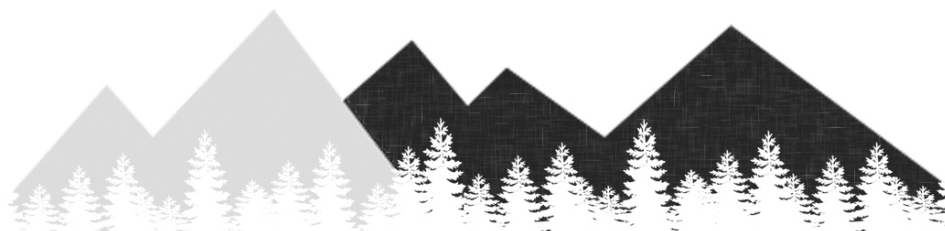


FRIDAY
TO
SUNDAY
3PM - 9PM

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 MOZZARELLA WITH SLICED TOMATO AND BASIL, ON A BED OF BIBB LETTUCE. HONEY BALSAMIC DRESSING. \$16

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, GREEN BEANS, 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. \$35

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.

FRIDAY
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3PM - 9PM

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TO
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THE RANGELEY TAVERN

Dinner Menu

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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