



SAMPLE DINNER MENU

(FOR TONIGHT'S MENU, PLEASE CALL US AT
207.244.0476)

Soup

Asparagus and fennel with toasted almond garnish

9

Appetizers

Crispy polenta with sautéed local kale and Jolly's Farm Oyster mushrooms, finished with a balsamic reduction and Parmigiano-Reggiano

13

Lobster tostada over yellow eye bean refries and a house made corn tortilla, with pico de gallo, cheddar cheese and Red Sky smoked pepper hot sauce

15

Chicken liver pate made with Applejack, lemon zest and nutmeg, served with sweet red onion jam and toast rounds

10

Quail fried in duck fat and finished with a cranberry apricot glaze, with bacon potato salad

11

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

13

Salmon smoked over apple wood, with goat, cream cheese and lemon spread, red onion, capers and house made sesame wheat crackers

10

Salads

Beech Hill Farm lettuce and radishes in a ginger sesame vinaigrette

9

Caesar with Betsey's Romaine lettuce, our roasted garlic dressing, croutons, shaved parmesan and anchovies

11

Sailor's salad of organic greens with apple, aged cheddar and pistachios, with a whole grain mustard vinaigrette

11

Red Sky Burger

A custom blend of all natural, Maine raised beef, sharp Vermont Cheddar, Salt Meadow Farm bun. Served with house roasted red pepper 'ketchup,' spicy mayonnaise, pickled shallot and duck fat fries

18

Main Courses

Fresh sole sautéed in brown butter with lemon, white wine and capers

28

Lobster and risotto - the meat of a whole lobster sautéed with sherry, mushrooms and asparagus, served over a mushroom risotto

34

Crab cakes of fresh Peekytoe crab, pan browned, served with roasted garlic and caper aioli

32

Prime NY Strip sirloin grilled with a coffee rub and blue cheese butter, over red wine caramelized onions, with shoestring fries

38

Breast of duck, pan roasted, with a port demi-glace and a rhubarb raspberry compote

28

Organic roasted half chicken, with roasted potatoes and cranberry sauce

24

House-made pasta with organic zucchini, summer squash, artichoke hearts and cherry tomatoes, in a basil and almond pesto

26

Cheese Course

A selection of cheeses served with our house-made sesame wheat crackers (small plate/large plate)

11/18

Red Sky Restaurant

14 Clark Point Road, Southwest Harbor, Maine 04679

207.244.0476

redskyrestaurant.com