



326 Main Street  
Southwest Harbor  
244-4344

*Tuesday through Sunday  
5:00 P.M. - 9:00 P.M.*

*Creative Gourmet Fare*

*Signature Dishes*

*Salmon, Tuna, Crab, Scallops, Mussels, Chicken, Roast Duckling, Beef  
Tenderloin, Rack of Lamb, Pork Tenderloin*

*Pasta with Imagination*

*Seafood Entrees*

*Meat Dishes*

*Salad Selections*

*Daily Chef Specials*

*Homemade Desserts*

*WELCOME TO*



*Preparation of each entree is on an individual basis, using the  
freshest ingredients and organically grown when available, please  
be patient, enjoy the ambiance and relax with one of our "antique"  
magazines.*

*We wish to make your dining experience a most delicious, satisfying  
and memorable one.*

*THE ISLAND BAR is now open for beverage service. Check with  
your server for all our Specialty Drinks*

*NEW THIS SEASON, OUR PUB FARE, featuring a full burger menu,  
PRIX FIXE MENU - Four Course Dinner, chef's choice - soup or  
salad appetizer, entree, dessert, paired with wine.*

*WINE DOWN SUNDAYS!! 1/2 off bottles of wine*

*Master Card and Visa Accepted*

## APPETIZERS

*We have recommended wines to enhance your dining experience  
Ask your server about our other excellent offerings.*

- BAKED BRIE,** 11  
*round of brie with brandied figs, toast points and seasonal fruits.  
Cherrier Sancerre, Loire Valley, France*
- CRAB CAKES,** 10  
*fresh local crabmeat, ginger buerre blanc.  
Villa Maria, Sauvignon Blanc, Private Bin 2005, New Zealand*
- SEARED SCALLOPS,** 11  
*raspberry chipolte sauce  
Trimbach, Pinot Blanc, France or Las Brisas, Sauvignon Blanc. Spain*
- TUNA CARPACCIO** 10  
*lemon vinaigrette, diced hard boiled egg, red onion, basil chiffonade  
and toast points  
El Portillo, Pinot Noir or Greg Norman, Chardonnay, Australia*
- SMOKED SALMON BRUSCHETTA,** 9  
*lox with capers, red onion, pickled ginger, fresh dill and cucumber  
fraiche, on toasted baguette  
St. Michael Epan, Pinot Grigio, Italy*
- STEAMED MUSSELS,** 9  
*steamed Maine mussels, chive, garlic, tomato in a wine broth  
San Lorenzo, Verdicchio, Italy or Colosi Rosso, Italy*
- WARMED BRUSCHETTA DIP,** 8  
*tomato, garlic, basil, extra virgin olive oil topped with Maine chevre (goat cheese).  
Davinci Chianti, Tuscany, Italy*
- MEDITERRANEAN PLATTER,** 11  
*hummus, whipped feta dip, tabouli, olive salad, cucumber, tomato, pepperoncini,  
pita bread, baked pita chips.  
Altos Hormigas Malbec, Mendoza, Argentina*

## HOMEMADE SOUPS

<b>SOUP DU JOUR</b>	Cup 2.50	Bowl 4.50
<b>SOUP DU JOUR SPECIAL</b>	Cup 3.00	Bowl 5.00
<b>CLAM CHOWDER</b>	Cup 4.00	Bowl 6.00



