subject to Maine sales tax.

## Maine Lobster Bake

New England Clam Chowder

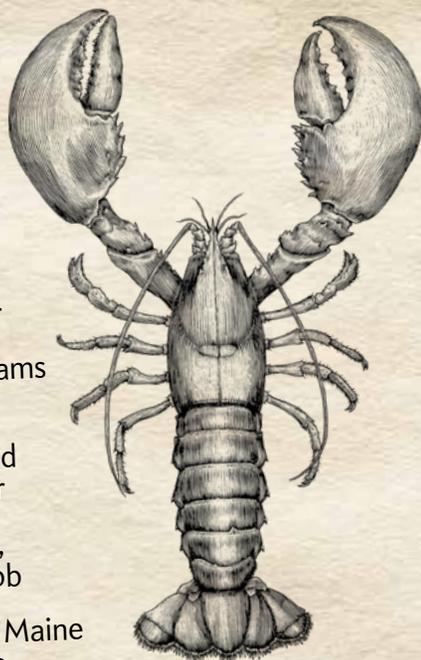
Fresh Steamed Clams and Mussels

1¼ pound boiled Maine Lobster

Red Potatoes, Corn on the Cob

Freshly Baked Wild Maine Blueberry Pie

\$42



Maine Lobster

## Terrace Entrées

### Boiled Maine Lobster \$26

With melted butter served with corn on the cob and buttered red bliss potatoes

### Maine Lobster Stew \$26

Sweet Maine Lobster meat in rich sherried cream, fresh herbs served in a bread boule

### Lobster Macaroni and Cheese \$20

Fresh Maine Lobster with smoked Gouda served with petite garden salad and choice of dressing

### Grilled Atlantic Swordfish \$22

Bronzed fresh Swordfish with Mediterranean Salsa Fresca, saffron rice pilaf, sautéed asparagus tips, summer squash and peppers

### Pan Seared Mojito Lime Atlantic Salmon \$23

With citrus butter, sautéed asparagus tips, summer squash, peppers and saffron rice pilaf

### Chargrilled Prime Sirloin \$24

8 ounce Braveheart Farms sirloin with crimini mushroom Cabernet demi-glace served with red bliss mashed potatoes, sautéed asparagus tips, zucchini squash, peppers

### Frenchman Bay Bouillabaisse \$28

Native haddock, lobster, shrimp, mussels, scallops, red bliss potatoes and savory fennel shellfish broth

### Chicken Alfredo Carbonara \$23

Sautéed breast of chicken with garlic, mushrooms, bacon, red pepper, asparagus tips, finished with Parmesan alfredo cream and white wine and served with linguine

## Children's Menu

For our guests 12 and under,

Sandwiches include Primavera pasta salad or Kettle Chips

### Bar Island Grilled Cheese \$7

Our own grilled cheese cut into sticks just for fun!

### Bar Harbor Inn Burger \$9

Grilled the way you like it on a fresh sandwich roll

### Lobster Trap Pasta \$8

Lobster shaped pasta served with your choice of butter, tomato sauce or plain

### Harbor Hot Dog \$7

On a fresh buttery grilled roll

### Wild PB&J \$7

Creamy peanut butter with wild Maine blueberry jelly

### Porcupine Island Grilled Chicken Breast \$9

One half of a chicken breast cooked to perfection served with saffron rice and vegetables

## Sandwiches, Wraps & Burgers

Sandwiches served with your choice of Kettle Chips, Primavera pasta salad or Cole slaw

### Maine Lobster Roll \$23

Maine Lobster meat tossed with mayonnaise served with lettuce on a classic grilled hot dog roll.

### Fresh Maine Crabmeat Roll \$18

Native crabmeat tossed with mayonnaise served with lettuce on a grilled hot dog roll

### Fresh Fish Tacos \$16

Marinated fresh haddock, cabbage slaw, cilantro, guacamole, tomato salsa and lime crème fraiche served in soft flour tortillas

### Blackened Cajun Haddock Sandwich \$15

Fresh Maine haddock filet, pan seared in Bayou spices. Served on freshly baked Kaiser roll with horseradish dill remoulade

### Grilled Lobster and Fontina Sandwich \$15

Maine Lobster meat, arugula and fontina cheese served on grilled multigrain with a side of whole grain mustard

### Grilled Turkey and Cheddar Sandwich \$13

Sliced smoked turkey with melted Vermont Cheddar, applewood bacon on grilled sourdough served with garlic aioli

### Cranberry-Apple Chicken Salad Wrap \$14

Grilled breast of chicken tossed with dried cranberries, apples and celery, wrapped in a spinach tortilla

### Grilled Reuben on Rye \$15

Sliced corned beef, melted Swiss cheese, fresh sauerkraut and Russian dressing on grilled harvest rye

### Bar Harbor Inn Pub Burger \$15

8oz Black Angus Beef with applewood smoked bacon, Vermont Cheddar cheese, hickory smoked BBQ sauce. Served on a freshly baked Kaiser roll with lettuce, tomato and red onion

