



## LIBATIONS

### RANGE BREAKFAST BLOODY MARY

Tito's Vodka, with our house-made Bloody Mary mix, peppered bacon, hot pepper cheese cube and a quail egg, rimmed with our Range rub seasoning | **8**

### MORNING MIMOSA

Orange juice and champagne | **8**

### LIFE'S A BEACH

Malibu Rum, pineapple juice, lime juice and coconut cream | **8**

### HAWAIIAN MIMOSA

Champagne, Malibu Rum and pineapple juice | **9**

### BELINITINI

Da Luca Prosecco, peach schnapps and orange marmalade | **8**

### BY THE BOTTLE MIMOSAS

A flight of fresh juices accompany your bottle of champagne

- **Da Luca Prosecco** | **22**
- **Chandon Brut** | **40**

## APPETIZERS

### CORN FRITTERS

Corn fritters battered and fried, served with strawberry and seasonal jam | **8**

### LOADED POTATO CROQUETTES

Aged white cheddar mash with bacon and chive, rolled in panko and fried golden brown, served with a cheddar cheese sauce | **10**

### SOFT PRETZEL BITES

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

### ONION RINGS

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

### 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**

## FLATBREADS

### IOWAN

Ham, scrambled eggs, edamame, sweet corn spread and mozzarella cheese | **13**

### BACON AND EGG

Peppered bacon, scrambled eggs with aged white and yellow cheddar and mozzarella cheese | **12**

### 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 sautéed with caramelized onions, mozzarella and blue cheese, topped with mixed greens and a balsamic reduction | **15**

### MARGHERITA

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

*GF* | Gluten Free

Range's food products are made in kitchen that also uses gluten. Please inform your server of any allergies

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

## ENTREES

### COUNTRY FRIED BURGER

All Iowa beef chicken fried with Range gravy, crumbled bacon, cheddar cheese and an egg on a house-made biscuit | **12**

### STEAK AND EGGS\*

6oz prime New York strip or 3.5oz bison filet, served with 2 eggs and potato croquettes | **17/25**

### FILET BENEDICT

Choice of prime beef tenderloin or bison tenderloin, poached eggs, tomatoes, asparagus and our Range hollandaise sauce on an English muffin | **17/25**

### BREAKFAST CLUB

Layers of sliced turkey tenderloin, ham, peppered bacon, cheddar cheese sauce, tomato and a farm-fresh duck egg on toasted multigrain bread | **12**

### BRUNCH TENDERLOIN TRIO\* *GF*

Trio of 2oz tenderloins (bison filet Augusta, beef filet horseradish crust, elk filet Torrey Pines) each served in a signature Range preparation and topped with a quail egg | **23**

### BISCUITS & GRAVY

House-made biscuits topped with Range sausage gravy | **10**

### BREAKFAST BURRITO

Warm flour tortilla filled with your choice of prime beef or bison tenderloin, scrambled eggs, red and yellow peppers, sweet potatoes, onion and hot pepper cheese sauce | **15/23**

### STRATA EGG BAKE

Savory bread with scrambled egg batter, aged cheddar and mozzarella cheese and tomatoes, baked until golden brown | **11**

Add bacon or ham **+2**

### CHALLAH FRENCH TOAST

Challah French toast with cinnamon, vanilla and a hint of Grand Marnier, served with butter and maple syrup | **10**

### CHILAQUILES BURRITO BOWL

Fresh corn tortillas simmered in a tomatillo salsa with aged cheddar cheese, sweet corn and black bean relish, sliced avocados and sunny side quail eggs | **14**

Add bacon or ham **+2**

### GRILLED SALMON AUGUSTA\* *GF*

Fresh hand-cut grilled salmon, topped with pecan pimento chimichurri and served with snap peas on a bed of quinoa grain blend | **13**

### RANGE MAC & CHEESE

Three cheese blend with trottolo pasta, topped with toasted breadcrumbs | **10**

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

## A LA CARTE ITEMS

ASPARAGUS AND HOLLANDAISE | **5**

BACON (3) | **3**

BISCUIT | **3**

QUAIL EGGS (3) | **3**

EGGS (2) | **3**

CORN FRITTERS | **5**  
SEASONAL FRUIT BOWL | **5**

ENGLISH MUFFIN | **3**

SAUSAGE GRAVY | **3**

TOAST (2) | **3**  
Multigrain or white

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

## SANDWICHES

*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**

### CHICKEN BACON AVOCADO

Grilled chicken, bacon, avocado, and aged white cheddar served on a pretzel bun with garlic aioli, lettuce, tomato and onion | **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, topped with cremini mushrooms and aged white cheddar on a brioche bun | **15**

### VEGETARIAN SANDWICH

Polenta with lacey Swiss, caramelized onions, roasted red peppers, arugula and poblano coulis | **11**

## SALADS

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

### SUNRISE SALAD *GF*

Bacon crumble and cherry tomatoes, served over spinach, tossed with Range vinaigrette, topped with feta and two farm-fresh eggs | **12**

### RANGE POWER SALAD *GF*

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**

### NEW YORK STEAK SALAD\* *GF*

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**

## 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**

## KIDS *Putters 12 and under*

### FRENCH TOAST TEES

Challah French toast with cinnamon, vanilla, butter and maple syrup served with bacon and a cup of fruit | **8**

### PUTT PUTT EGGS

Eggs (2), bacon (2), and toast or a cup of fruit | **8**

### JR. BISCUIT AND GRAVY

Single biscuit with Range sausage gravy served with bacon and a cup of fruit | **8**

### BACON AND EGGS FLATBREAD

Peppered bacon and scrambled eggs with cheddar and mozzarella cheese, served with a cup of fruit | **8**

## HOUSE SIDES

FRENCH FRIES | **3**  
ROASTED FINGERLINGS | **3**  
SUCCOTASH | **3**  
BROCCOLINI | **3**

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

## PRIME SIDES

CAESAR SALAD | **5**  
ONION RINGS | **5**  
BREAKFAST POTATOES | **5**

RANGE MAC & CHEESE | **5**  
LOADED POTATO CROQUETTES | **5**  
CORN FRITTERS | **5**