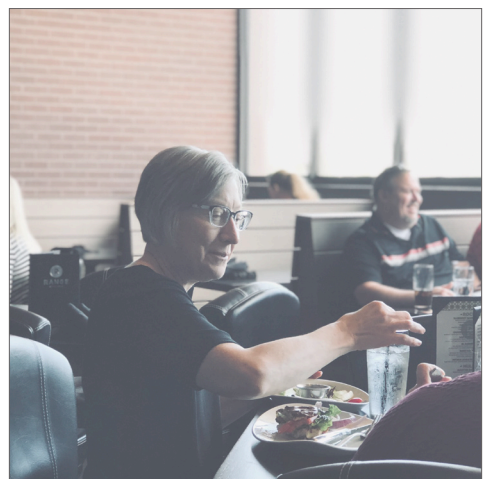
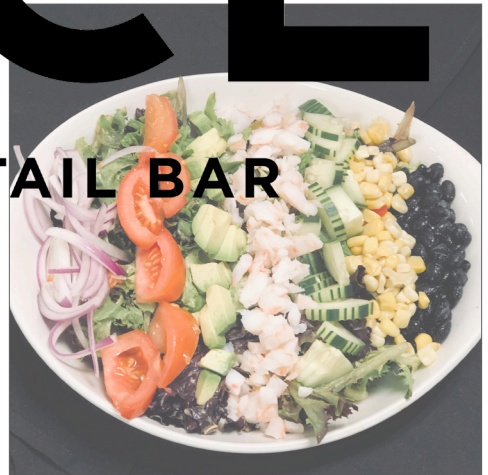




# RANGE

RESTAURANT + COCKTAIL BAR





# TABLE OF CONTENTS:

2	About Range
3	Dining Room
4	Bar & Patio
5	Golf Simulators
6	Banquets and Pricing
8	Banquet Menu
10	Sample Menus
11	Book at Range



# ABOUT RANGE

Range is a one-of-a-kind restaurant and entertainment venue located in the heart of north west Des Moines, Iowa. Range features a refined dining experience with a classy and comfortable dining room that is available by reservation or walk-in. Range has an American cuisine restaurant featuring steaks, seafood, pastas, burgers, flatbreads, great appetizers, and entree salads. We pride ourselves on using the freshest ingredients sourced primarily local & from the Midwest.

The chic cocktail bar is double-sided serving both an indoor seating area and a 3-seasons screened-in porch. With 24 beers on tap and an extensive cocktail menu, Range offers an experience that can't be matched with other restaurants or event venues. In a private area of the building, Range offers access to 6 PGA-endorsed indoor golf simulators that add an element of interaction and entertainment to any event.

You can enjoy any part of the facility individually or come and enjoy all aspects of Range with friends, family, co-workers and teammates. You can dine in the restaurant, cocktail lounge or golf simulators. Range invites you to swing out and see what Range is all about.





# THE DINING ROOM

Range's American cuisine restaurant features a variety of high quality options ranging from steaks and salads to seafood and burgers and everything in between. The dining room offers a setting for a formal dinner to discuss business or a family gathering to catch up with friends and family. The dining room can seat over 100 people; our unique atmosphere welcomes conversation and collaboration and provides a dedicated staff to ensure your group's experience is far above par no matter how large or small your event is. From corporate Happy Hours to engagement parties, our space is designed to serve you by creating an event unique to your personal needs.

In addition to providing a warm and welcoming atmosphere in our space, we pride ourselves on using the freshest ingredients, sourced primarily local from the Midwest. Our food extends far past the standard fare of a typical restaurant. Using healthy, fresh ingredients, our goal is to create a food experience that provides the luxury and quality you would find in the restaurants downtown with the comfort and culture of the suburbs.

