



RANGELEY • MAINE

Appetizers

Spanish Meatballs over polenta, roasted red pepper
pomodoro sauce 12~

Fried Chicken Wings tossed in lime jalapeno honey sauce,
pickled carrots & bleu cheese dipping sauce 16~

Bruschetta- Grilled bread topped with goat cheese, oven roasted tomatoes,
pesto & balsamic drizzle 13~

Chinatown Pork Dumplings over Asian slaw with
ponzu dipping sauce 13~

Kung Pao Brussel Sprouts Deep fried, tossed with soy, cilantro, hoisin, chilis & peanuts
finished with Sriracha aioli 13~

Crabcakes with chipotle lime aioli & corn salsa 19~

Southwestern Beef Egg Rolls Braised beef, black beans, corn
& cheese, deep fried served with Molly's salsa verde,
corn salsa & crema 12~

Seared Ahi Tuna Cooked medium rare, seaweed salad, pickled ginger,
Asian slaw, cucumber-wasabi, sesame sauce &
crispy wontons 19~

Pickford Board- 3 cheeses, 3 meats, pepper jelly, olives, fig jam,
nuts and house crostini 22~

Olives- Array of Mediterranean marinated olives 8~

Salads

Add to your salad:

Chicken 8~, Salmon 14~, Steak 16~, Tuna 16~

Loon Lodge Salad- Field greens topped with spiced walnuts, dried cranberries, cheddar cheese &
maple balsamic dressing 12~

Cobb- Romaine lettuce topped with bleu cheese dressing, oven roasted tomatoes, bacon
crumbles, hard boiled egg, cucumbers, pickled carrots &
bleu cheese crumbles 15~

Caesar- Romaine lettuce tossed with Caesar dressing, shaved Parmesan cheese &
house made croutons 12~ Add Anchovies 2~

Harvest Salad- Field greens topped with roasted butternut squash, beets, dried cranberries,
pickled apples, nuts, goat cheese crumbles & blood orange vinaigrette 15~



Mains

Moroccan Spiced Rack of Lamb- Cooked to medium rare, English mint & Indian curry sauce, mashed potatoes & vegetables 42~

Roast Duck Breast- Lingonberry sauce, roasted potato bacon & leek hash, served with vegetables 39~

Cranberry Maple Miso Glazed Salmon- Butternut squash risotto & vegetables 33~ (GF)

8oz Filet Mignon- Wild mushroom bordelaise sauce, mashed potatoes & vegetables 44~

14oz NY Strip Steak- Bacon & bleu cheese crumbles, mashed potatoes & vegetables 39~ (GF)

Lodge Burger- Fresh ground 8oz patty, aged cheddar cheese, bacon onion jam, lettuce, tomatoes, pickles & truffle fries 19~

Pork Saltimbocca- Prosciutto, sage, wild mushroom Madeira wine sauce, served over creamy polenta 34~

Butternut Squash Risotto- Apples, cranberries, pecans, sage, roasted squash, kale, brussel sprouts & mascarpone cheese 24~ (GF&V)

Tuscan Pasta- Chicken, Italian sausage, kale, oven roasted tomatoes, olives, fennel, balsamic onions, fresh herbs & wine tossed with orecchiette pasta 28~

Cape Cod Potato Chip Bacon Crusted Haddock- Corn & black bean salsa, roasted potato leek & bacon hash, served with vegetables 28~

Green Chile Pork -Masa cakes, chimichurri sauce, pico de gallo, crema & pickled slaw 25~

Chicken & Waffle-Biscuits- All natural chicken & root vegetables in a rich pot pie sauce with cheddar & scallion waffle-biscuits & cranberry chutney 24~

Cider Brined Chicken Breast-Roasted potato, leek & bacon hash, blood orange sauce & cranberry chutney 28~

Steak Frites- 7oz Bistro Sirloin, red wine sauce, roasted garlic butter, truffle fries & vegetables 30~

We kindly ask for no substitutions or modifications to the menu

In the event of a substitution additional charges will apply

Sorry, no separate checks on parties of six or more

We reserve the right to add 20% gratuity to parties of 6 or more

Some foods may be served raw or undercooked, consumption of these items may increase the risk of foodborne illness



Save Room For Dessert...

Chocolate Peanut Butter Pie

Graham cracker crust lined with chocolate ganache, peanut butter filling, chunks of Reece's peanut butter pieces, topped with toasted fluff & chocolate sauce 10~

Maple Ginger Crème Brûlée

Topped with crystalized ginger & whipped cream 10~ (GF)

Chef Brian's Carrot Cake

With pickled ginger cream cheese frosting 10~

Pana Cotta

Italian cream over lemon curd,
raspberry compote, crumble topping 10~
Can be made gluten free— just ask!

Skillet du Jour

Baked to order, topped with vanilla ice cream
Ask your server for todays flavor!

NY Style White Chocolate Cheesecake

with strawberry compote 11~

Homemade Ice Cream du Jour

Ask for todays flavor! 10~