

Friday  
to  
Sunday

3pm - 9pm



# THE RANGELEY INN & TAVERN

Monday  
to  
Thursday

5pm - 9pm

Historic Eatery • Fireside Lounge • Events

## STARTERS

### BLUEBERRY BRUSSELS <sup>GF</sup>

SAUTÉED BRUSSELS SPROUTS, BACON FAT, CARAMELIZED ONIONS, TOSSED BLUEBERRY BALSAMIC GLAZE, AND FINISHED WITH CRUMBLLED GOAT CHEESE | 14

### SPINACH ARTICHOKE DIP <sup>GF</sup>

CHEDDAR, PARMESAN, ARTICHOKE HEARTS AND SPINACH WITH CROSTINI'S | 15

### CHICKEN WINGS

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

### SESAME ENCRUSTED TUNA\* <sup>GF</sup>

WITH SEAWEED SALAD, WASABI, GINGER, AND SOY SAUCE | 24

### LUMP CRAB CAKES

FRESH GREENS WITH CAJUN AIOLI | 28

### TRUFFLE FRIES

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

## SOUPS & SALADS

### HADDOCK CHOWDER

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

### SOUP DU JOUR

6 CUP • 10 BOWL

### RANGELEY TAVERN <sup>GF</sup>

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

### TRADITIONAL CAESAR <sup>GFA</sup>

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

### NIÇOISE SALAD\* <sup>GF</sup>

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

### ADD A PROTEIN

SALMON 15 • CHICKEN 8 • STEAK 21 • SHRIMP 13

## ENTRÉES

### BAKED HADDOCK <sup>GFA</sup>

RITZ CRUSTED BAKED HADDOCK, VEGETABLE DU JOUR, WILD RICE PILAF, WHITE-WINE, AND CAPER CREAM | 33

### CAJUN SALMON\* <sup>GFA</sup>

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

### SEARED SCALLOPS\*

SEARED SEA SCALLOPS, CREAMY BASIL RISOTTO, SUMMER VEGETABLES, LEMON CAPER BEURRE BLANC, PAPRIKA OIL | 36

### SHRIMP SCAMPI\* <sup>GFA</sup>

LINGUINE, LEMON, BUTTER, GARLIC, CAPERS, TOMATO, PARMESAN CHEESE | 28

### BAKED MAC & CHEESE <sup>GFA</sup>

TOPPED WITH PARMESAN, CHEDDAR, GARLIC BREADCRUMBS | 25 + ADD A PROTEIN

### 12oz RIBEYE\* <sup>GF</sup>

BRAVEHEART ANGUS BEEF, VEGETABLE DU JOUR, WHIPPED POTATOES, ROASTED GARLIC DEMI | 49

### TAVERN BURGER\* <sup>GFA/VA</sup>

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, ROASTED GARLIC WHIPPED POTATOES AND DIJON CREAM SAUCE | 29

### TIKA MASALA <sup>GFA/V</sup>

ROASTED SWEET POTATOES, GREEN BEANS, KIDNEY BEANS, COCONUT RICE, CILANTRO 27 + ADD A PROTEIN

*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



### LAVENDER HAZE

EMPRESS INDIGO GIN, ELDERFLOWER LIQUEUR, GRAPE JUICE, COCONUT



### SPICY WATERMELON MARG

TEQUILA, ORANGE LIQUEUR, SOUR MIX, WATERMELON PUREE, SPICY SIMPLE SYRUP



### SUMMER SPRITZ

PROSECCO, ORANGE LIQUEUR, PASSION FRUIT JUICE, SODA WATER



### BLUEBERRY OLD FASHIONED

BOURBON, BLUEBERRY SIMPLE SYRUP, BITTERS, SPLASH OF WATER



### RANGELEY RUM RUNNER

LIGHT RUM, BLACKBERRY LIQUEUR, PASSION FRUIT JUICE, GRAPEFRUIT JUICE, PINEAPPLE JUICE



### THE RANGELEY TAVERNTINI

HENDRICKS GIN, ST-GERMAIN, STRAWBERRY PUREE & PROSECCO



### WESTERN MOUNTAIN MULE

VODKA, LIME JUICE & MAINE ROOT GINGER BEER



### SPIKED ARNOLD PALMER

VODKA, LEMONADE, ICED TEA

## ZERO PROOF 9



### BLUEBERRY MULE

MAINE ROOT GINGER BEER, LIME JUICE, BLUEBERRY SYRUP



### SPARKLING STRAWBERRY LEMONADE

LEMONADE, STRAWBERRY PUREE, SODA



### MAPLE ICED COFFEE

CARRABASSETT COFFEE CO. MAINE MOUNTAIN MAPLE SYRUP, HEAVY CREAM

## 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

PINOT GRIS, WILLAMETTE VALLEY, OR

15

41

### SPASSO

PINOT GRIGIO, VENETO, ITL

10

29

### FRANCISCAN ESTATE

CHARDONNAY, SAN MIGUEL, CA

11

32

### WHITEHAVEN

SAUVIGNON BLANC, MARLBOROUGH, NZ

13

36

### BURGÁNS

ALBARIÑO, RIAS BAIXAS, ESP

14

39

### WHISPERING ANGEL

ROSE, COTES DE PROVENCE, FR

14

39

## RED

### HONEST THIEF

CABERNET SAUVIGNON, PASO ROBLES, CA

14

39

### 1924 BOURBON BARREL

CABERNET SAUVIGNON, LODI, CA

15

41

### NOBLE VINES

MERLOT, LODI, CA

11

32

### APOTHIC

PINOT NOIR, MODESTO, CA

14

39

### CATENA

MALBEC, MENDOZA, ARG

12

34

### CONDE VALDEMAR

TEMPRANILLO, RIOJA, ESP

11

32

## SPARKLING

### LAMARCA

PROSECCO, VENETO, ITL

13

36

### VEUVE CLICQUOT

CHAMPAGNE, REIMS, FR

75

## BOTTLED BEER

### STELLA ARTOIS

8

### COORS LIGHT, BUD LITE, CORONA

### MICHELOB ULTRA, MILLER LITE,

6

### HEINEKEN ZERO "NON-ALCOHOLIC"

### HIGHNOON HARD SELTZER

9

(BLACK CHERRY, GRAPEFRUIT, PINEAPPLE, WATERMELON)