



TEERING OFF

BLACKENED BARBECUE SALMON BITES*
Blackened salmon bites 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 jalapeno jam and ranch | **12**

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

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

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 housemade habanero sauce, served with snap peas and ranch dressing | **11**

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**

SHRIMP COCKTAIL ^{GF}
Chilled shrimp with fresh citrus and herbs, served with a zesty cocktail sauce | **12**

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, 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 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**

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, 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**

PRIME BEEF FILET SANDWICH
Iowa beef filet cooked to order served with cremini mushrooms, sautéed onions, aged white cheddar, with a horseradish cream, on a brioche bun | **18**

RANGE CLUB
Layers of sliced turkey tenderloin, ham, bacon, lettuce, tomato and aged yellow and white cheddar on toasted multi grain bread topped with our Range mayo | **13**

KICKIN' CHICKEN
Cajun chicken breast topped with shredded hot pepper cheese and lime aioli, served on a brioche bun with lettuce, tomato and onion | **12**

SHRIMP SANDWICH
Sauteed shrimp, peppers, mushrooms, onions, aged white cheddar and shredded hot pepper cheese with a habanero sauce and lime aioli served on a toasted baguette | **14**

BACK NINE

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 | **14**

PAPPARDELLE SHRIMP ALFREDO
House-made pappardelle pasta with sautéed shrimp in an alfredo sauce, topped with gremolata | **13**

Substitute grilled chicken for no additional cost

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**

CAJUN HEAT IOWA SWEET ^{GF}
A cajun grilled chicken breast served with polenta cakes, broccolini and a sweet corn cream sauce | **12**

PRIME FILET BOWL ^{GF}
Prime beef filet, broccolini and ginger, on a bed of quinoa, dusted with cayenne and lime zest | **14**

Substitute bison filet* **+6**

SURF 'N TURF BOWL ^{GF}
Sauteed shrimp, New York strip, bell peppers, and snap peas served on a bed of quinoa, topped with a spicy pecan pimento chimichurri | **14**

PAPPARDELLE CHICKEN PARMA ROSA
House-made pappardelle pasta with grilled chicken in a blend of creamy alfredo and marinara sauce with fresh basil and shaved parmesan | **13**

Substitute grilled shrimp for **+6**

RANGE MAC & CHEESE
Three cheese blend with trottole pasta, topped with toasted breadcrumbs | **10**

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

BURGERS

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

CLASSIC CHEESEBURGER*
All Iowa beef cooked to order topped with an aged cheddar blend on a brioche bun | **11**

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 topped with cremini mushrooms and aged white cheddar on a brioche bun | **15**

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 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 housemade 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, and topped with Lacey Swiss cheese blistered to perfection | **6**

SOUP OF THE DAY
Ask your server for more details | **6**

* Consuming raw or undercooked meat/seafood may increase your risk of foodborne 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**
GREEN BEANS | **3** ^{GF}
BROCCOLINI | **3** ^{GF}
ROASTED FINGERLINGS | **3** ^{GF}
SNAP PEAS | **3** ^{GF}
QUINOA GRAIN BLEND | **3** ^{GF}
HOUSE SALAD | **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**