

FRIDAY
TO
SUNDAY

3PM - 9PM



THE RANGELEY
INN & TAVERN

HISTORIC EATERY • FIRESIDE LOUNGE • EVENTS

MONDAY
TO
THURSDAY

5PM - 9PM

Après-Snow Menu

- STARTERS -

SUPREME CHEESE DIP - WHITE & PEPPER JACK CHEESE DIP WITH CHORIZO & PEPPERONI CHUNKS SERVED WITH WARM FLATBREAD SQUARES \$15

HADDOCK CHOWDER - CREAMY NEW ENGLAND STYLE SLOW-SIMMERED CHOWDER \$9 CUP | \$15 BOWL

LUMP CRAB CAKES - PAIR OF MARYLAND STYLE, SWEET JUMBO LUMP BLUE CRAB CAKES SERVED OVER A BED OF GREENS WITH A CAJUN REMOULADE \$28

CHICKEN WINGS - YOUR CHOICE: SPICY DRY RUB, HONEY SRIRACHA, OR THAI CHILI \$13 HALF DOZEN | \$23 ONE DOZEN

MUSSELS POMODORO - SAUTÉED PEI MUSSELS IN A SPICY POMODORO SAUCE WITH A TOASTED BAGUETTE \$22

- SALADS -

RANGELEY TAVERN - CRISP LITTLE LEAF LETTUCE, SHREDDED CARROT, TOMATO, CUCUMBER & ONION WITH YOUR CHOICE OF DRESSING \$7 HALF | \$12 FULL

GRILLED CAESAR WEDGE - GRILLED ROMAINE HEARTS WITH TOASTED LEMON & PARMESAN BREADCRUMBS WITH CAESAR DRESSING \$7 HALF | \$12 FULL

WARM BURRATA - OVER GREENS WITH SPICY BLISTERED CHERRY TOMATOES, SAUTÉED SHALLOTS, EVOO, FRESH PESTO & BASIL \$19

WALNUT & PEAR - GREENS TOPPED WITH JERK CHICKEN, SLICED PEAR, GOAT CHEESE, CANDIED WALNUTS, CHERRY TOMATOES & RED ONIONS WITH A MANGO VINAIGRETTE. \$23

- PUB FARE -

TAVERN BURGER - 8OZ ALL-BEEF BURGER OR BLACK BEAN BURGER, TOPPED WITH BACON, CHEDDAR, LETTUCE, TOMATO, ONION, PICKLE & DIJON AIOLI SERVED WITH FRENCH FRIES \$20 SINGLE | \$27 DOUBLE

BLUEBERRY BRIE BURGER - GRILLED 8OZ ALL-BEEF BURGER OR BLACK BEAN BURGER, TOPPED WITH BACON, SAUTÉED MUSHROOMS, BLUEBERRY & CARAMELIZED RED ONION JAM FINISHED WITH A BRIE FONDUE. SERVED WITH FRENCH FRIES. \$25 SINGLE | \$32 DOUBLE

LOBSTER BAKED PASTA - TENDER, BUTTER POACHED LOBSTER MEAT & CAVATAPPI PASTA IN A RICH, VELVETY WHITE CHEDDAR PARMESAN CREAM SAUCE \$48

FISH & CHIPS - ALLAGASH WHITE BEER-BATTERED & FRIED HADDOCK, SERVED WITH CRISPY FRIES & HOUSE-MADE TARTAR SAUCE \$23

- ENTRÉES -

SEARED SCALLOPS - OVER ROASTED MUSHROOM & PEA RISOTTO, FINISHED WITH A LIGHT LEMON PEA CREAM TOPPED WITH BABY PEA VINES \$36

BLACKENED COD - FLAKY LINGCOD OVER CORN SUCCOTASH RICE PILAF, FINISHED WITH A LEMON & CORN CREAM SAUCE \$45

SEARED SALMON - MAPLE BACON-GLAZED 7OZ SALMON FILET, SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & FIRE ROASTED BABY CARROTS \$34

