

STARTERS	CRISPY BRUSSEL SPROUTS TOSSED WITH AGED BALSAMIC SYRUP AND PARMESAN CHEESE 14	HADDOCK CHOWDER HADDOCK, POTATO, BACON, CELERY AND ONIONS 9 CUP • 15 BOWL
	SPINACH ARTICHOKE DIP ^{GFA} CHEDDAR, PARMESAN, ARTICHOKE HEARTS & SPINACH WITH CROSTINI 15	SOUP DU JOUR 6 CUP • 10 BOWL
	CHICKEN WINGS <u>CHOOSE</u> SPICY DRY RUB, TRADITIONAL BUFFALO, OR THAI CHILI 13 HALF DOZEN • 23 DOZEN	RANGELEY TAVERN ^{GF} MAINE-GROWN LETTUCE, CARROT, TOMATO, CUCUMBER, ONION AND WITH CHOICE OF DRESSING 9 HALF • 14 FULL
	YELLOWFIN TUNA* ^{GF} SESAME-CRUSTED YELLOWFIN TUNA, LEMON-GINGER FRESH GREEN SALAD & WASABI AIOLI 24	GRILLED CAESAR ^{GFA} ROMAINE HEARTS, PARMESAN, GARLIC BREADCRUMBS, DRESSED IN CAESAR 9 HALF • 16 FULL
	LUMP CRAB CAKES FRESH GREENS WITH A CAJUN REMOULADE 28	BURRATA CAPRESE ^{GFA} MAINE-GROWN LETTUCE, BURRATA CHEESE, HEIRLOOM TOMATOES, BASIL PESTO, BALSAMIC GLAZE, GRILLED BREAD 23
	PEI MUSSELS* ^{GFA} RED SIMMERED IN A TOMATO, CHORIZO & GARLIC BROTH OR WHITE WITH WHITE WINE, CHORIZO & GARLIC WITH GRILLED BREAD 25	HARVEST CHICKEN SALAD GRILLED CHICKEN, POWER BLENDED GREENS, ROASTED CAULIFLOWER & BUTTERNUT SQUASH, DRIED CRANBERRIES, TOASTED PUMPKIN SEEDS IN A MAPLE BALSAMIC VINAIGRETTE 24
ADD A PROTEIN: SALMON 15 • GRILLED <u>OR</u> CRISPY CHICKEN 8 • STEAK 28 • SHRIMP 13		

ENTRÉES	BAKED HADDOCK RITZ CRUSTED BAKED HADDOCK, SEASONAL VEGETABLE, WILD RICE PILAF, CHARDONNAY CREAM 33
	PAN-SEARED SCALLOPS* ^{GFA} MUSHROOM RISOTTO, SEASONAL VEGETABLE, BUTTERNUT SQUASH PUREE, CAPER BROWN BUTTER 38
	MAPLE BOURBON SALMON* ^{GFA} SALMON, WILD RICE PILAF, SEASONAL VEGETABLE, MAPLE BOURBON GLAZE 34
	BOLOGNESE ^{VA} PENNE, SLOW SIMMERED MEAT & VEGETABLE RAGÙ, PARMIGIANO REGGIANO 25 + ADD A PROTEIN
	MAINE LOBSTER MAC BUTTER POACHED MAINE LOBSTER, PARMESAN, CHEDDAR, GARLIC BREADCRUMBS 48
	BAKED MAC & CHEESE TOPPED WITH PARMESAN, CHEDDAR, GARLIC BREADCRUMBS 22 + ADD A PROTEIN
	RIBEYE* ^{GF} BRAVEHEART ANGUS BEEF, SEASONAL VEGETABLE, MASHED POTATO, HERB COMPOUND BUTTER 49
	TAVERN BURGER* ^{GFA/ VA} 8OZ PINELAND FARMS BEEF BURGER, BACON, CABOT CHEDDAR, LETTUCE, TOMATO, ONION, PICKLE & RANGELEY TAVERN AIOLI, CRISPY FRIES 20 SINGLE • 27 DOUBLE
	FIVE-HERB GRILLED CHICKEN HERB MARINATED CHICKEN, SEASONAL VEGETABLE, MASHED POTATO, WILD MUSHROOM JUS 28
	FISH & CHIPS ALLAGASH WHITE-BATTERED FRIED HADDOCK, COLESLAW, FRIES, HOUSE-MADE TARTAR SAUCE 23
	PORK SCHNITZEL PANKO-CRUSTED PORK, SEASONAL VEGETABLE, MASHED POTATO & DIJON CREAM SAUCE 29

