

# BAR HARBOR SUPPER CLUB

## COLD STARTERS

**SHRIMP COCKTAIL- 16**  
Classic Horseradish Sauce

**HOUSE SMOKED SALMON - 12**  
Chive-Potato Cakes / Honey Dijon Cream

**ANGUS BEEF CARPACCIO - 16**  
Parmesan / Italian Olive Oil / Garlic Crisps

## HOT STARTERS

**CORN DUSTED CALAMARI -15**  
Sweet Ginger Chili Sauce

**ASIAN FRIED CAULIFLOWER SALAD - 12**  
Tomatoes / Cilantro

**HONEY-MACADAMIA NUT BAKED BRIE -16**  
Fruit / French Baguette

**BRAISED BEEF SHORT RIB -16**  
St. Pete's Peppadew / Ciabatta

**EAST SHORE CRAB CAKE -18**  
Mango Salsa / Chipotle Cream

**HARBOR TRUFFLE BAKED OYSTERS -18**  
Wild Mushrooms / Arugula / Gruyere Cream

## SOUPS & SALADS

**LOBSTER-CORN CHOWDER - 8**  
**HOT N' SPICY BLOODY MARY SOUP / SOUR CREAM / HERBS - 7**

**ADDITIONS TO ENTRÉE SALADS**  
**CHICKEN 5**

**SALMON, STEAK, OR SHRIMP 10**  
**SCALLOPS OR CRAB CAKE 15**

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**CLASSIC CAESAR SALAD - APP 7 / ENTREE 12**

**SIGNATURE HOUSE SALAD - APP 7 / ENTREE 12**  
Romaine / Heirloom Tomato / Bacon Ranch Dressing / Aged Cheddar / Garlic Crouton

**BABY ARUGULA SALAD - APP 9 / ENTREE 14**  
Goat Cheese / Tart Cherry / White Balsamic  
Juniper-Vanilla Dressing / Roasted Pine Nuts

**CLASSIC COBB SALAD - 16**  
Mixed Greens / Bacon / Avocado / Bleu Cheese / Tomato  
Boiled Egg / Bleu Cheese Dressing

**HARBOR CHOP SALAD - 16**  
Chicken / Mushrooms / Onion / Olives / Cucumber / Bleu Cheese  
Boiled Egg / Bacon Ranch Dressing



# CERTIFIED ANGUS BEEF™ STEAKS

**STEAK SANDWICH - 21**  
Toast / Sautéed Mushrooms / Fries

**16 OZ RIBEYE - 48**  
Loaded Hashbrowns / Garlic Butter

**SURF & TURF - 34**  
6oz Sirloin / Grilled Shrimp or Scallops / Butter Mashed Potatoes

**12 OZ NEW YORK STRIP - BISTRO STYLE - 38**  
Loaded Hashbrowns / Veal-Shallot Jus / St. Pete's Bleu Cream / Crispy Onions

**7OZ CENTER CUT TENDERLOIN FILET - 45**  
Truffled Goat Cheese Gratin Potatoes / Bearnaise

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## HARBOR TENDERLOIN COLLECTION

**INCLUDED WITH EACH ENTREE - TRUFFLED GOAT CHEESE GRATIN  
POTATOES / VEAL-SHALLOT JUS**

**USDA PRIME - 10 CENTER CUT / BONE-IN - 75**

**WAGYU GOLD - 6OZ CENTER CUT - 75**

## UNDER WATER & OVER LAND

**CREAM ALE BATTERED OR PISTACHIO CRUSTED WALLEYE - 32**  
Wild Rice-Mushroom Pilaf / Lemon-Caper Aioli

**BROILED SALMON CAPRESE - MOZARELLA-KUMATO TOMATO - 24**  
Campanelle / Basil-Tarragon Pesto

**SUGARCANE GRILLED SCALLOPS 34 OR GRILLED SHRIMP - 28**  
Creamy Parmesan-Shallot Risotto / Lobster Curry Sauce

**TWIN 6OZ BROILED LOBSTER TAILS - 50**  
Herb-Buttered Fingerling Potatoes

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**BACON-SAGE WRAPPED MARBLED PORK RIBEYE - 32**  
Honey-Macadamia Nut Jus / Goat Cheese Gratin Potatoes

**HERB SMOKED CORNISH GAME HEN - 24**  
Buttered Mashed Potatoes / Baby Carrots

**CHICKEN-SAUSAGE 3 CHEESE TORTELLINI - 24**  
Sambuca Cream / Arugula / Tomatoes

**ADD LOBSTER - 37**

**CABERNET BRAISED SHORT RIB - 32**  
Buttered Mashed Potatoes / Baby Carrots

**"LAFRIEDA" GOURMET 8OZ GROUND SHORT RIB BURGER - 18**  
Smoked Gouda / Wild Mushrooms / Caramelized Onions / Chipotle Sauce