## PASTA

<i>Chicken with pasta entrees (Natural-hormone free)</i>	<i>Add 4</i>	
<i>Shrimp with pasta entrees</i>	<i>Add 5</i>	
<b>FARFALLE GORGONZOLA ALFREDO,</b>		16
<i>sauteed with fresh garden vegetables, garlic, shallots and herbs, in a homemade gorgonzola-alfredo sauce.</i>		
<i>Mad Fish Chardonnay, Australia or Castle Rock, Pinot Noir, California</i>		
<b>LINGUINE OLIVIO,</b>		16
<i>sun dried tomato, roasted red pepper, Kalamata olives, garlic fresh basil.</i>		
<i>Da Vinci, Chianti, Italy</i>		
<b>LINGUINE CARBONERA,</b>		16
<i>pancetta bacon, garlic, green peas, in a creamy white wine reduction</i>		
<i>Guissepe Cortese, Lainghe, Italy</i>		
<b>ANGEL HAIR FLORENTINE,</b>		16
<i>baby spinach, wild mushrooms, grape tomatoes sauteed in roasted garlic oil.</i>		
<i>Colosi Rosso, Italy or Da Vinci, Chianti, Italy</i>		
<b>PASTA MARINARA,</b>		13
<i>homemade plum tomato sauce with your choice of pasta</i>		
<i>Vestini Montepulciano D'Abruzzo, Italy or Davinci Chianti, Tuscany, Italy</i>		
<b>PASTA MARINARA WITH TURKEY MEATBALLS</b>		15
<i>Vestini Montepulciano D'Abruzzo, Italy or Davinci Chianti, Tuscany, Italy</i>		

## PASTA DI MARE (from the sea)

<b>CRAB CAKES,</b>		20
<i>fresh local crab meat, caponata, on linguine</i>		
<i>Villa Maria Sauvignon Blanc, Private Bin 2005, New Zealand</i>		
<b>LOBSTER AND ASPARAGUS,</b>		22
<i>Maine lobster, fresh asparagus, tossed in a sherry cream sauce on farfalle.</i>		
<i>Greg Norman, Chardonnay, Australia</i>		
<b>SEAFOOD SCAMPI</b>		23
<i>lobster, shrimp, scallops and mussels, sauteed in a creamy white wine, garlic, lemon broth on linguine.</i>		
<i>Las Brisas, Sauvignon Blanc, Spain</i>		

## SALADS

*Served with red or green leaf lettuce or local organic leaf lettuce when available.*

### FIELD OF GREENS,

11

*mesclun greens, Gorgonzola cheese, honey roasted walnuts and dried cranberries, topped with sweet creamy curry or dressing of your choice.*

*Topped with sliced grilled chicken add 4*

*(natural, hormone free chicken)*

*Topped with shrimp add 5*

*Topped with sliced grilled tenderloin add 6*

### NATURE'S WAY,

11

*garden salad with all the veggies, topped with dried fruit and nuts, hard boiled egg, baked pita chips and our sweet creamy curry or dressing of your choice.*

### COBB SALAD,

14

*garden salad with all the veggies, topped with marinated chicken breast, chunky blue cheese, turkey bacon, hard boiled egg and our homemade blue cheese vinaigrette or dressing of your choice.*

### SPINACH SALAD,

12

*baby spinach, cucumber, green and red bell pepper, sprouts, carrots, tomato, red cabbage, scallion and garbanzo beans, garnished with Parmesan cheese, turkey bacon, hard boiled egg and homemade poppy seed or dressing of your choice.*

*Topped with sliced grilled chicken add 4*

*(natural, hormone free chicken)*

*Topped with shrimp add 5*

*Topped with sliced grilled tenderloin add 6*

### SALAD NICOISE

16

*lightly seared 4 oz. sliced fresh tuna, anchovy fillet, new potato, hericot verts, hard boiled egg, tomato wedge, black olives, cucumber, caramelized onion, fresh herbs, on a bed on mesclun greens, with sesame vinaigrette.*

## HOMEMADE SALAD DRESSINGS

<i>Blue Cheese Vinaigrette</i>	<i>Vinegar, oil, Dijon mustard, lemon, spices and chunky blue cheese</i>
<i>Creamy Pepper Parmesan</i>	<i>Mayonnaise, vinegar, spices, black pepper and Parmesan cheese</i>
<i>Honey Mustard</i>	<i>Sweet and spicy, made with Dijon mustard</i>
<i>Poppy Seed</i>	<i>Vinegar, oil, honey, mustard and poppy seeds</i>
<i>Sweet Creamy Curry</i>	<i>Mayonnaise, curry, scallion and honey</i>
<i>Sweet Miso</i>	<i>Brown rice miso, honey, garlic, vinegar and oil</i>
<i>Vinaigrette</i>	<i>Vinegar, oil, Dijon mustard, lemon, garlic and Spices</i>

