

Friday
to
Sunday

3pm - 9pm



THE RANGELEY

INN & TAVERN

Monday
to
Thursday

5pm - 9pm

Historic Eatery • Fireside Lounge • Events

STARTERS

BLUEBERRY BRUSSELS ^{GF}

SAUTÉED BRUSSELS SPROUTS, BACON FAT, CARAMELIZED ONIONS, TOSSED BLUEBERRY BALSAMIC GLAZE, AND FINISHED WITH CRUMBLED GOAT CHEESE | 16

CRAB RANGOON DIP ^{GFA}

LUMP CRAB AND CREAM CHEESE DIP, TOPPED WITH CHEDDAR AND SERVED WITH FRIED WONTONS CHIPS | 26

CHICKEN WINGS

CHOOSE SPICY DRY RUB, TRADITIONAL BUFFALO, OR THAI CHILI
13 HALF DOZEN • 23 DOZEN

LUMP CRAB CAKES

FRESH GREENS WITH CAJUN AIOLI | 28

TRUFFLE FRIES

CRISPY FRIES TOSSED IN AROMATIC TRUFFLE SEASONING, SERVED WITH ROASTED GARLIC AIOLI | 14

"DRUNKEN" MUSSELS ^{GFA}

PEI MUSSELS, GARLIC, SHALLOT, ALLAGASH, CELERY, THYME, BUTTER, LEMON ZEST, GRILLED BAGUETTE | 22

HADDOCK CHOWDER

HADDOCK, POTATO, BACON, CELERY AND ONIONS
9 CUP • 15 BOWL

SOUP DU JOUR

6 CUP • 10 BOWL

RANGELEY TAVERN ^{GF}

MAINE-GROWN LETTUCE, CARROT, TOMATO, CUCUMBER, ONION, CHOICE OF DRESSING
9 HALF • 14 FULL + ADD A PROTEIN

SUMMER NIÇOISE SALAD[★] ^{GF}

SEARED RARE TUNA, HARD-BOILED EGG, GREEN BEANS, KALAMATA OLIVES, FINGERLING POTATOES, AND CHERRY TOMATOES, DIJON VINAIGRETTE | 24

GRILLED CAESAR ^{GFA} ^{GRILLED}

ROMAINE HEARTS, PARMESAN, CROUTONS, DRESSED IN CAESAR
9 HALF • 16 FULL + ADD A PROTEIN

ENTRÉES

CAJUN SALMON[★] ^{GF}

BLACKENED ATLANTIC SALMON, MANGO SALSA, COCONUT RICE, VEGETABLE DU JOUR | 34

AHI TUNA POKE BOWL[★] ^{GFA}

PONZU MARINATED "RAW" SUSHI GRADE TUNA, WARM COCONUT RICE, CUCUMBER, TOMATO, AVOCADO, PICKLED GINGER, SPICY AIOLI, EDAMAME, DRIED SEAWEED & SESAME GARNISH, CRISPY WONTONS | 29

BAKED HADDOCK[★] ^{GFA}

RITZ CRUSTED BAKED HADDOCK, VEGETABLE DU JOUR, HERB RISOTTO, WHITE-WINE, AND CAPER CREAM | 33

**This dish contains shellfish*

SEARED SCALLOPS[★] ^{GF}

SEARED SEA SCALLOPS, CREAMY BASIL RISOTTO, BLISTERED CHERRY TOMATOES, PAPRIKA OIL | 36

**This dish contains shellfish*

ROASTED CHICKEN ^{GFA}

OVEN ROASTED STATLER, SWEET POTATO HASH, SWISS CHARD, FINISHED IN A SAVORY PAN SAUCE | 27

RANGELEY CIOPPINO[★] ^{GFA}

PEI MUSSELS, SCALLOPS, SHRIMP, SEASONAL FISH, LUMP CRAB, SCALLIONS, TOMATOES, AND FINGERLING POTATOES SIMMERED IN A FLAVORFUL SEAFOOD BROTH | 37

STEAK FRITES[★] ^{GFA}

PRIME N.Y. STRIP, VEGETABLE DU JOUR, CRISPY FRIES, ROASTED GARLIC AIOLI | 39

TAVERN BURGER[★] ^{GFA/ VA}

8OZ PINELAND FARMS BEEF BURGER, BACON, CABOT CHEDDAR, LETTUCE, TOMATO, ONION, PICKLE, AND RANGELEY TAVERN AIOLI, CRISPY FRIES 20 SINGLE • 27 DOUBLE

FISH & CHIPS

ALLAGASH WHITE-BATTERED FRIED HADDOCK, COLESLAW, FRIES, TARTAR SAUCE | 26

PORK SCHNITZEL

PANKO CRUSTED PORK, VEGETABLE DU JOUR, PUREED ROOT VEGETABLE MASHED POTATOES AND DIJON CREAM SAUCE | 29

SQUASH PAPPARDELLE ^{GF/ VEGAN}

PAN-SEARED MUSHROOMS HOUSE-MADE THIN RIBBONS OF SUMMER SQUASH & ZUCCHINI WITH A HEARTY SUMMER TOMATO AND VEGETABLE RAGÙ. 27 + ADD A PROTEIN

ADD A PROTEIN

SALMON 17 • CHICKEN 9 • STEAK 27 • SHRIMP 13

SOUPS & SALADS

GF - Gluten free / GFA - Gluten free available / VA - Vegetarian available, all requests must be clearly communicated prior to ordering.

