



BRUNCH MENU

LIBATIONS

RANGE BLOODY MARY

Tito's Handmade Vodka with house-made Range Bloody Mary mix, olive, pickle, lime, bison salami | **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**

RANGE OLD FASHIONED

Elijah Craig Small Batch Bourbon, barrel-smoked maple syrup, Angostura bitters, orange zest | **12**

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 | **11**

SOFT PRETZEL BITES

Topped with rock salt and served warm with cheddar cheese sauce, hot pepper cheese sauce and stone ground mustard | **12**

ONION RINGS

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

PULLED PORK NACHOS

Toasted tortilla chips with corn and black bean salsa, shredded cheddar and hot pepper cheese, topped with pulled pork, and served with cilantro-lime sour cream | **14**

Sub chicken **+4**, buffalo chicken **+4**, prime New York strip* **+6**

FLATBREADS

IOWAN

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

Sub cauliflower crust **+3** ^{GF}

BACON AND EGG

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

Sub cauliflower crust **+3** ^{GF}

PRAIRIE FIRE CHICKEN

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

Sub cauliflower crust **+3** ^{GF}

HAWAIIAN

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

Sub cauliflower crust **+3** ^{GF}

PRIME BEEF

Prime beef tips sautéed with onion jam, mozzarella and blue cheese, topped with mixed greens and a balsamic reduction | **15**

Sub cauliflower crust **+3** ^{GF}

SICILIAN

Sopressata, diced pepperoni, mozzarella, olive oil and marinara with fresh basil | **13**

Sub cauliflower crust **+3** ^{GF}

MARGHERITA

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

Add Shrimp and balsamic reduction **+3**

Sub cauliflower crust **+3** ^{GF}

ENTREES

COUNTRY FRIED BURGER

All Iowa beef chicken fried with Range gravy, crumbled bacon, cheddar cheese and an egg served on your choice of a brioche bun or 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, ham, peppered bacon, cheddar cheese sauce, tomato and a farm-fresh duck egg on toasted multigrain bread | **12**

PRIME NEW YORK STRIP TRIO*

A trio of New York Strips: beef, bison and elk, each with a unique preparation (beef with maple bourbon balsamic glaze, bison with pecan pimento chimichurri, elk with authentic chimichurri) | **22**

BISCUITS & GRAVY

House-made biscuits topped with Range sausage gravy, served with 3 slices of bacon | **13**

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**

CHALLAH FRENCH TOAST

Challah French toast with cinnamon, vanilla and a hint of Grand Marnier, served with 3 slices of bacon, butter and maple syrup | **13**

CHILAQUILES BURRITO BOWL

Fresh corn tortillas simmered in a tomatillo salsa with aged cheddar cheese, sweet corn and black bean relish and two eggs sunnyside up | **11**

Add bacon or ham **+3**

SURF 'N TURF BOWL ^{GF}

Sauteed shrimp, New York strip, bell peppers, and snap peas served on a bed of spicy pecan pimento chimichurri and quinoa, topped with our Range habanero sauce | **14**

GRILLED SALMON AUGUSTA*

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 **+3**, chicken **+4**, buffalo chicken **+4**, shrimp **+6**

PAPPARDELLE SHRIMP ALFREDO

Pappardelle pasta with sautéed shrimp in an alfredo sauce, topped with gremolata | **14**

Substitute grilled chicken for no additional cost

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

A LA CARTE ITEMS

ASPARAGUS & HOLLANDAISE | **5**

BACON (3) | **3**

BISCUIT | **3**

EGGS (2) | **3**

CORN FRITTERS | **5**

SEASONAL FRUIT BOWL | **5**

ENGLISH MUFFIN | **3**

SAUSAGE GRAVY | **3**

TOAST (2) | **3**

Multigrain or White

SANDWICHES

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

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**

ALL-AMERICAN BURGER*

Two quarter-pound all Iowa beef patties, topped with garlic aioli, lettuce, tomato, pickle, onion jam and an aged cheddar blend on a brioche bun | **16**

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**

Make a double for **+7**

TORREY PINES BISON BURGER*

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

Make a double for **+7**

SALADS

Range vinaigrette, ranch, honey mustard, bleu cheese, Caesar, Southwestern, goat cheese vinaigrette, 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**

Add 2 eggs* **+3**, chicken **+3**, salmon* **+6**, prime beef **+6**

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**

Add 2 eggs* **+3**, Substitute bison strip **+5**, 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

FRENCH TOAST

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 choice of 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**

^{GF} | Gluten Free

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

HOUSE SIDES

FRENCH FRIES | **3**

SEASONAL VEGETABLE MEDLEY | **3** ^{GF}

QUINOA GRAIN BLEND | **3** ^{GF}

BROCCOLINI | **3** ^{GF}

SNAP PEAS | **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**

BRUSSEL SPROUTS | **5**