

Friday
to
Sunday

3pm - 9pm



THE RANGELEY INN & TAVERN

Monday
to
Thursday

5pm - 9pm

Historic Eatery • Fireside Lounge • Events

STARTERS

CRISPY BRUSSEL SPROUTS^{GF}
TOSSED WITH GORGONZOLA, APRICOTS AND
SHERRY REDUCTION | 14

SPINACH ARTICHOKE DIP^{GF} CHEDDAR,
PARMESAN, ARTICHOKE HEARTS AND SPINACH
WITH CROSTINIS | 15

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

SESAME ENCRUSTED TUNA^{*GF} WITH
SEAWEEED SALAD, WASABI, GINGER, AND SOY
SAUCE | 24

LUMP CRAB CAKES FRESH GREENS WITH
CAJUN AIOLI | 28

PEI MUSSELS^{*GFA} WHITE WINE, FRESH
HERBS, GARLIC, CHERRY TOMATOES SERVED
WITH GRILLED BREAD | 25

SOUPS & SALADS

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

TRADITIONAL CAESAR^{GFA} ROMAINE
HEARTS, PARMESAN, CROUTONS, DRESSED IN
CAESAR | 9 HALF • 16 FULL + ADD A
PROTEIN

ROASTED BEET SALAD^{GF} BLEND OF
POWER GREENS TOSSED IN A RASPBERRY
VINAIGRETTE, GORGONZOLA, WALNUTS, AND
PICKLED RED ONION | 24 + ADD A PROTEIN

ADD A PROTEIN: SALMON 15 • CHICKEN 8 • STEAK 21 • SHRIMP 13 • SCALLOPS 24

ENTRÉES

BAKED HADDOCK^{GFA} RITZ CRUSTED BAKED HADDOCK, VEGETABLE DU JOUR, ROASTED POTATOES,
WHITE-WINE BEURRE BLANC | 33

PAN-SEARED SCALLOPS^{*GF} GREEN PEPPER ROMESCO, RICE PILAF, WARM BEAN AND VEGETABLE
SALAD | 32

GRILLED MAPLE BOURBON SALMON^{*GFA} WILD RICE PILAF, VEGETABLE DU JOUR, MAPLE
BOURBON GLAZE | 34

BOLOGNESE^{GFA} PENNE, SLOW-SIMMERED PORK, VEAL, BEEF AND VEGETABLES, CREAMY RED SAUCE,
RICOTTA | 29

MAINE LOBSTER MAC^{GFA} BUTTER POACHED MAINE LOBSTER, PARMESAN, CHEDDAR, GARLIC
BREADCRUMBS | 48

BAKED MAC & CHEESE^{GFA} TOPPED WITH PARMESAN, CHEDDAR, GARLIC BREADCRUMBS | 25 + ADD
A PROTEIN

RIBEYE^{*GF} 12OZ BRAVEHEART ANGUS BEEF, VEGETABLE DU JOUR, WHIPPED POTATOES, ROASTED GARLIC
DEMI | 49

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

SKILLET-ROASTED CHICKEN^{GF} CHICKEN JUS PAN SAUCE, VEGETABLE DU JOUR, ROASTED
POTATOES | 32

FISH & CHIPS ALLAGASH WHITE-BATTERED FRIED HADDOCK, COLESLAW, FRIES, HOUSE-MADE TARTAR
SAUCE | 26

PORK SCHNITZEL PANKO CRUSTED PORK, VEGETABLE DU JOUR, ROASTED GARLIC WHIPPED
POTATOES AND DIJON CREAM SAUCE | 29

SWEET POTATO TIKA MASALA^{GF} CHAR-ROASTED SWEET POTATOES, VEGAN TIKKA MASALA
SAUCE, 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

	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
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>	