Prices do not include 8% Maine sales tax or gratuity. purchases are not included in guest room rates. unsettled charges will be assessed a 20% gratuity and charged to the credit card used at check-in time.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

FROM THE BAR

SIGNATURE COCKTAILS 15



SPICY WATERMELON PALOMA
TEQUILA, WATERMELON PUREE, SOUR, SPICY
SIMPLE SYRUP, SODA



MAINE BLUEBERRY MARG
TEQUILA, ORANGE LIQUEUR, HOUSE-MADE
BLUEBERRY SYRUP, SOUR MIX



CUCUMBER HUGO SPRITZ
PROSECCO, ST-GERMAIN, CUCUMBER PUREE,
SODA WATER



PEACH OLD FASHIONED
BOURBON, PEACH & BROWN SUGAR SYRUP,
BITTERS, SPLASH OF WATER



RANGELEY RUM RUNNER
LIGHT RUM, BANANA LIQUEUR, GRENADINE,
ORANGE JUICE, PINEAPPLE JUICE



THE RANGELEY TAVERNTINI
HENDRICKS GIN, ST-GERMAIN, STRAWBERRY
PUREE & PROSECCO



WESTERN MOUNTAIN MULE
VODKA, LIME JUICE & MAINE ROOT GINGER
BEER



SUMMER BERRY MOJITO
WHITE RUM, CHAMBORD, SIMPLE SYRUP,
SUMMER BERRIES, SODA WATER

ZERO PROOF 9



BLUEBERRY MULE
MAINE ROOT GINGER BEER, LIME JUICE,
BLUEBERRY SYRUP



**SPARKLING STRAWBERRY
LEMONADE**
LEMONADE, STRAWBERRY PUREE, SODA



WATERMELON ARNOLD PALMER
LEMONADE, UNSWEETENED ICED TEA,
WATERMELON PUREE

DRAFT BEER 9

CUSHNOC BREWING, RUST BUCKET
RED ALE, AUGUSTA

BIGELOW, CAST IRON BITCH
AMERICAN PALE ALE, SKOWHEGAN

BISSELL BROTHERS, SUBSTANCE
IPA, PORTLAND

MAINE BEER COMPANY, PEEPER
AMERICAN PALE ALE, FREEPORT

ALLAGASH, WHITE
BELGIAN WHEAT, PORTLAND

ALLAGASH, NORTH SKY
STOUT, PORTLAND



WHITE

TERRIEN 16 49
Chardonnay, Sonoma, CA

CHEHALEM 18 59
Pinot Gris, Willamette Valley, OR

CRAGGY RANGE 18 57
Sauvignon Blanc, Wairarapa, NZ

SCARPETTA 11 35
Pinot Grigio, Friuli-Venezia Giulia, ITL

CORTY ARTISAN 77
Sancerre, Loire Valley, FR

BURGÁNS 14 48
Albariño, Rías Baixas, ESP

STREHN 15 45
Rose, Burgenland, AUT

RED

ROUTESTOCK 18 56
Cabernet Sauvignon, Napa Valley, CA

1924 BOURBON BARREL 15 46
Cabernet Sauvignon, Lodi, CA

PRESQU'ILE 15 51
Pinot Noir, Santa Barbara, CA

TIKAL 18 58
Malbec, Mendoza, ARG

CHATEAU CRUZEAU 74
Bordeaux, pessac-léognan, FR

VIBERTI GIOVANNI 17 53
Nebbiolo, Piedmont, ITL

CONDE VALDEMAR 13 44
Tempranillo, Rioja, ESP

SPARKLING

LAMARCA 14 45
Prosecco, Veneto, ITL

DOMAINE DE BOIS MOZÉ 61
Chenin Blanc, Loire Valley, FR

VEUVE CLICQUOT 110
Champagne, Reims, FR

BOTTLED BEER

STELLA ARTOIS 8

COORS LIGHT, BUD LITE, CORONA

MICHELOB ULTRA, MILLER LITE, 6

ATHLETIC BREWING ZERO PROOF

HIGHNOON & DASH HARD SELTZER 9
*(BLUEBERRY, RASPBERRY, BLACK CHERRY,
GRAPEFRUIT, PINEAPPLE, WATERMELON)*