



SAMPLE DINNER MENU

(Updated April 2, 2025)

Soup

Spring red potato with cheddar, garnished with bacon

Appetizers

House apple wood smoked salmon, served with goat and cream cheese spread, red onion and capers, with our own sesame wheat crackers

Crispy polenta with sautéed local chard and shiitake and cremini mushrooms, finished with a balsamic reduction and Parmigiano Reggiano

Roasted Brussel sprouts with parmesan, garlic, balsamic reduction and breadcrumbs

Acadia Mussels steamed in white wine and Dijon, with fresh fennel, garlic and shallot

Ploughman's Plate – Grafton clothbound cheddar, Champlain Valley Creamery triple crème, chorizo, dry-cured salami, red onion jam, fresh apple, dried apricots, cornichons, Kalamata olives and almonds

Salad

Jasper Hill Creamery Blue cheese, Beech Hill Farm lettuce, sun-dried cherries and an aged balsamic vinaigrette

Sailor's salad of Beech Hill lettuce with apple, aged cheddar and pistachios, with a whole-grain mustard vinaigrette

Red Sky Burger

Aged prime beef with sharp Vermont Cheddar and red wine caramelized onions, with lettuce and roasted tomato, on a house-made sesame seed bun

Main Courses

Lobster and risotto — the meat of a whole lobster sautéed with butter and sherry, served over a mushroom risotto with asparagus, finished with parmesan

Fresh local halibut with a toasted coriander rub, finished with pico de gallo

House made pasta with our smoked salmon, red pepper and peas, in a light sherry cream sauce

12 oz. prime NY Strip, grilled with our house rub and served with a fresh horseradish compound butter, over red wine caramelized onions with vegetable and au gratin potatoes

Organic roasted half chicken with roasted potatoes, vegetable and cranberry sauce

Ravioli filled with Beech Hill spinach, goat cheese, house ricotta and almonds, served sautéed in a sage brown butter, finished with a red pepper coulis and parmesan

Red Sky Restaurant

14 Clark Point Road, Southwest Harbor, Maine 04679

207.244.0476

redskyrestaurant.com