

Room Service Available  
5:30pm-9:30pm



## APPETIZERS

Madison Farm Summer Gazpacho *gf* \$8  
green tomato, apple, cucumber, lemon gelato

Grilled Mushroom and Artichoke Risotto *gf* \$12  
Parmesan broth, english peas, porcini glaze

Damariscotta Oysters on the Half Shell *gf* \$18  
bloody mary mignonette, cucumber, shallot, lemon

Pan Seared Gulf of Maine Diver Scallops \$14  
golden pepper sauce, caviar, arugula, sesame kelp crunch

Pan Seared Maine Peekytoe Crabcakes \$15  
Gulf of Maine crabmeat, Old Bay herbs, lemon chili lime aioli, microgreens

Maine Lobster Bisque \$10  
lobster stock, lobster, sherried cream, fresh dill, puff pastry profiterole

## SALADS

Caprese Salad *gf* \$10  
Backyard Farm Heirloom tomatoes, burrata cheese, basil pesto, balsamic

Acadian House Salad *gf* \$9  
mesclun greens, tomato, cucumber, smoked apple dulse, dried cranberries,  
herb vinaigrette

Roasted Beet and Rocket Salad *gf* \$12  
Springworks Farms ruby red beets, sweet potato and carrot puree, ricotta cheese, basil  
oil, radish, house made French dressing

Baby Bloomsdale Organic Spinach Salad *gf* \$10  
Maytag Blue Cheese, candied pecans, agrodolce red onion, whole grain mustard  
vinaigrette

BAR HARBOR INN

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

## ENTRÉES

**Basil Pistachio Encrusted Halibut, Honey Citrus Butter \$40**  
frisée salad with corn, Heirloom tomatoes, peas, red onion, house herb vinaigrette  
*Suggested Wine: Kendall Jackson Grand Reserve, Chardonnay, California \$12*

**Chargrilled Filet Mignon and Maine Lobster \$44**  
lemon béarnaise, smoked cheddar mashed potato, chive, asparagus, carrots  
*Suggested Wine: Decoy by Duckhorn, Red Blend, California \$12*

**Maine Lobster <sup>gf</sup> \$38**  
one and one half pound Gulf of Maine lobster, Bellvue Farms fresh corn, fingerling potato, haricot vert, drawn butter  
*Suggested Wine: Columbia, Chardonnay, Washington \$10*

**Ginger Crusted Sea Bass, Sesame Vinaigrette \$42**  
snow peas, chive, wasabi mashed potato, sesame soy vinaigrette  
*Suggested Wine: Whitehaven, Sauvignon Blanc, New Zealand \$13*

**Lobster Pappardelle Pasta \$38**  
sautéed lobster, garlic, fresh herbs, Holland peppers, basil, shallot and lobster Parmesan cream  
*Suggested Wine: Les Charmes, Chardonnay, France \$12*

**Wood-fired Chargrilled Ribeye \$46**  
sautéed oyster, shitake and portabella mushrooms, demi-glace, smoked cheddar mashed potato, asparagus, tomato, horseradish crème fraiche  
*Suggested Wine: Chateau Ste. Michelle, Merlot., Washington \$12.*

**Maine Lobster Sauté - Boiled Lobster out of the Shell <sup>gf</sup> \$42**  
Fresh lobster meat sautéed with butter, served with fingerling potatoes, haricot vert, lobster sherry beurre blanc  
*Suggested Wine: J. Lohr, Chardonnay, California \$11*

**New Zealand Rack of Lamb, Red Currant Lamb Jus \$42**  
Pineland Farms smoked cheddar mashed, asparagus, carrot, red currant lamb jus  
*Suggested Wine: Dry Creek Vineyard, Zinfandel Heritage Vines, California \$14.*

**Pan Seared Mapleleaf Farms Breast of Duck Confit \$34**  
sweet potato and corn succotash, asparagus tips, Maine blueberry balsamic sauce  
*Suggested Wine: Mohua, Pinot Noir, New Zealand \$12*

**Seasonal Grilled Vegetables <sup>gf v</sup> \$ 30**  
cumin grilled cauliflower, an array of fresh vegetables seasoned with olive oil and sea salt, served with quinoa, lentils and ancient grains  
*Suggested Wine: Fleur de Mer, Rose, France \$12*

**Frenchman Bay Bouillabaisse \$45**  
Mahogany clams, lobster, scallops, Acadia mussels, Gulf shrimp simmered in tomato saffron herb broth, served with French bread crostini  
*Suggested Wine: Coppola Diamond "Claret", Cabernet Sauvignon, California \$12*

Room Service Available  
5:30pm-9:30pm



BAR HARBOR INN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **gf**-gluten-free. **v**-vegan.