

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

TRADITIONAL CAESAR ^{GFA}

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 SEAWEEED & 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 ^{GFA/ VA}

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

ADD A PROTEIN

SALMON 17 • CHICKEN 9 • STEAK 21 • 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
	BLACKBERRY MOJITO WHITE RUM, CHAMBORD, SIMPLE SYRUP, BLACKBERRIES, 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, PRECEPT PILSNER, PORTLAND
ORONO BREWING, TUBULAR IPA, ORONO
ALLAGASH, WHITE BELGIAN WHEAT, PORTLAND
ALLAGASH, NORTH SKY STOUT, PORTLAND

WHITE

CHEHALEM <i>Pinot Gris, Willamette Valley, OR</i>	18	59
SCARPETTA <i>Pinot Grigio, Friuli-Venezia Giulia, ITL</i>	11	35
TERRIEN <i>Chardonnay, Sonoma, CA</i>	16	49
CRAGGY RANGE <i>Sauvignon Blanc, Wairarapa, NZ</i>	18	57
CORTY ARTISAN <i>Sancerre, Loire Valley, FR</i>		77
BURGÁNS <i>Albariño, Rias Baixas, ESP</i>	14	48
STEHN <i>Rose, Burgenland, AUT</i>	15	45

RED

ROUTESTOCK <i>Cabernet Sauvignon, Napa Valley, CA</i>	18	56
1924 BOURBON BARREL <i>Cabernet Sauvignon, Lodi, CA</i>	15	46
VIBERTI GIOVANNI <i>Nebbiolo, Piedmont, ITL</i>	17	53
TIKAL <i>MALBEC, MENDOZA, ARG</i>	18	58
PRESQU'ILE <i>Pinot Noir, Santa Barbara, CA</i>	15	51
CONDE VALDEMAR <i>TEMPRANILLO, RIOJA, ESP</i>	13	44

SPARKLING

LAMARCA <i>PROSECCO, VENETO, ITL</i>	14	45
DOMAINE DE BOIS MOZÉ <i>Chenin Blanc, Loire Valley, FR</i>		61
VEUVE CLICQUOT <i>CHAMPAGNE, REIMS, FR1</i>		110

BOTTLED BEER

STELLA ARTOIS	8
COORS LIGHT, BUD LITE, CORONA	
MICHELOB ULTRA, MILLER LITE,	6
ATHLETIC BREWING ZERO PROOF	
HIGHNOON & DASH HARD SELTZER <i>(BLUEBERRY, RASPBERRY, BLACK CHERRY, GRAPEFRUIT, PINEAPPLE, WATERMELON)</i>	9