



**Lobster Chowder \$15**

Pork Belly, Yukon Gold Potatoes

**Array of Local Cheeses & Cured Meat \$16**

House Pickled Vegetables, Breads n Crackers

**Chilled Shrimp \$17**

House-made Cocktail Sauce, Shaved Red Onion, Marinated Tomatoes, Soft Herbs

**1/2 Dozen Locally Farmed Oysters \$18**

House-made Cocktail Sauce, Cucumber Mignonette, Lemon

**Crab Cake \$15**

House Whole Grain Remoulade, Arugula, Lemon Oil

**Black Kale \$14**

Goat Cheese, Spiced Candied Walnuts, Maple Mustard Vinaigrette

**Knife & Fork Caesar \$14**

Roasted Garlic Aioli, Grilled Crostini, White Anchovies, Shaved Pecorino

Grilled Chicken Breast *add \$6*

Petite Filet *add \$10*

Three Shrimp *add \$7*

**Steak Frites \$36**

Grilled 4oz Filet of Beef, Herb Parmesan Fries, Citrus - Herb Emulsion

**Bar Harbor Burger \$20**

Half Pound Angus Beef, Brioche, Choice of America, Cheddar, Swiss, House Dressing, Fries

## AFTER DINNER FINALES

### DESSERT WINES

- Chambers Muscadelle \$7  
Australia
- Fattoria Del Cerro \$14  
Vin Santo, Italy
- Eiswen \$16  
Germany
- Global Dessert Trio \$16  
3-1 oz samples of each dessert wine

### SHERRY & PORT

- Hartley & Gibson's,  
Dry Fino Sherry \$7  
Light & Dry
- Hartley & Gibson's,  
Cream Sherry \$7  
Rich & Sweet
- Warre's Warrior Port \$8
- Warre's King's Tawny Port \$8
- Warre's Otima,  
10 Year Old Tawny Port \$12
- Warre's Otima,  
20 Year Old Tawny Port \$18
- Warre's Tawny Flight \$16  
3-1 oz samples of each  
Warre's Tawny Port

### COGNAC

- Courvoisier VSOP \$12
- Remy Martin VSOP \$12
- Hennessy VSOP \$12
- Remy Martin XO \$25

### SPEYSIDE SINGLE MALTS

- Glenfiddich (12 year) \$9
- Glenlivet (12 year) \$9
- Glenlivet (18 year) \$17
- Macallan (12 year) \$12

### HIGHLAND SINGLE MALTS

- Dalwhinnie (15 year) \$15
- Glenmorangie (10 year) \$10
- Oban (14 year) \$15

### ISLAY SINGLE MALTS

- Lagavulin (16 year) \$15
- Laphroaig (10 year) \$12

### SPECIALTY COFFEE

- Cappuccino \$6.50
- Latte \$6.50
- Espresso \$6

