

FRIDAY
TO
SUNDAY
3PM - 9PM

MONDAY
TO
THURSDAY
5PM - 9PM



THE RANGELEY TAVERN

Dinner Menu

CHARCUTERIE BOARD

DAILY SELECTION OF CHEESE AND MEATS, INCLUDING HOUSE MADE SAUSAGE, WITH OLIVES, FRUIT COMPOTE AND TOASTED BAGUETTE. \$12

CHICKEN WINGS

6 BREADED CHICKEN WINGS, DEEP FRIED, AND TOSSED IN A LIGHT OR SPICY SEASONING. \$12

CAPRESE SALAD

FRESH GREENS WITH SLICED TOMATO, BASIL, AND BUFFALO MOZZARELLA. HONEY BALSAMIC DRESSING. \$14

SUMMER NIÇOISE SALAD

SEARED TUNA, HARDBOILED EGG, GREEN BEANS, KALAMATA OLIVES, AND TOMATOES WITH A TOUCH OF FRESH BASIL. DIJON VINAIGRETTE DRESSING. \$18

MAC & CHEESE

BAKED PENNE MAC AND CHEESE WITH GRILLED TOMATO \$14

ADD HOUSE MADE SAUSAGE \$6

ADD LOBSTER \$12

ADD BREADED CHICKEN \$4

ADD BUFFALO BREADED CHICKEN \$5

STEAK FRITES

FILET MIGNON GRILLED TO YOUR LIKING, CRISPY FRENCH FRIES. \$28

GRILLED PORK KABOBS

CITRUS MARINATED PORK, GREEN PEPPER, ONION, MUSHROOMS, AND CHERRY TOMATOES, SERVED ON WILD RICE. \$22

FISH & CHIPS

LIGHTLY BREADED AND FRIED HADDOCK WITH CRISPY FRENCH FRIES. \$16

STEAMED MUSSELS

PEI MUSSELS IN A WHITE WINE AND BUTTER BROTH WITH GARLIC, BLACK PEPPER, ONIONS, AND CHERRY TOMATOES. SERVED WITH TOASTED BAGUETTE. \$18

CLASSIC LOBSTER ROLL

MAINE'S PRICIEST CATCH, TOSSED LIGHTLY IN MAYO AND SERVED ON A BUTTERED AND TOASTED BUN. SERVED WITH FRIES. \$30

ATLANTIC SALMON

BAKED SALMON FILET IN A MAPLE BOURBON GLAZE, SERVED WITH WILD RICE AND GREEN BEANS. \$26

CHEESEBURGER

GRILLED 8 OZ BURGER WITH CHEDDAR, BACON, LETTUCE, AND TOMATO ON A TOASTED BRIOCHE BUN, SERVED WITH CRISPY FRENCH FRIES. \$16

SHRIMP LINGUINI

PESTO, GARLIC, ONIONS, MUSHROOMS, CHERRY TOMATOES, PARMESAN. \$24

BLUEBERRY COBBLER

SERVED WITH VANILLA ICE CREAM. \$8

CHOCOLATE TORTE

DECADENT CHOCOLATE TORTE TOPPED WITH WHIPPED CREAM AND CARAMEL SAUCE. \$8

CRÈME BRÛLÉE

RICH VANILLA CUSTARD WITH CARAMELIZED SUGAR TOPPING. \$10

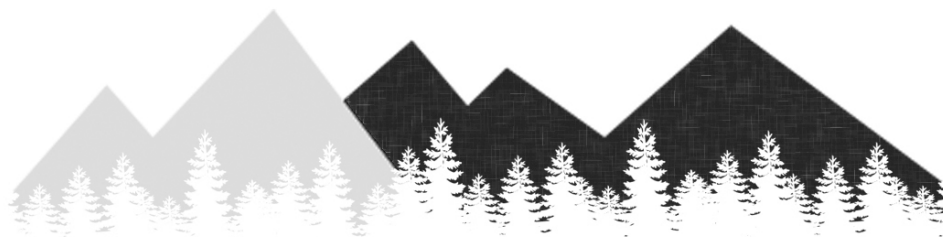
APPLE STRUDEL

SERVED WITH VANILLA ICE CREAM. \$8

Prices do not include 8% Maine Sales Tax or gratuity. Purchases are not included in guest room rates. Unsettled bar 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.

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SEASONAL COCKTAILS

BLUEBERRY MOJITO	12
MUDDLED BLUEBERRIES AND MINT, BLUEBERRY STOLI VODKA, SIMPLE SYRUP, SODA WATER.	
SOUR APPLE TEQUILA	12
TEQUILA, APPLE PUCKER, LIME JUICE, SIMPLE SYRUP, SPRITE.	
SALTY DOG	10
GIN, GRAPEFRUIT JUICE, SALT RIM, LEMON GARNISH.	
TAVERN SUMMER PUNCH	10
DARK RUM, PEACH SCHNAPPS, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE, ORANGE GARNISH.	
SWEET TEA BOURBON	12
BOURBON, FRESHLY BREWED ICED TEA, SIMPLE SYRUP, LEMON GARNISH.	
BLUE HAWAIIAN	12
DARK RUM, VODKA, BLUE CURAÇAO, PINEAPPLE JUICE, SPRITE, CHERRY AND ORANGE GARNISH.	
ARNOLD PALMER	12
VODKA, FRESHLY BREWED ICED TEA, LEMONADE, LEMON GARNISH.	
ORANGE MOSCOW MULE	12
VODKA, GINGER BEER, ORANGE JUICE, LIME JUICE, ORANGE GARNISH.	

DRAFT BEER

TUMBLEDOWN RED	5
RED ALE, FARMINGTON	
BIGELOW, CAST IRON BITCH	7
AMERICAN PALE ALE, SKOWHEGAN	
RISING TIDE, BACK COVE	6
PILSNER, PORTLAND	
LONE PINE, BRIGHTSIDE	7
IPA, PORTLAND	
ALLAGASH, WHITE	6
BELGIAN WHEAT, PORTLAND	
BISSEL BROTHERS, LUX	6
PALE ALE, PORTLAND	

WHITE

JOSH	10	32
CHARDONNAY, CALIFORNIA		
FRANCISCAN ESTATE	9	30
CHARDONNAY, CALIFORNIA		
SPASSO	7	24
PINOT GRIGIO, ITALY		
WHITEHAVEN	11	34
SAUVIGNON BLANC, NEW ZEALAND		
WOODBIDGE	7	
WHITE ZINFANDEL, CALIFORNIA		

RED

NOBLE VINES	7	24
MERLOT, CALIFORNIA		
1924 BOURBON BARREL	10	32
CABERNET SAUVIGNON, CALIFORNIA		
STORYPOINT VINEYARDS	10	32
PINOT NOIR, CALIFORNIA		
LAMADRID	10	32
MALBEC, ARGENTINA		

SPARKLING

LALUCA	10	32
PROSECCO, ITALY		
MOËT & CHANDON		65
CHAMPAGNE, FRANCE		

BOTTLED BEER

BLUE MOON	4
STELLA ARTOIS	4
HEINEKEN	3
CORONA	3
MILLER LITE	3
COORS LITE	3
MICHELOB ULTRA	3
BUD LIGHT	3
BUDWEISER	3

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