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.

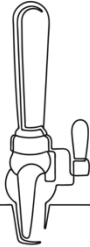
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

FROM THE BAR

SIGNATURE COCKTAILS 15

	PUMPKIN PIE MARTINI VANILLA VODKA, RUMCHATA, PUMPKIN PUREE, MAINE MOUNTAIN MAPLE SYRUP, GRAHAM CRACKER RIM
	MAINE BLUEBERRY MARG TEQUILA, ORANGE LIQUEUR, WYMAN'S BLUEBERRY SYRUP & SOUR
	APPLE CIDER MIMOSA LAMARCA PROSECCO, APPLE CIDER, CINNAMON SUGAR RIM
	MAPLE OLD FASHIONED BOURBON, MAINE MOUNTAIN MAPLE SYRUP, BITTERS, SPLASH OF WATER
	CRANBERRY BOURBON FIZ BOURBON, CRANBERRY JUICE, MAINE ROOT GINGER BEER
	THE RANGELEY TAVERN TINI HENDRICKS GIN, ST-GERMAIN, STRAWBERRY PUREE & PROSECCO
	WESTERN MOUNTAIN MULE VODKA, LIME JUICE & MAINE ROOT GINGER BEER
	SPICED RUM PUNCH SPICED RUM, ORANGE LIQUEUR, APPLE CIDER, CRANBERRY JUICE

ASK YOUR SERVER HOW
WE CAN TURN YOUR FAVORITE
SIGNATURE COCKTAIL INTO A
DELICIOUS MOCKTAIL



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>	15	41
SPASSO <i>PINOT GRIGIO, VENETO, ITL</i>	10	29
FRANCISCAN ESTATE <i>CHARDONNAY, SAN MIGUEL, CA</i>	11	32
WHITEHAVEN <i>SAUVIGNON BLANC, MARLBOROUGH, NZ</i>	13	36
BURGÁNS <i>ALBARIÑO, RIAS BAIXAS, ESP</i>	14	39
WHISPERING ANGEL <i>ROSE, COTES DE PROVENCE, FR</i>	14	39

RED

HONEST THIEF <i>CABERNET SAUVIGNON, PASO ROBLES, CA</i>	14	39
1924 BOURBON BARREL <i>CABERNET SAUVIGNON, LODI, CA</i>	15	41
NOBLE VINES <i>MERLOT, LODI, CA</i>	11	32
APOTHIC <i>PINOT NOIR, MODESTO, CA</i>	14	39
CATENA <i>MALBEC, MENDOZA, ARG</i>	12	34
CONDE VALDEMAR <i>TEMPRANILLO, RIOJA, ESP</i>	11	32

SPARKLING

LAMARCA <i>PROSECCO, VENETO, ITL</i>	13	36
VEUVE CLICQUOT <i>CHAMPAGNE, REIMS, FR</i>		75

BOTTLED BEER

STELLA ARTOIS	8
COORS LIGHT, BUD LITE, CORONA	
MICHELOB ULTRA, MILLER LITE,	6
HEINEKEN ZERO "NON-ALCOHOLIC"	
HIGHNOON HARD SELTZER	9
<i>(BLACK CHERRY, GRAPEFRUIT, PINEAPPLE, WATERMELON)</i>	