MEDITERRANEAN CHICKEN - BROILED BONELESS SKINLESS BREASTS SERVED OVER RICE PILAF WITH SAUTÉED GRAPES, MUSHROOMS, GARLIC, & RED WINE ACCOMPANIED BY SAUTÉED GREENS & A RICH CHICKEN JUS \$26

BROILED PORK TENDERLOIN - SERVED OVER YUKON GOLD GARLIC MASHED POTATOES & RED WINE BRAISED CABBAGE TOPPED WITH BACON APRICOT CHUTNEY & LEMON HERB BREADCRUMBS \$27

BRAISED LEG OF LAMB - SERVED WITH A GOAT CHEESE ISRAELI COUSCOUS, SAUTÉED GREENS, & A SAVORY LAMB BROTH \$28

FILET MIGNON - TENDER HOUSE-CUT CERTIFIED ANGUS BEEF GRILLED TO YOUR LIKING SERVED WITH PARMESAN POTATO GRATIN & CREAMED SPINACH, FINISHED WITH A BLUE CHEESE DEMI-GLACE \$48

RIBEYE - ROSEMARY & ROASTED GARLIC-INFUSED 10OZ HOUSE-CUT CERTIFIED ANGUS BEEF, GRILLED TO YOUR LIKING. SERVED WITH YUKON GOLD MASHED POTATOES & BROCCOLINI, FINISHED WITH A ROSEMARY DEMI-GLACE \$42

MOROCCAN BEEF KABOB - SERVED WITH TURMERIC BASMATI RICE, APRICOTS, TOASTED ALMONDS, ROASTED RED PEPPER TOMATO SAUCE, YOGURT & FRESH MINT \$28

MUSHROOM RAVIOLI - SERVED WITH A WARM PEA & MUSHROOM SALAD & FINISHED WITH A CREAMY MUSHROOM SAUCE. \$26

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.

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SIGNATURE COCKTAILS 15



VANILLA PEAR GIN FIZZ

GIN, PEAR NECTAR, VANILLA SIMPLE SYRUP & MAINE ROOT GINGER BEER



SPICY MANGO MARGARITA

TEQUILA, ORANGE LIQUEUR, MANGO NECTAR & JALAPENO SIMPLE SYRUP



CRANBERRY SPRITZ

CRANBERRY VODKA, PROSECCO & CRANBERRY JUICE



WINTER SUNSHINE

COCONUT RUM, SPICED RUM, COCONUT MILK & ORANGE JUICE



IRISH COFFEE

IRISH WHISKEY, IRISH CREAM & CARABASSETT COFFEE



THE RANGELEY TAVERN TINI

HENDRICKS GIN, ST-GERMAIN, STRAWBERRY PUREE & PROSECCO



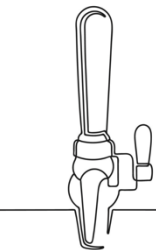
WESTERN MOUNTAIN MULE

VODKA, LIME JUICE & MAINE ROOT GINGER BEER



MAPLE OLD FASHION

RYE, MAPLE SYRUP & ANGOSTURA BITTERS



DRAFT BEER

TUMBLEDOWN RED

RED ALE, FARMINGTON

7

BIGELOW, CAST IRON BITCH

AMERICAN PALE ALE, SKOWHEGAN

8

BISSELL BROTHERS, PRECEPT

PILSNER, PORTLAND

9

ORONO BREWING, TUBULAR

IPA, ORONO

9

ALLAGASH, WHITE

BELGIAN WHEAT, PORTLAND

8

LIQUID RIOT, IRISH GOODBYE

STOUT, PORTLAND

7

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

BLUE MOON, STELLA ARTOIS

8

COORS LIGHT, BUD LITE, CORONA

MICHELOB ULTRA, MILLER LITE,

6

HEINEKEN ZERO "NON-ALCOHOLIC"

WILD MAINE VODKA SELTZER

9

(LEMON, WHITE CRANBERRY, BLUEBERRY & MANGO PINEAPPLE)

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