



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* ^{GF}

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 ^{GF}

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* ^{GF}

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* ^{GF}

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

BISON TENDERLOIN FILET* ^{GF}

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

ELK TENDERLOIN MEDALLIONS ^{GF}

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

DOUBLE BONE PORK CHOP ^{GF}

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

FETA AND HERB CRUSTED SALMON* ^{GF}

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 ^{GF}

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 ^{GF}

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

TURKEY TENDERLOIN ^{GF}

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

RANGE CHICKEN DE BURGO ^{GF}

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 trottolo pasta, topped with toasted breadcrumbs | **14**

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



STEAK PREPARATIONS AND ADDITIONS

AUGUSTA ^{GF}

Pecan and pimento chimichurri **+3**

PEBBLE BEACH ^{GF}

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

HORSERADISH CRUST

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

WHISTLING STRAITS ^{GF}

Wisconsin bleu cheese crust **+4**

SCALLOPS DE BURGO ^{GF}

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

RANGE DE BURGO ^{GF}

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

TORREY PINES ^{GF}

Sautéed mushrooms in hunter demi **+3**

BACON WRAP ^{GF}

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 ^{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**

SOUTHWEST SALAD ^{GF}

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* ^{GF}

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 ^{GF}

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

MEDITERRANEAN SALAD ^{GF}

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.

^{GF} | 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** ^{GF}
BROCCOLINI | **3** ^{GF}
ROASTED FINGERLINGS | **3** ^{GF}

SNAP PEAS | **3** ^{GF}
QUINOA GRAIN BLEND | **3** ^{GF}
HOUSE SALAD | **3** ^{GF}
GREEN BEANS | **3** ^{GF}

PRIME SIDES

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

GRILLED ASPARAGUS | **5** ^{GF}
RANGE MAC & CHEESE | **5**
CAESAR SALAD | **5**