



DINNER MENU

TEERING OFF

CHEESE AND CHARCUTERIE

Durham Ranch Bison Salami, La Quercia Nduja Spread, Fra' Mani Sopressata, Benning Goat Gouda, Saint Agur Blue and Procter's aged White Cheddar | 20

DIP TRIO

Tortilla chips served with hot pepper cheese sauce, guacamole and garden salsa | 10

SOFT PRETZEL BITES

Topped with rock salt and served warm with cheddar cheese sauce, hot pepper cheese sauce and stone ground mustard | 10

BISON BITES*

Bison ribeye bites served in au jus with a side of house-made horseradish cream | 22

ONION RINGS

Thick hand-cut onion rings served with ranch, hot pepper cheese sauce and ketchup | 9

BUFFALO WINGS

Tossed in our signature Range wing sauce, served with snap peas and ranch dressing | 11

TENDERLOIN TRIO* ▶

Trio of 2oz tenderloins (bison filet Augusta, beef filet horseradish crust, elk filet Torrey Pines) each served in a signature Range sauce | 21

SHRIMP COCKTAIL

Chilled shrimp with fresh citrus and herbs, served with a zesty cocktail sauce | 12

LOADED NACHOS

Layered tortilla chips with black beans, garden salsa, shredded cheddar and a hot pepper cheese sauce served with a side of guacamole and sour cream | 10

Add chicken +2, ground bison +3, prime New York strip* +5

SCALLOPS ROCKEFELLER

Seared scallops, fresh spinach, bacon and parmesan finished in a lemon Pernod | 14

LOADED POTATO CROQUETTES

Aged white cheddar mash with bacon and chive, rolled in panko and fried golden brown, served with a cheddar cheese sauce | 9

FLAT BREADS

MARGHERITA

Olive oil, garlic, tomatoes, mozzarella, basil and cracked black pepper | 11

PRAIRIE FIRE CHICKEN

Grilled chicken tossed in our Range wing sauce, mozzarella and hot pepper cheese sauce with mixed greens, tomatoes, finished with a lime aioli | 13

PRIME BEEF

Prime beef tips sauteed with caramelized onions, mozzarella and blue cheese, topped with mixed greens and a balsamic reduction | 15

ON THE RANGE

House tomato sauce, mozzarella, ground beef and bison, chopped bacon, mushrooms and roasted red peppers | 14

HARVESTER

House tomato sauce, cremini mushrooms, caramelized onions, bell peppers, spinach and mozzarella | 11

BARBECUE CHICKEN

Grilled chicken tossed in barbecue sauce with mozzarella, cheddar cheese, green onions and cilantro | 13

HOUSE SIDES

FRENCH FRIES | 3
ROASTED FINGERLING | 3
WHITE CHEDDAR MASH | 3
SUCCOTASH | 3

BROCCOLINI | 3
SNAP PEAS | 3
QUINOA GRAIN BLEND | 3
HOUSE SALAD | 3

BACK NINE

BEEF NEW YORK STRIP* ▶

12oz prime Iowa beef strip cooked to order, served with loaded potato croquettes and grilled asparagus | 30

BEEF TENDERLOIN FILET* ▶

7oz Iowa beef filet cooked to order served with truffle fingerling potatoes and broccolini | 33

Add a peppered bacon wrap +2

RANGE BISON

BISON RIBEYE* ▶

12oz bison ribeye cooked to order, served with white cheddar mash and tri-colored carrots | 39

BISON TENDERLOIN FILET* ▶

7oz bison filet cooked to order, served with truffle fingerling potatoes and grilled asparagus | 38

Add pepper bacon wrap +2

ELK TENDERLOIN MEDALLIONS ▶

6oz elk tenderloin marinated in red wine and herbs served with white cheddar mash and snap peas | 29

TURKEY TENDERLOIN ▶

Marinated turkey tenderloin with succotash and snap peas finished with a dijon cream | 19

NIMAN RANCH PORK CHOP

Grilled double bone Iowa pork chops served on white cheddar mash with grilled asparagus | 27

FETA AND HERB CRUSTED SALMON*

Fresh hand-cut salmon topped with feta, fresh herbs, and lemon juice served with broccolini on a bed of quinoa grain blend | 24

SEARED SCALLOPS

Pan seared scallops served with broccolini on a bed of quinoa grain blend, finished with a creamy de burgo sauce | 25

