

BAR HARBOR INN



DINNER

Room Service

5:30pm-9pm

Call Ext. 371

TASTY BEGINNINGS

Lobster Chowder \$15

Pork Belly, Yukon Gold Potatoes

Array of Local Cheeses & Cured Meat \$16

House Pickled Vegetables, Breads, Crackers

Chilled Shrimp \$17

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

Half Dozen Locally Farmed Oysters \$18

House-made Cocktail Sauce, Cucumber Mignonette, Lemon

Crab Cake \$15

House Whole Grain Rémoûlade, Arugula, Lemon Oil

Burrata \$15

Citrus Olives, Baby Tomatoes, Roasted Beets, Pesto, Parmesan Tuille, Micro Basil, Balsamic Reduction

LEAFY GREENS

Black Kale \$14

Goat Cheese, Spiced Candied Walnuts, Maple Mustard Vinaigrette

Knife & Fork Caesar \$14

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

Compressed Watermelon \$16

Pistachio Pesto, Baby Arugula, Olives, Feta

Lemony Gem \$15

Roasted Beets, Herb Truffle Brioche Crumble, Lemon Oil

HEARTY FILLERS

Grown

Grilled Herb Polenta \$26

Lemon Scented Mushrooms, Stewed Tomatoes, Saffron Corn Broth, Crispy Leeks

Suggested Wine: Mohua, Pinot Noir, New Zealand \$13/gl \$49/btl

Maple Leaf Farm Duck Confit and Goat Cheese Ravioli \$28

Braised Mushroom, Roasted Fennel, Blistered Tomatoes

Suggested Wine: J. Lohr, Chardonnay, CA \$11/gl \$48/btl

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

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HEARTY FILLERS

Farmed

4 Hour Braised Beef Short Rib \$38

Rosti Potato Cake, Roasted Baby Vegetables, Red Wine Jus

Suggested wine: Duckhorn, Decoy, Red Blend, California \$12/gl \$46/btl

8oz Airline Chicken Breast \$29

Goat Cheese Herb Polenta, Truffle Mushrooms, Farm Vegetables, Crispy Leeks, Pan Jus

Suggested Wine: Fleur de Mer, Rose, France \$13/gl \$49/btl

Grilled 8oz Filet of Beef \$42

Purple Potato Croquette, Charred Baby Carrots, Herb Emulsion, Whipped Horseradish Butter

Suggested Wine: Coppola, Diamond "Claret", Cabernet Sauvignon., CA \$13/gl \$48/btl

Beef & Tail \$45

Grilled 4oz Filet of Beef, 5oz Lobster Tail, Purple Potato Croquette, Charred Baby Carrots, Herb Emulsion, Whipped Horseradish Butter

Suggested Wine: Chateau St Michelle, Merlot, Washington \$12/gl \$46/btl

Herb Crusted Lamb Rack \$45

Seasonal Vegetables, Olive Oil Potato Puree, Whole Grain Mustard Jus

Suggested Wine: Argiano NC, "Super Baby Tuscan", Italy \$12/gl \$46/btl

Ocean Harvest

Fennel Dusted Salmon \$33

Olive Oil Roasted Fennel, Herb Israeli Couscous, Lobster, Citrus-Champagne

Vinaigrette, Micro Salad

Suggested Wine: Les Charmes, Chardonnay, Mâcon Lugny, France \$12/gl \$44/btl

Seared Scallops \$36

Parsnip Potato Puree, Truffle Mushrooms, Pea Shoots, Blistered Tomatoes, Lemon Caper

Vinaigrette, Pistachio Crumble

Suggested Wine: Whitehaven, Sauvignon Blanc, New Zealand \$13/gl \$47/btl

Lobster \$42

Smashed Fingerling Potatoes, Lemon Scented Grilled Asparagus, Butter

Suggested Wine: Kendall Jackson, Grand Reserve, Chardonnay, CA \$12/gl \$49/btl

LITTLE ADDITIONS

Truffle Mushrooms \$8

Smashed Fingerling Potatoes \$7

Olive Oil Potato Puree \$8

Roasted Baby Vegetables \$9

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