



## FRENCH FLAVORS ~ LOCAL FLAIR

### BEGINNINGS

Marinated Olives with olive tapenade, grilled baguette and goat cheese \$7

Cabernet Poached Pear served over baby arugula topped with whipped smoked blue cheese, cranberries, candied pecans \$8

Maine Crab & Goat Cheese Stuffed Piquillo Peppers served with baby arugula and saffron sherry aioli \$9

Traditional Bistro Style French Onion Soup topped with crouton and gruyere cheese \$7

Wine Cured Sopressata Sausage served with olive tapenade & aged goat cheese \$10

Our Rilette: A rustic puree similar to pate' with smoked duck breast, chicken livers, and our duck confit, served with grilled bread & goat cheese \$8

Cheese Plate: French Aged Bouch Poitou goat cheese, local Seal Cove aged cow & goat cheese and Vermont Bonne Bouche ash-ripened goat cheese served with balsamic fig reduction \$14

"French Lobster Roll"—Maine lobster, caramelized onions and brie cheese rolled in a griddle-crisped flat bread \$13

### SALADS

Spinach Salad with dried blueberries, candied pecans and goat cheese tossed in a 18-year balsamic vinaigrette \$7

Grilled Bread Salad with baby arugula, herb oil, mushroom confit & shaved Asiago cheese \$8

Grilled Romaine Salad with smoked blue cheese dressing & applewood smoked bacon \$8

Provençal-style Grilled Calamari tossed with saffron aioli, broken olive tapenade & baby arugula \$9

### TONIGHT'S ENTREES

Pumpkin Seed Dusted Local Halibut served over creamy polenta topped with a fennel sweet onion confit \$26

Blue Corn & Cumin Dusted Scallops served over creamy polenta topped with a saffron aioli and olive tapenade \$23

Slow Cooked Duck Leg Confit served over creamy polenta topped with our caramelized onion, smoked duck breast, and duck confit ragu \$24

Grilled, Naturally Raised Meyer Farms Farm Angus Hanger Steak served over garlic mashed potatoes topped with smoked blue cheese butter and cabernet jus \$24

Grilled Lamb Loin Chops served over garlic mashed potatoes finished with a 18 year balsamic vinegar & fig mojo \$24

French Quarter Shrimp served over creamy polenta topped with sauteed mushrooms, andouille sausage & cajun style smoked tasso ham \$20

Grilled Portabella Mushroom stuffed with goat cheese & caramelized onions, served over white beans topped with our shitake mushroom confit \$17

**20% gratuity may be added to parties of 6 or more ~ separate checks not available to parties of 5 or more**

**135 COTTAGE STREET. BAR HARBOR, MAINE. 207-288-0447. WWW.MACHEBISTRO.COM**