*All Salads \$5.00 Sharing Charge*



*All Pasta and Signature Entrees served with side salad with all our wonderful veggies, dressing of your choice, homemade bread sticks, olive oil and herbs for dipping.*

## **SIGNATURE ENTREES**

<b>PAN SEARED SCALLOPS,</b> <i>with lemon thyme cream sauce, chef's vegetable, asparagus and pistachio risotto</i> <i>San Lorenzo Verdicchio, Italy</i>	20
<b>POACHED WILD SALMON,</b> <i>with citrus aioli, baby bok choy and black bean cake.</i> <i>Castle Rock, Pinot Noir, California or</i> <i>Villa Maria, Sauvignon Blanc, Private Bin 2005, New Zealand</i>	19
<b>GRILLED CERTIFIED (NATURAL) BLACK ANGUS RIB EYE STEAK,</b> <i>with crispy shallots and maitre d'' butter, chef's vegetable and roasted potatoes.</i> <i>Louis Martini, Sonoma, California,</i>	22
<b>RACK OF LAMB MARRAKECH,</b> <i>grilled in a mild spice rub, roasted root vegetables and tomato couscous</i> <i>Coppola, Diamond Merlot, Paso Robles-Monterey, California</i> <i>Arbor Crest, Syrah, California</i>	26
<b>ROASTED HALF DUCKLING,</b> <i>with blueberry molasses and red peppercorns, flash fried spinach and potato croquette.</i> <i>Rosemont Estate Shiraz, Australia</i> <i>Louis Jadot Pernand Vergelesses (Burgundy) France</i>	22
<b>ROASTED PORTOBELO TERRACES,</b> <i>layered with spinach, roasted tomato, garlic, mushrooms and feta crumbles, with a sweet</i> <i>balsamic glaze.</i> <i>Sabastiani Red Zinfandel, California</i>	17

*All Pasta and Signature Entrees \$5.00 Sharing Charge*

## **BURGERS ON-A-BUN**

*Includes oven roasted rosemary potatoes*

*OR oven baked sweets OR side salad*

**VEGGIE BURGER** *Deliciously meatless* \$7.95  
*With lettuce, tomato, onion, cheese of your choice.*

**BLACK BEAN BURGER** \$7.95  
*with salsa fresca, sour cream and onion*

**BLACK ANGUS BEEF BURGER** \$8.50  
*with lettuce, tomato, onion*

**BLACK ANGUS CHEESE BURGER** \$8.95  
*Choice of one: American, Swiss, cheddar, pepper jack, blue, feta, with lettuce, tomato, onion*

**LAMB BURGER** \$8.95  
*with tomato relish, feta cheese and spinach*

**TURKEY BURGER** \$8.50  
*with lettuce, tomato and onion*

**TURKEY BURGER with cheese of your choice** \$8.95  
*and cheese of your choice*

**OSTRICH BURGER** \$8.50  
*with lettuce, tomato and onion*

**OSTRICH BURGER with cheese of your choice** \$8.95  
*lettuce, tomato and onion*

## HOMEMADE DESSERTS

### OUR SIGNATURE

**HOMEMADE BLUEBERRY BREAD PUDDING** 7.50  
*topped with maple whiskey sauce*

**FROZEN CHOCOLATE MOUSSE** 7.00  
*with raspberry coulis*

**CLASSIC CREME BRULEE** 6.50

**HOMEMADE CHEESECAKE**  
*topped with homemade whipped cream* Add .50

**New York Style** 4.00  
*topped with blueberry compote* 6.00

**Flavored Cheesecake** 6.00  
*(Ask your server for our available flavors)*

**HOMEMADE CRISP** 6.00  
*Maine Blueberry, Strawberry-Rhubarb, Triple Berry*  
*(Ask your server for our available flavors)*  
*topped with homemade whipped cream* Add .50  
*a la mode* Add 1.50

**CHOCOLATE DREAM** 7.00  
*homemade fudge brownie, topped with vanilla ice cream, strawberries*  
*homemade whipped cream, chocolate chips and chocolate syrup*

