



# DINNER MENU

## TEERING OFF

### 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**

### SOFT PRETZELS

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

### FRIED CHEESE COMBO

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

### BLACKENED BARBECUE SALMON BITES\*

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

### PRIME BISON BITES\* GF

Prime bison steak served in au jus with a side of house made horseradish cream | **22**

### ONION RINGS

Thick onion rings, served with ranch, hot pepper cheese sauce and ketchup | **10**

### BUFFALO WINGS

Tossed in your choice of our signature Range wing sauce or house made habanero sauce, served with snap peas and ranch dressing | **11**

### CAJUN HEAT BITES\*

Grilled cajun chicken breast, served with a sweet corn cream sauce | **12**

### SHRIMP COCKTAIL GF

Chilled shrimp with fresh citrus and herbs, served with a zesty cocktail sauce | **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 | **11**

### CHEESE AND CHARCUTERIE

Bison Summer sausage, La Quercia Prosciutto, Seasonal Charcuterie, Benning Goat Gouda, aged white cheddar and seasonal cheese | **20**

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

## FLAT BREADS

### PRAIRIE FIRE CHICKEN

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

Sub cauliflower crust **+3** GF

### PRIME BEEF

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

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

### SICILIAN

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

Sub cauliflower crust **+3** GF

### BARBECUE CHICKEN

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

Sub cauliflower crust **+3** GF

### MARGHERITA

Olive oil, garlic, tomatoes, mozzarella, basil and cracked black pepper | **12**

Add shrimp and balsamic reduction **+3**

Sub cauliflower crust **+3** GF

## BACK NINE

### BEEF NEW YORK STRIP\*

12oz Prime Iowa Beef strip cooked to order, served with balsamic-bourbon brussel sprouts and a white cheddar mash topped with bleu cheese crumbles | **33**

### RANGE FILET DE BURGO\* GF

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

### BISON NEW YORK STRIP\*

10oz Bison New York Strip cooked to order, served with loaded potato croquettes and grilled asparagus | **34**

### BISON TENDERLOIN FILET\* GF

7oz Bison filet cooked to order, topped with herb butter, served with roasted fingerling potatoes and grilled asparagus | **34**

### ELK NEW YORK STRIP GF

10oz Elk New York Strip cooked to order, topped with an authentic chimichurri, served with parmesan risotto and seasonal vegetable medley | **35**

### FETA AND HERB CRUSTED SALMON\* GF

Fresh hand-cut salmon with a crumbled feta cheese-herb crust, 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**

### 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

Pappardelle pasta with sautéed shrimp in an alfredo sauce, topped with shaved parmesan and gremolata, served with a side salad | **21**

Substitute grilled chicken for no additional cost

### PAPPARDELLE CHICKEN PARMA ROSA

Pappardelle pasta with grilled chicken in a blend of creamy alfredo and marinara with fresh basil, shaved parmesan, served with a side salad | **19**

Substitute shrimp **+6**

### RANGE MAC & CHEESE

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

Add bacon **+3**, chicken **+4**, buffalo chicken **+4**, 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**

### BACON WRAP GF

Peppered bacon wrap **+3**

### 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**

### AUTHENTIC CHIMICHURRI

Olive oil, garlic, parsley, serano and jalapeño peppers **+3**

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

## 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 topped with an aged cheddar blend, onion jam and garlic aioli served on a pretzel bun | **15**

Make a double for **+7**

### TORREY PINES BISON BURGER\*

Grass-fed bison with cremini mushrooms and aged white cheddar on a brioche bun | **15**

Make a double for **+7**

### 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**

### CHICKEN BACON AVOCADO

Grilled chicken, bacon, avocado, aged white cheddar, served on a pretzel bun with garlic aioli, lettuce, tomato and onion | **14**

### BARBECUE BACON CHEDDAR BURGER\*

All Iowa beef topped with an aged cheddar blend, house made barbecue sauce and peppered bacon | **14**

### “RANGEBIT” BURGER\*

All Iowa beef topped with potato croquettes, smothered in a hot pepper cheese sauce on a pretzel bun | **14**

## ON THE GREEN

*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 chicken **+4**, salmon\* **+7**, bison strip **+7**, or bison filet\* **+8**

### SOUTHWEST SALAD GF

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

Substitute chicken or salmon for no additional cost or substitute bison filet or bison strip\* **+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 strip **+5**, 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 **+4**, salmon\* **+7**, bison strip **+7**, or bison filet\* **+8**

### ROSEMARY CHICKEN SALAD GF

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

### STRAWBERRY GOAT CHEESE SALAD GF

Cajun-spiced pecans, sliced strawberries, pomegranate seeds, red onions, served over mixed greens tossed with goat-cheese dressing and topped with feta | **12**

Add chicken **+4**, salmon\* **+7**

## 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.

## 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

SEASONAL VEGETABLE MEDLEY | **3**

## PRIME SIDES

LOADED POTATO CROQUETTES | **5**

LOBSTER MAC & CHEESE | **8**

LOBSTER RISOTTO | **8**

BRUSSEL SPROUTS | **5** GF

GRILLED ASPARAGUS | **5** GF

RANGE MAC & CHEESE | **5**

CAESAR SALAD | **5**

ONION RINGS | **5**