

Jordan Pond House Dinner

Starters

MAINE CRAB CAKES

TWO CRAB CAKES MADE WITH LOCAL CRAB & TOPPED WITH A GREEN ONION SAUCE
10.75

BAKED BRIE IN PHYLLO

SERVED WITH GRAPES & CRACKERS
8.75

FRESH SEAFOOD SAMPLER

SUSTAINABLY HARVESTED LOCAL LOBSTER, SCALLOPS, CRAB & SHRIMP ON GREENS WITH A SIDE OF COCKTAIL SAUCE
11.50

LOCAL STEAMED MUSSELS

SERVED WITH A BROTH OF WHITE WINE, FRESH HERBS, GARLIC & TOMATOES, WITH SLICES OF GRILLED BAGUETTE FOR DIPPING
9.00

SOUP, STEW & CHOWDER

CUP OF LOBSTER STEW

A RICH BLEND OF LOBSTER MEAT, CREAM, BUTTER & SHERRY
11.25

CUP OF SEAFOOD CHOWDER

SUSTAINABLY HARVESTED LOCAL SCALLOPS, SHRIMP, GULF OF MAINE FISH & POTATOES IN A CREAMY BROTH
6.75

CUP OF SOUP

CHOICE OF TOMATO BASIL BISQUE OR OUR SOUP DU JOUR
5.00

Salads

GARDEN SALAD

MIXED GREENS, CUCUMBER, CHERRY TOMATOES, SLICED RADISHES & GRATED CARROT
5.50

SUMMER SALAD

FRESH GREENS WITH A BLEND OF PINELAND FARMS CHEESE CURDS, TOMATO, CUCUMBER, BELL PEPPERS, BASIL, OLIVE OIL & RED WINE VINEGAR.
8.00

CRANBERRY ISLAND SALAD

GREENS, DRIED CRANBERRIES, FETA, PECANS & SLICED APPLE TOSSED WITH A CITRUS VINAIGRETTE
8.00

LOBSTER SALAD

A TAIL & TWO CLAWS FROM A 1¼ LB. LOBSTER SERVED ON A BED OF LOCAL GREENS WITH SLICES OF TOMATO AND CUCUMBER, ACCOMPANIED BY A SIDE EACH OF MAYONNAISE & CITRUS VINAIGRETTE
21.00

Complete Dinner Special \$27.00

Choose a Starter

CUP OF SOUP DU JOUR,
CUP OF SEAFOOD CHOWDER,
OR A GARDEN SALAD

CUP OF LOBSTER STEW ~ ADD 5.25

CRAB CAKES ~ ADD 4.00

CRANBERRY ISLAND SALAD ~ ADD 2.00

Choose an Entree

Served with popovers & today's vegetable

MAINE CRAB CAKES

TWO CRAB CAKES SERVED WITH A GREEN ONION SAUCE & BASMATI RICE

PINELAND FARMS PRIME RIB

8 OZ. OF SLOW OVEN ROASTED PRIME RIB SERVED AU JUS WITH MASHED POTATOES

BAKED SCALLOPS

TENDER GULF OF MAINE SEA SCALLOPS BAKED WITH A SEASONED CRUMB TOPPING, SERVED WITH BASMATI RICE

PENNE PASTA

PENNE PASTA TOSSED IN A FRESH BLEND OF PESTO, KALAMATA OLIVES, PORTOBELLO MUSHROOMS, LOCAL TOMATOES, & FETA

PORT CLYDE FRESH CATCH OF THE DAY

SUSTAINABLY HARVESTED GULF OF MAINE FISH BAKED & TOPPED WITH A CREAMY LOBSTER SAUCE

GRILLED FREE RANGE CHICKEN BREAST

LIGHTLY SEASONED, GRILLED CHICKEN BREAST, FINISHED WITH A HONEY MUSTARD GLAZE WITH ROASTED POTATOES

Choose a Dessert

HOMEMADE ICE CREAM OR LOW FAT ICE CREAM WITH CHOCOLATE OR BLUEBERRY SAUCE, BROWNIE À LA MODE, POPOVER À LA MODE, BLUEBERRY CRISP À LA MODE, OR FRESH FRUIT CUP

