



LUNCH MENU

TEERING OFF

FRIED CHEESE COMBO

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

SOFT PRETZELS

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

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**

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**

BLACKENED BARBECUE SALMON BITES*

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

CAJUN HEAT BITES*

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

SHRIMP COCKTAIL ^{GF}

Chilled shrimp with fresh citrus and herbs, served with a zesty cocktail sauce | **14**

ONION RINGS

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

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 caramelized onions, 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}

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 CUBAN

Layers of sliced Iowa pork loin, ham, with hot pepper cheese sauce, shredded cheddar cheese, pickles and mustard on a toasted baguette | **14**

CHICKEN BACON AVOCADO

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

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 multigrain bread topped with Range mayo | **14**

KICKIN' CHICKEN

Cajun chicken breast topped with shredded hot pepper cheese and lime aioli, served on a brioche bun with lettuce, tomato and onion | **13**

SHRIMP SANDWICH

Sauteed shrimp, peppers, mushrooms, onions, aged white cheddar and shredded hot pepper cheese with 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 | **14**

Substitute grilled chicken for no additional cost

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**

CAJUN HEAT IOWA SWEET ^{GF}

A cajun grilled chicken breast served with polenta cakes, broccolini and sweet corn cream sauce | **14**

PRIME FILET BOWL ^{GF}

Prime beef filet, broccolini and ginger, on a bed of quinoa, dusted with cayenne and lime zest | **14**

Substitute bison strip **+3**, 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**

Substitute bison strip **+3**, bison filet* **+6**

PAPPARDELLE CHICKEN PARMA ROSA

Pappardelle pasta with grilled chicken in a blend of creamy alfredo and marinara sauce with fresh basil and shaved parmesan | **14**

Substitute grilled shrimp for **+6**

RANGE MAC & CHEESE

Three cheese blend with trottolo pasta, topped with toasted breadcrumbs | **10**

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

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

BURGERS

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, onion jam 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**

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**

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 | **14**

CLASSIC CHEESEBURGER*

All Iowa beef cooked to order topped with an aged cheddar blend on a brioche bun | **12**

ON THE GREEN

Range vinaigrette, ranch, honey mustard, bleu cheese, Caesar, Southwest, 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, and topped with Lacey Swiss cheese blistered to perfection | **6**

SOUP OF THE DAY

Ask your server for more details | **6**

^{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**

BROCCOLINI | **3** ^{GF}

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

SNAP PEAS | **3** ^{GF}

HOUSE SALAD | **3** ^{GF}

SEASONAL VEGETABLE MEDLEY | **3**

PRIME SIDES

LOADED POTATO CROQUETTES | **5**

LOBSTER MAC & CHEESE | **8**

GRILLED ASPARAGUS | **5** ^{GF}

RANGE MAC & CHEESE | **5**

CAESAR SALAD | **5**

ONION RINGS | **3**