

STARTERS	<div>CRISPY BRUSSEL SPROUTS^{GF}</div> <div>TOSSÉ WITH GORGONZOLA, APRICOTS AND SHERRY REDUCTION 14</div>	SOUPS & SALADS	<div>HADDOCK CHOWDER^{GFA}</div> <div>HADDOCK, POTATO, BACON, CELERY AND ONIONS 9 CUP • 15 BOWL</div>
	<div>SPINACH ARTICHOKE DIP^{GFA}</div> <div>CHEDDAR, PARMESAN, ARTICHOKE HEARTS AND SPINACH WITH CROSTINI 15</div>		<div>SOUP DU JOUR 6 CUP • 10 BOWL</div>
	<div>CHICKEN WINGS</div> <div>CHOOSE SPICY DRY RUB, TRADITIONAL BUFFALO, OR THAI CHILI 13 HALF DOZEN • 23 DOZEN</div>		<div>RANGELEY TAVERN^{GF}</div> <div>MAINE-GROWN LETTUCE, CARROT, TOMATO, CUCUMBER, ONION, CHOICE OF DRESSING 9 HALF • 14 FULL + ADD A PROTEIN</div>
	<div>SESAME ENCRUSTED TUNA^{*GF}</div> <div>WITH SEAWEED SALAD, WASABI, GINGER, AND SOY SAUCE 24</div>		<div>TRADITIONAL CAESAR^{GFA}</div> <div>ROMAINE HEARTS, PARMESAN, CROUTONS, DRESSED IN CAESAR 9 HALF • 16 FULL + ADD A PROTEIN</div>
	<div>LUMP CRAB CAKES</div> <div>FRESH GREENS WITH CAJUN AIOLI 28</div>		<div>ROASTED BEET SALAD^{GF}</div> <div>BLEND OF POWER GREENS TOSSED IN A RASPBERRY VINAIGRETTE, GORGONZOLA, WALNUTS, AND RED ONION CONFIT 24 + ADD A PROTEIN</div>
	<div>PEI MUSSELS^{*GFA}</div> <div>WHITE WINE, FRESH HERBS, GARLIC, CHERRY TOMATOES SERVED WITH GRILLED BREAD 25</div>		<div>DUCK CONFIT SALAD^{GF VA}</div> <div>BLEND OF POWER GREENS, GOAT CHEESE, CRANBERRIES, ALMONDS, ORANGE SEGMENTS, FRIED SHALLOTS TOSSED IN CITRUS DRESSING 26</div>

ADD A PROTEIN: SALMON 15 • CHICKEN 8 • STEAK 28 • SHRIMP 13 • SCALLOPS 24

ENTRÉES	<div>BAKED HADDOCK^{GFA}</div> <div>RITZ CRUSTED BAKED HADDOCK, VEGETABLE DU JOUR, WILD RICE PILAF 33</div>	
	<div>PAN-SEARED SCALLOPS^{*GF}</div> <div>ROASTED GARLIC WHIPPED POTATOES, PORK BELLY, BRUSSEL SPROUTS AND BORDELAISE SAUCE 38</div>	
	<div>GRILLED MAPLE BOURBON SALMON^{*GFA}</div> <div>WILD RICE PILAF, VEGETABLE DU JOUR, MAPLE BOURBON GLAZE 34</div>	
	<div>BOLOGNESE^{GFA}</div> <div>PENNE, SLOW-SIMMERED PORK, VEAL, BEEF AND VEGETABLES, CREAMY RED SAUCE, RICOTTA 26</div>	
	<div>MAINE LOBSTER MAC^{GFA}</div> <div>BUTTER POACHED MAINE LOBSTER, PARMESAN, CHEDDAR, GARLIC BREADCRUMBS 48</div>	
	<div>BAKED MAC & CHEESE^{GFA}</div> <div>TOPPED WITH PARMESAN, CHEDDAR, GARLIC BREADCRUMBS 22 + ADD A PROTEIN</div>	
	<div>RIBEYE^{*GF}</div> <div>BRAVEHEART ANGUS BEEF, VEGETABLE DU JOUR, POTATO LEEK TART, ROASTED GARLIC DEMI 49</div>	
	<div>TAVERN BURGER^{*GFA/ VA}</div> <div>8OZ PINELAND FARMS BEEF BURGER, BACON, CABOT CHEDDAR, LETTUCE, TOMATO, ONION, PICKLE AND RANGELEY TAVERN AIOLI, CRISPY FRIES 20 SINGLE • 27 DOUBLE</div>	
	<div>CHICKEN MARSALA^{GF}</div> <div>SERVED WITH A MUSHROOM DEMI, POTATO LEEK TART, VEGETABLE DU JOUR 28</div>	
	<div>FISH & CHIPS</div> <div>ALLAGASH WHITE-BATTERED FRIED HADDOCK, COLESLAW, FRIES, HOUSE-MADE TARTAR SAUCE 23</div>	
	<div>PORK SCHNITZEL</div> <div>CRISPY PORK, VEGETABLE DU JOUR, ROASTED GARLIC WHIPPED POTATOES AND DIJON CREAM SAUCE 29</div>	

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

	WHITE COSMO VODKA, LIME JUICE, COINTREAU, WHITE CRANBERRY
	WINTERBERRY MARGARITA TEQUILA, COINTREAU, SOUR, BLUEBERRY PUREE
	NORTH STAR PINEAPPLE VODKA, PASSION FRUIT JUICE, LIME JUICE, LAMARCA PROSECCO
	GINGERBREAD OLD FASHIONED BOURBON, BITTERS, GINGER SYRUP, SPLASH OF WATER
	SEX ON A SNOWBANK COCONUT RUM, PEACHSCHNAPPS, WHITE CRANBERRY JUICE,
	THE RANGELEY TAVERNTINI HENDRICKS GIN, ST-GERMAIN, STRAWBERRY PUREE & PROSECCO
	MERRY MULE VODKA, LIME JUICE & MAINE ROOT GINGER BEER, CRANBERRY JUICE
	FIRESIDE PUNCH SPICED RUM, APPLE CIDER, CRANBERRY JUICE, MAPLE SYRUP

ZERO PROOF 9

	BLUEBERRY MULE MAINE ROOT GINGER BEER, LIME JUICE, BLUEBERRY SYRUP
	SPARKLING STRAWBERRY LEMONADE LEMONADE, STRAWBERRY PUREE, SODA
	MAPLE ICED COFFEE CARRABASSET COFFEE CO. MAINE MOUNTIN MAPLE STRUP, HEAVY CREAM

DRAFT BEER 9

CUSHNOC BREWING, RUST BUCKET RED ALE, AUGUSTA
BIGELOW, CAST IRON BITCH AMERICAN PALE ALE, SKOWHEGAN
BISELL 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 <i>(BLACK CHERRY, GRAPEFRUIT, PINEAPPLE, WATERMELON)</i>	9