**HOMEMADE PIES** 4.50  
*Maine blueberry, Strawberry Rhubarb, Triple Berry*  
*(Ask your server for our available flavors)*  
*topped with homemade whipped cream* Add .50  
*a la mode* Add 1.50

**HOMEMADE DOUBLE LAYER KEY LIME PIE** 5.00

**HOMEMADE BROWNIES** 3.00  
*Ultimate Fudge, Chocolate Raspberry*  
*(Ask your server for our available flavors)*  
*topped with homemade whipped cream* Add .50  
*a la mode* Add 1.50

**FOR YOUR AFTER DINNER PLEASURE**  
**WE OFFER TAWNY PORT , CREAM SHERRY, MUSCAT AND LIQUEURS**



## TO SIP

### COFFEE

*We specialize in gourmet Araban Coffee*

Bottomless	\$1.50
Iced Coffee	\$1.50
<i>Regular, decaf or flavored</i>	

### ESPRESSO

*All Espresso Drinks are made with fresh ground Red Ball Espresso Beans, (ORGANIC, FAIR TRADE, custom roasted in Maine). Sweet, lush and complex. Provides a deep nutty, persistent tiger striped crema.*

Espresso	\$1.26
Double Espresso	\$1.86
Short Espresso	\$1.26
Double Short Espresso	\$1.86
Americano	\$1.26
Double Americano	\$1.86

Cappuccino	\$1.95
Double Cappuccino	\$2.79
Iced Double Cappuccino	\$2.79

Mochachino	\$2.28
Double Mochachino	\$2.98
Iced Double Mochachino	\$2.98

### FROZEN ESPRESSO

Cappuccino	\$3.25
Banana Cappuccino	\$3.72
Mochachino	\$3.49
Chocolate Chunk	\$3.25
Cookies 'n Cream	\$3.25
Coffee Toffee	\$3.25

### CHAI TEA

*(Soothe the senses)  
All natural blend of BLACK, GREEN, VANILLA, PEACH RASPBERRY*

Hot Chai 16 oz. Cup	\$2.56
<i>Served with regular, skim or vanilla soy milk</i>	

Iced Chai	\$2.56
<i>Served over ice with regular, skim or soy milk</i>	

Frozen Chai	\$3.25
<i>Blended with ice cream mix or vanilla soy milk and ice</i>	

Frozen Banana Chai	\$3.75
<i>Blended with banana, ice cream mix or vanilla soy milk and ice</i>	

Pot of Tea "for one"	\$1.85
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Hot Chocolate	\$1.75
<i>Gourmet Bellagio</i>	

Milk	\$1.26
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Chocolate Milk	\$1.50
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Fountain Soda	\$1.40
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Fountain Lipton Iced Tea	\$1.50
<i>Sweetened, Unsweetened, Raspberry</i>	

Apple Juice	\$1.40
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Pineapple Juice	\$1.40
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Tomato Juice	\$1.40
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### OLD SOAKER

*Old fashioned root beer brewed locally in Bar Harbor*

Root Beer	\$1.75
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Root Beer Float	\$3.50
<i>With vanilla ice cream</i>	

Blueberry Soda	\$1.75
<i>Made with Maine Blueberries brewed locally in Bar Harbor</i>	

Blueberry Float	\$3.50
<i>with vanilla ice cream</i>	

### SMOOTHIES

Southwest Harbor Cooler	\$2.79
<i>Strawberry, banana, apple juice, honey and ice</i>	

Main Street Sizzler	\$2.79
<i>Strawberry, fresh squeezed orange juice, banana, honey and ice</i>	

Berry Breaker	\$2.95
<i>Strawberry, blueberry, banana, honey and ice</i>	

### HONEY LEMONADE

*(Fresh Squeezed)  
With water or soda water \$1.77*

Frozen Honey Lemonade	\$2.56
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Frozen Strawberry Honey Lemonade	\$2.79
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**WE ALSO OFFER AFTER DINNER LIQUEURS FOR YOUR COFFEE AND FROZEN DRINKS**  
*Brandy, Bailey's, Starbucks, Kahlua, Frangelico, Sambuca, Irish Whiskey, Creme Brulee*