CAJUN HEAT IOWA SWEET

Two cajun grilled chicken breasts served with polenta cakes, tri-colored carrots and a sweet corn cream sauce | 19

RANGE CHICKEN DE BURGO

Grilled half chicken served with roasted fingerlings and broccolini finished with a creamy de burgo sauce | 24

RANGE MAC & CHEESE

Three cheese blend with trottole pasta, topped with toasted breadcrumbs | 14

Add bacon +2, chicken +2, shrimp +6

PAPPARDELLE SHRIMP ALFREDO

House-made pappardelle pasta with sautéed shrimp in an alfredo sauce, topped with gremolata and served with a side salad | 19

Substitute grilled chicken for no additional cost

BISON MEATBALL MARINARA

Bison meatballs and trottole pasta tossed in our house-made red sauce with fresh basil and garlic topped with shredded mozzarella and served with a side salad | 17

▶ STEAK PREPARATIONS AND ADDITIONS

AUGUSTA
Pecan and pimento chimichurri +3

WHISTLING STRAITS
Wisconsin blue cheese crust +3

PEBBLE BEACH
3 grilled shrimp seasoned with our signature Range rub +5

RANGE DE BURGO
Des Moines' famous white wine, herb and garlic cream sauce +5

HORSERADISH CRUST
Fresh grated horseradish with breadcrumbs and butter +3

TORREY PINES
Sautéed mushrooms in hunter demi +3

PRIME SIDES

LOADED POTATO CROQUETTES | 5
RANGE MAC & CHEESE | 5
ONION RINGS | 5
GRILLED ASPARAGUS | 5

FRONT NINE

All are served with choice of a house side and burgers include the option of lettuce, tomato, onion and pickle

RANGE CUBAN

Layers of sliced Iowa pork loin and ham, with hot pepper cheese sauce, shredded cheddar cheese, pickles and mustard on a toasted baguette | 13

BARBECUE BACON CHEDDAR BURGER*

All Iowa beef cooked to order topped with an aged cheddar blend, house-made barbecue sauce and peppered bacon | 14

"RANGEBIT" BURGER*

All Iowa beef cooked to order topped with potato croquettes, smothered in a hot pepper cheese sauce on a pretzel bun | 13

RANGE BISON BURGER*

Grass-fed bison cooked to order topped with an aged cheddar blend, caramelized onions and garlic aioli served on a pretzel bun | 15

TORREY PINES BISON BURGER*

Grass-fed bison cooked to order with cremini mushrooms and aged white cheddar on a brioche bun | 15

ON THE GREEN

Range vinaigrette, ranch, honey mustard, blue cheese and Caesar

RANGE POWER SALAD

Red and yellow bell peppers, cherry tomatoes, avocados, cucumbers, green onions, chickpeas, and feta laid over a bed of mixed greens tossed in a basil vinaigrette | 13

ROSEMARY CHICKEN SALAD

Grilled chicken, avocados, peppered bacon, cherry tomatoes laid on a bed of mixed greens tossed in a rosemary vinaigrette | 13

NEW YORK STEAK SALAD*

Prime New York strip, onions, cherry tomatoes served over mixed greens tossed with Range vinaigrette and topped with blue cheese crumbles | 14

Substitute bison filet* +6

CLASSIC CAESAR SALAD

Crisp romaine lettuce, tomatoes, and shaved parmesan cheese tossed in creamy Caesar dressing, finished with housemade croutons | 10

Add chicken +3, salmon* +6, or bison filet* +8

GREEK

Crisp romaine lettuce, Kalamata olives, cherry tomatoes, cucumbers, feta cheese and red onion tossed in a tzatziki dressing | 11

Add Chicken +3, salmon* +6, or bison filet* +8

IN THE ROUGH

Spinach, tomatoes, red onion, charred asparagus, cremini mushrooms, roasted red peppers and edamame, tossed in a dressing of your choice | 12

Add chicken +3, salmon* +6, or bison filet* +8

SOUPS

RANGE FRENCH ONION

Caramelized sweet onions in a white wine veal stock, topped with Lacey Swiss cheese blistered to perfection | 7

SOUP OF THE DAY

Ask your server for more details | 6

*Consuming raw or undercooked meat/seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

20% gratuity will be automatically added to groups of 7 or more.

HUNTER-STYLE QUINOA GRAIN BLEND | 5
CAESAR SALAD | 5