ENTREES CAN BE ORDERED À LA CARTE ~ 17.00

ENTRÉES

SERVED WITH POPOVERS & TODAY'S VEGETABLE

STEAMED LOBSTER

1/4 POUND OF FRESH MAINE LOBSTER SERVED WITH DRAWN BUTTER, LEMON & BASMATI RICE
22.50

PINELAND FARM FILET OF BEEF

GRILLED CHOICE 6 OZ. STEAK WITH A WILD MUSHROOM SAUCE & SERVED WITH MASHED POTATOES
26.00

BOWL OF LOBSTER STEW

A RICH BLEND OF FRESH MAINE LOBSTER MEAT, CREAM, BUTTER & SHERRY, SERVED WITH A SIDE OF BASMATI RICE
22.50

PENNE PASTA

PENNE PASTA TOSSED IN A FRESH BLEND OF PESTO, KALAMATA OLIVES, PORTOBELLO MUSHROOMS, LOCAL TOMATOES & FETA
17.50

PRIME RIB OF BEEF

12 OZ. OF SLOW OVEN ROASTED PRIME RIB SERVED AU JUS WITH MASHED POTATOES
24.50

PORT CLYDE FRESH CATCH OF THE DAY

SUSTAINABLY HARVESTED GULF OF MAINE FISH BAKED & TOPPED WITH A CREAMY LOBSTER SAUCE
21.50

GRILLED FREE RANGE CHICKEN BREAST

LIGHTLY SEASONED, GRILLED CHICKEN BREAST, FINISHED WITH A HONEY MUSTARD GLAZE.
18.00

Dinner entrees and preparations may vary depending on the season

BEER

DRAFT BEER

ATLANTIC BREWING, BAR HARBOR REAL ALE
ATLANTIC BREWING, BAR HARBOR SEASONAL ALE
ATLANTIC BREWING, BAR HARBOR BLUEBERRY ALE
BELFAST BAY, LOBSTER ALE *PINT 5.25*

MICRO BREWS

BAR HARBOR BREWING, THUNDER HOLE ALE
BAR HARBOR BREWING, CADILLAC MOUNTAIN STOUT
PEAK ORGANIC BREWING, NUT BROWN
PEAK ORGANIC BREWING, IPA
ALLAGASH BREWING, WHITE ALE *4.50*

DOMESTIC & IMPORT

BUD LIGHT *3.75*
HEINEKEN *4.00*



CHILDREN'S MENU

SERVED WITH POPOVERS, TODAY'S VEGETABLE, BEVERAGE & A SINGLE SCOOP OF ICE CREAM

GRILLED CHICKEN BREAST

MARINATED IN LEMON JUICE, FRESH HERBS & OLIVE OIL SERVED WITH TODAY'S VEGETABLE & A CHOICE OF RICE OR POTATO
13.00

CRAB CAKES

TWO CRAB CAKES WITH A FRESH GREEN ONION SAUCE SERVED WITH TODAY'S VEGETABLE & A CHOICE OF RICE OR POTATO (SAUCE CAN BE SERVED ON THE SIDE)
15.00

CHICKEN TENDERS

CRISPY CHICKEN TENDERS SERVED WITH TODAY'S VEGETABLE & A CHOICE OF RICE OR POTATO
11.00

PRIME RIB

8 OZ. OF SLOW OVEN ROASTED PRIME RIB SERVED WITH TODAY'S VEGETABLE & A CHOICE OF RICE OR POTATO
15.00

WINE

WHITE

SAUVIGNON BLANC TERRANOBLE, CHILE	6.50/25.00
SAUVIGNON BLANC OYSTER BAY, NEW ZEALAND	8.50/30.00
BOREALIS MONTINORE ESTATES, OR	8.00/29.00
PINOT GRIGIO STELLA, ITALY	6.50/25.00
PINOT GRIS CHATEAU St.MICHELLE, WA	7.50/28.00
CHARDONNAY J.LOHR, CA	8.00/29.00
CHARDONNAY STEELE, CA	10.00/38.00
ALBARINO COLUMNA, SPAIN	8.00/29.00
RIESLING SNOQUALMIE NAKED, WA	7.50/28.00
WHITE ZINFANDEL BERINGER, CA	5.00/18.00
COASTAL WHITE PEAR BARTLETT, ME	7.50/28.00
PEAR FRENCH OAK DRY BARTLETT, ME	7.50/28.00

RED

PINOT NOIR ANGELINE, WA	8.00/29.00
MERLOT TOASTED HEAD, CA	8.50/30.00
SHIRAZ CABERNET PENFOLDS, AUSTRALIA	8.50/30.00
CABERNET SAUVIGNON CHATEAU St JEAN, CA	8.00/29.00
MALBEC TERRAZAS, ARGENTINA	7.50/28.00
HOT TO TROT RED 14 HANDS, WA	7.50/28.00
RIOJA RED RIOJA VEGA, SPAIN	7.00/26.00
PETITE SYRAH BOGLE, CA	7.50/28.00
BLUEBERRY DRY BARTLETT, ME	7.00/26.00

SPARKLING WINE

PROSECCO ZARDETTO BRUT, ITALY	6.00/22.00
SPARKLING WINE CRISTALINO CAVA BRUT, SPAIN	20.00
CHAMPAGNE MOËT CHANDON IMPERIAL, FRANCE	65.00