

SAMPLE OF SOUPS AND SALADS

Soup du jour

Cup \$4 * Bowl \$6

Chowder

Cup \$ 6 * Bowl \$8

Loon Lodge Salad

Spring mix lettuce, pecans, dried cranberries and Danish onions served with balsamic vinaigrette \$6

Caesar Side Salad

Romaine lettuce tossed with Chef's homemade dressing topped with garlic herb croutons, shaved parmesan cheese and anchovies \$6

Dinner Side Salad

Spring mix greens and fresh vegetables served with choice of homemade dressings \$4

**Featuring Slow Roasted
Bone-In Prime Rib
Friday & Saturday Evening
Reservations Recommended**

Welcome to the *Loon Lodge Inn & Restaurant* on Rangeley Lake. Sunsets are spectacular and the views breathtaking.

We offer 9 distinctively rustic guest rooms and suites.

Our restaurant is casual fine dining. We serve our dinner menu in our main dining room and on our outdoor covered deck. Cocktails and lighter fare are available in the Pickford Pub.

The Loon Lodge is easily accessible by car or by boat. Our dock system has a beacon to guide you in from the lake and will accommodate up to 8 boats.

Our new private dining room is the perfect setting for your class reunion, family gathering, wedding or corporate retreat. Please feel free to call or stop by for a tour.

16 Pickford Road
Rangeley, ME 04970
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207-864-5666(Loon)

Loon Lodge Inn & Restaurant

Winter 2011/2012 Menu



Hours

Wednesday—Saturday 5:00-9:00pm
Closed Sunday,
Monday and Tuesday

Phone: 207-864-5666

Fax: 207-864-5662

E-mail: info@loonlodgeme.com

SAMPLE OF APPETIZERS

Ahi Tuna Skewers Pan seared yellow fin tuna served with a Wasabi dipping sauce, seaweed salad and pickled ginger	\$9
Clams Casino Littleneck clams baked with a country style stuffing and bacon topping	\$10
Calamari Portofino Fried calamari sautéed with hot cherry pepper, white wine, garlic, shallots, scallions and fresh Parmesan cheese, tossed with balsamic vinaigrette served over linguini	\$13
Crab Fondue Maine crabmeat blended with cream cheese, garlic and fresh herbs served piping hot with black pepper and parmesan crostini	\$13
Wild Mushroom Strudel Sautéed wild mushrooms with garlic, leeks and chevre cheese wrapped in phyllo dough pastry and served with a veal demi glace	\$9
Caramelized Onion Tart Sautéed onions and shaved roasted fennel in a pastry shell with blue cheese and topped with crispy prosciutto on a bed of greens	\$8

SAMPLE OF DINING ROOM ENTREES

Tail and Feather Grilled chicken breast and jumbo shrimp sautéed in butter, garlic, shallots and leeks then tossed in an Amaretto cream sauce with seasonal vegetables. Served over penne pasta and topped with spicy walnuts	\$27
Roast Duck Semi boneless half duck stuffed with a mandarin orange, pecan and cornbread stuffing finished with a zesty orange ginger sauce	\$27
Fresh Baked Haddock Fresh Haddock baked with an onion, garlic, tomato, capers, bacon and panko crumb topping	\$24
Pork Wellington Pan seared marinated pork tenderloin layered with sautéed apples, apricots, cranberries and wrapped in phyllo dough then baked until golden brown	\$23
Grilled NY Sirloin 11oz Sirloin strip rubbed with the house special spices then grilled to your liking	\$25
Baked Stuffed Haddock Fresh haddock filets stuffed with scallops, shrimp, crab meat and cornbread stuffing topped with Maryland style breadcrumbs served with Lobster sherry sauce	\$29

SAMPLE OF DINING ROOM ENTREES

Chicken Chasseur Boneless skinless chicken breast sautéed with mushrooms, tomatoes and fresh tarragon in a delectable veal demi sauce	\$18
Salmon Papillotes Fresh Salmon, potatoes and fresh herb sprinkled seasonal vegetables with roasted fennel and lemon butter baked in parchment paper	\$28
Jaeger Schnitzel Tender morsels of teres major braised in vegetable stock with garlic, onions, carrots, and celery then sautéed with bacon, pearl onions and mushrooms served over porcini stuffed sachetti	\$26
CHILDREN'S ENTREES	
Chicken Fingers Tender pieces of breast meat lightly coated and deep fried golden brown. Served with French fries	\$7
Corn Dog A traditional corn dog served with hand cut French fries	\$6
Pasta Linguini swerved either plain or with butter With marinara \$6.50	\$6
Fish 'n Chips Fresh Haddock filet dipped in beer batter. Crunchy on the outside, moist on the inside. Served with French fries and tartar sauce	\$11