

The **READING ROOM RESTAURANT** *at the Bar Harbor Inn*

APPETIZERS

Duck and Pistachio Terrine	13.95
<i>served with microgreens and wild Maine blueberry compote</i>	
Pan Seared Scallops with Wild Mushroom Risotto	12.95
<i>with red pepper coulis and basil oil</i>	
Jumbo Shrimp Cocktail*	12.95
<i>with traditional cocktail sauce or mango dipping sauce</i>	
Frenchman Bay Crab Cakes.....	11.95
<i>three spicy crab cakes prepared with Maine crabmeat and served with basil remoulade</i>	
Asparagus Strudel	8.95
<i>filled with toasted walnuts and gruyere cheese accompanied by field greens and balsamic glaze</i>	
Peppered Beef Carpaccio*	13.50
<i>with shaved parmesan cheese, baby arugula, cracked peppercorn and Dijon mustard-lemon sauce</i>	
Baked Brie Cheese	11.50
<i>with Caramelized Pears and Raspberry</i>	

SOUPS

Creamy Lobster Bisque	8.95
<i>served with puff pastry profiteroles</i>	
New England Clam Chowder	7.95
<i>classic preparation in the Downeast tradition</i>	

SALADS

Gorgonzola and Pecan Spinach Salad	8.75
<i>baby spinach tossed with mustard vinaigrette, caramelized pecans and topped with Gorgonzola cheese crumbles</i>	
Caesar Salad.....	8.75
<i>crisp romaine lettuce with classic Caesar dressing, shaved parmesan cheese and garlic croutons</i>	
Mache Salad with Oranges, Toasted Almonds and Dried Cranberries*	9.75
<i>served with mache greens and honey-citrus vinaigrette</i>	
Mixed Organic Field Greens*	7.50
<i>mixed local greens with vine-ripened tomato, English cucumber, shredded carrot, julienne of peppers, radish sprouts and served with a house herb vinaigrette</i>	

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ENTRÉES

with suggested wine by the glass

Pan Seared Atlantic Salmon with Maine Maple Brulee* <i>with asparagus, red pepper, rutabaga and parmesan risotto</i> MIRRASSOU, PINOT NOIR, CALIFORNIA ~ 8	28.95
Frenchman Bay Seafood Cioppino* <i>lobster, mussels, shrimp and scallops in a spicy tomato-fennel broth served with a mélange of vegetables, saffron rice and crusty French Bread Crostini</i> SANTA RITA 120, SAUVIGNON BLANC, CHILE ~ 8	35.95
Broiled Native Maine Haddock..... <i>with asparagus tips, yellow squash, roasted fingerling potatoes and lobster-lemon sauce</i> CHATEAU STE. MICHELLE, RIESLING, WASHINGTON ~ 8	26.50
Maine Lobster Pie <i>fresh Maine lobster meat baked in a rich sherry cream topped with a butter crumb finish and served with a mélange of fresh sautéed vegetables and broccolini</i> J. LOHR, CHARDONNAY, CALIFORNIA ~ 9	36.50
Boiled Maine Lobster*..... <i>a whole one and one half pound lobster served with red bliss potato, blueberry corn muffin, corn on the cob and drawn butter</i> J. LOHR, CHARDONNAY, CALIFORNIA ~ 9	35.95
Maine Lobster served out of the Shell* <i>with red bliss whipped potatoes, haricot vert and lobster brandy sauce</i> DUBOEUF, MACON VILLAGES, FRANCE ~ 11	37.95
Vegetable Wellington..... <i>medley of fresh vegetables and portabella mushrooms baked in puff pastry with smoked gouda cream</i> ROSENBLUM CELLARS, ZINFANDEL, CALIFORNIA ~ 9	33.95
Petit Filet Mignon and Maine Lobster Tail* <i>with red bliss whipped potatoes, haricot vert, zucchini and carrots</i> ROSENBLUM CELLARS, ZINFANDEL, CALIFORNIA ~ 9	38.95
Roasted Rack of Lamb with Rosemary and Garlic* <i>with red bliss whipped potatoes, haricot vert, baby carrots, yellow squash and lamb jus</i> PENFOLDS RAWSON'S RETREAT, SHIRAZ/CAB, AUSTRALIA ~ 8	36.50
Grilled Filet Mignon of Black Angus Beef..... <i>with asiago au gratin potato, asparagus and Cabernet Sauvignon sauce</i> COPPOLA DIAMOND CLARET, CABERNET SAUVIGNON, NAPA ~ 12	36.95
Lemon-Herb Roasted Breast of Chicken <i>with maple roasted sweet potato, broccolini, carrots, zucchini and cranberry-orange chutney</i> ALAMOS, MALBEC, MENDOZA, ARGENTINA ~ 8	27.95
Shrimp and Pappardelle Pasta <i>with sauteed Gulf shrimp with arugula, prosciutto, baby portabella mushrooms and white truffle oil</i> MONTASOLO, PINOT GRIGIO, ITALY ~ 8	34.95

Chef Louis Kiefer and his kitchen staff are pleased to prepare items in accordance to your dietary preference. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**Gluten free items*