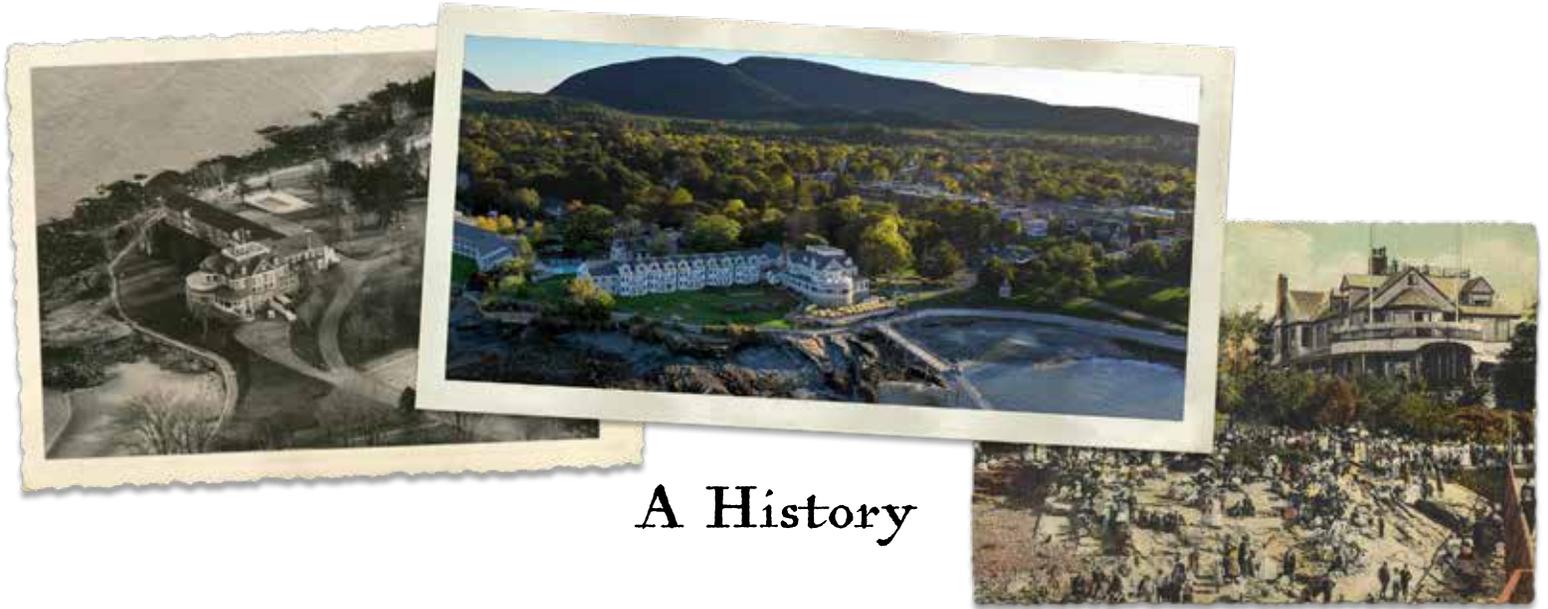
### Garden Burger \$13

Vegetarian burger with mixed vegetables, garlic and spices, served with fresh tomato salsa and guacamole, lettuce tomato and red onion on a freshly baked Kaiser roll. Choice of Vermont Cheddar, sliced Gouda, or Swiss cheese



Scallop

## B A R H A R B O R I N N



## A History

In the summer of 1887, the Mount Desert Reading Room became America's foremost summer social scene. Designed by renowned Boston architect William Ralph Emerson, the building sat on Birch Point with unobstructed views of Frenchman Bay.

The great men of the age, including members of the Vanderbilt, Pulitzer, and Morgan families, gathered in their club's new location. Members met to discuss the latest in literature, science, and business. Gatherings built relationships and forged ideas that would further the Industrial Revolution. The club's barmen referenced the Jerry Thomas 1887 Bartenders Guide\* for the newest versions of Juleps, Smashes, Cobblers, Slings, Sours, and Flips.

In the early 1920s, despite the recent membership of women, a newly established restaurant, and beautiful views, the club struggled to sustain itself. The post-WWI economy and the constraints of prohibition forced the club to sell the building to the Maine Central Railroad. From 1923 until World War II, a variety of owners failed to reestablish the clientele and ambiance of the original endeavor. Then, during WWII, the U.S. Navy leased the building as the headquarters for the Northeastern Coastal Observation Group. The units based at the headquarters were responsible for patrolling the coast in search of German naval boats and submarines. Naval operations in the area were suspended after the war and the Reading Room was once again an empty building.

After the Great Fire of 1947 ravaged Bar Harbor, the building was placed into service again. The American Red Cross took up residence to feed, clothe, and house the victims of the fire and support the local community.

In 1948, a group of townspeople formed the Bar Harbor Hotel Corporation and purchased the Reading Room and surrounding land. In 1949, new construction added a 40-room wing to the main building. When it opened in 1950, the Hotel Bar Harbor was one of the first hotels to rise from the ashes of the Great Fire. The addition of more rooms and a name change to the Bar Harbor Motor Inn carried the property into the 1980s.

In 1987, hotelier David J. Witham purchased the property and changed its name to the Bar Harbor Inn. Mr. Witham's vision reestablished the elegance of the past combined with the modern conveniences of the present. Today, the Witham Family continues to operate the Bar Harbor Inn looking to the future while maintaining the connection to its historic past. The Bar Harbor Inn hosts 153 guest rooms, two restaurants and a luxury spa.

During its 132-year history, this iconic building has been a private oasis for the rich and powerful, a military headquarters, a refuge of healing and hope, one of the first hotels to rise from the ashes, and today, one of Maine's finest oceanfront resorts. Throughout the years, one thing has remained a constant: The Bar Harbor Inn is a gathering place with unrivaled beauty and historic charms.

\* Enjoy the flavors of the past! Ask your server for a selection of popular cocktails taken directly from the Jerry Thomas 1887 Bartenders Guide.