



## TEERING OFF

### CHEESE AND CHARCUTERIE

Bison Summer sausage, La Quercia Prosciutto, Seasonal Charcuterie, Benning Goat Gouda, Maytag Blue and Seasonal Cheese | **20**

Charcuterie | **11**  
Cheese | **11**

### SOFT PRETZEL BITES

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

### BISON BITES\* <sup>GF</sup>

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

### BLACKENED BARBECUE SALMON BITES\*

Blackened salmon bites glazed with house-made barbecue sauce, served on a bed of quinoa, arugula and finished with snap peas and lemon zest | **14**

### FRIED CHEESE COMBO

Aged white cheddar and habanero cheese rolled in panko and fried golden brown, served with strawberry jalepeno jam and ranch | **12**

### SLIDER TRIO\*

Three sliders, ground prime beef, ground bison and ground elk each with a unique preparation | **14**

### ONION RINGS

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

### BUFFALO WINGS

Tossed in your choice of our signature Range wing sauce or a house-made habanero 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 <sup>GF</sup>

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**

Add shrimp and balsamic reduction **+3**

### PRAIRIE FIRE CHICKEN

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

### PRIME BEEF

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

### ON THE RANGE

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

### HAWAIIAN

Prosciutto, mozzarella and hot pepper cheese sauce with grilled pineapple, finished with a habanero sauce and green onion | **14**

### BARBECUE CHICKEN

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

## BACK NINE

### BEEF NEW YORK STRIP\*

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

### RANGE FILET DE BURGO\* <sup>GF</sup>

7oz Iowa beef filet cooked to order, served with lobster risotto and green beans finished with a creamy de burgo sauce | **33**

## RANGE BISON

### BISON RIBEYE\* <sup>GF</sup>

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

### BISON TENDERLOIN FILET\* <sup>GF</sup>

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

### ELK TENDERLOIN MEDALLIONS <sup>GF</sup>

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

### DOUBLE BONE PORK CHOP <sup>GF</sup>

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

### FETA AND HERB CRUSTED SALMON\* <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

Two cajun grilled chicken breasts, served with polenta cakes, broccolini and a sweet corn cream sauce | **19**

### TURKEY TENDERLOIN <sup>GF</sup>

Marinated turkey tenderloin with snap peas and roasted fingerling potatoes finished with a dijon cream | **19**

### RANGE CHICKEN DE BURGO <sup>GF</sup>

Two grilled chicken breasts, served with broccolini and roasted fingerling potatoes, finished with a creamy de burgo sauce | **24**

### PRIME BEEF FILET SANDWICH

Iowa beef filet cooked to order, served with cremini mushrooms, sautéed onions, aged white cheddar and horseradish cream, on a brioche bun served with asparagus and potato croquettes | **23**

### PAPPARDELLE SHRIMP ALFREDO

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

Substitute grilled chicken for no additional cost

### PAPPARDELLE CHICKEN PARMA ROSA

House-made pappardelle pasta with grilled chicken in a blend of creamy alfredo and marinara sauce with fresh basil, shaved parmesan, served with a side salad | **17**

Substitute shrimp **+6**

### RANGE MAC & CHEESE

Three cheese blend with trotole pasta, topped with toasted breadcrumbs | **14**

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



## STEAK PREPARATIONS AND ADDITIONS

### AUGUSTA <sup>GF</sup>

Pecan and pimento chimichurri **+3**

### PEBBLE BEACH <sup>GF</sup>

3 grilled shrimp seasoned with our signature Range rub **+7**

### HORSERADISH CRUST

Fresh grated horseradish with breadcrumbs and butter **+3**

### WHISTLING STRAITS <sup>GF</sup>

Wisconsin bleu cheese crust **+4**

### SCALLOPS DE BURGO <sup>GF</sup>

2 seared scallops in a white wine, herb and garlic cream sauce **+9**

### RANGE DE BURGO <sup>GF</sup>

Des Moines' famous white wine, herb and garlic cream sauce **+4**

### TORREY PINES <sup>GF</sup>

Sautéed mushrooms in hunter demi **+3**

### BACON WRAP <sup>GF</sup>

Peppered bacon wrap **+2**

## FRONT NINE

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

### 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**

### 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**

### 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**

## ON THE GREEN

*Range vinaigrette, ranch, honey mustard, bleu cheese, Caesar, Southwestern and lemon-herb All dressings are Gluten Free*

### RANGE POWER SALAD <sup>GF</sup>

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**

### SOUTHWEST SALAD <sup>GF</sup>

Black beans, corn, avocado, cucumber, tomato, and red onion tossed in a spicy Southwestern dressing laid over a bed of mixed greens and topped with chilled shrimp | **15**

Substitute chicken or salmon for no additional cost or substitute bison filet\* **+3**

### NEW YORK STEAK SALAD\* <sup>GF</sup>

Prime New York strip, onions, cherry tomatoes served over mixed greens tossed with Range vinaigrette and topped with feta 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 house-made croutons | **10**

Add chicken **+3**, salmon\* **+7**, or bison filet\* **+8**

### ROSEMARY CHICKEN SALAD <sup>GF</sup>

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

### MEDITERRANEAN SALAD <sup>GF</sup>

Crisp romaine lettuce, Kalamata olives, cherry tomatoes, cucumbers, chickpeas, feta cheese and red onion tossed in a fresh lemon herb dressing | **11**

Add chicken **+3**, salmon\* **+7**, 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.

<sup>GF</sup> | Gluten Free

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

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

## HOUSE SIDES

FRENCH FRIES | **3**  
WHITE CHEDDAR MASH | **3** <sup>GF</sup>  
BROCCOLINI | **3** <sup>GF</sup>  
ROASTED FINGERLINGS | **3** <sup>GF</sup>

SNAP PEAS | **3** <sup>GF</sup>  
QUINOA GRAIN BLEND | **3** <sup>GF</sup>  
HOUSE SALAD | **3** <sup>GF</sup>  
GREEN BEANS | **3** <sup>GF</sup>

## PRIME SIDES

LOADED POTATO CROQUETTES | **5**  
LOBSTER MAC & CHEESE | **8**  
LOBSTER RISOTTO | **8**  
ONION RINGS | **5**

GRILLED ASPARAGUS | **5** <sup>GF</sup>  
RANGE MAC & CHEESE | **5**  
CAESAR SALAD | **5**