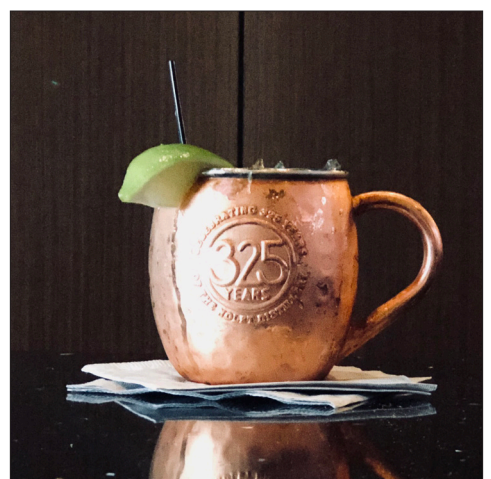
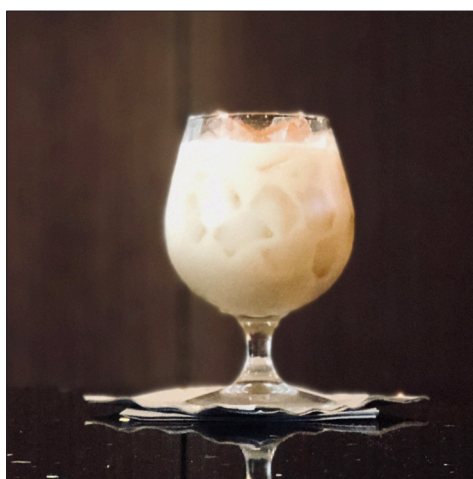
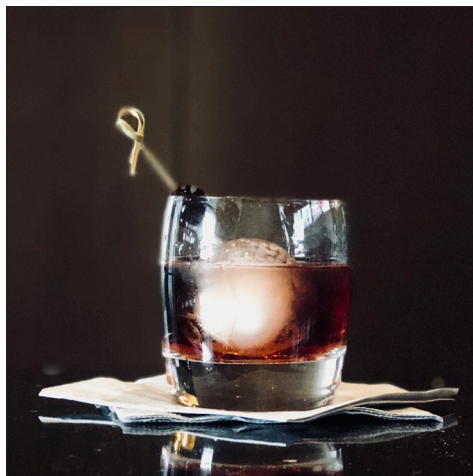
Our name originates not only from our indoor golf simulators, but also our dedication to serving fresh meat off of the range. Our menu hosts a variety of meat from chicken and seafood to our featured items of prime beef to elk and bison meat sourced from the midwest.





# THE BAR & PATIO

Range has a chic, double-sided cocktail bar, serving both an indoor seating area and a 3 seasons screened-in porch. The two spaces compliment one another and give the ability to create an event as private or as open as desired with the ability to seat over 90 guests. Our bar features 24 beers on tap and an extensive cocktail menu. Our drinks are designed around our unique house ingredients like our Yuzu house sour, infused tequilas, and fresh sorbets and perfectly compliment your Range experience. Our dedication to serving local extends past the ingredients in our food and into our drink ingredients and the vast selection of beers we offer.





# GOLF SIMULATORS

We at Range know the importance of combining food and drink with a memorable experience that guests can get involved with. Because of this, we offer a unique space that guests can take advantage of. Our PGA-endorsed indoor golf simulators provide entertainment and interaction that your guests will love to join in on.



Whether you're looking for a way to maximize on team building or simply want to make conversation over a round of golf, our simulators are equipped to serve you. We offer multiple ways to play from individual play, team play, best ball, closest to the pin, and much more; our many playing ways is only added to by our driving range and over 70+ courses. For those not interested in simulator golf, we also offer several miniature golf options, including: golf pong, darts, corn hole, skeeball and miniature golf courses.

Range offers two different models to choose from: our Standard Golf Simulator (17' Wide screen) or our Advanced Golf Simulator (20' Curved Screen). Playing time depends on how you are playing and how many guests are enjoying the simulator, but the average times for a round of golf on our simulators are as follows:

- 2 Golfers = 9 holes in one hour
- 2 Golfers = 18 holes in two hours
- 4 Golfers = 9 holes in two hours
- 4 Golfers = 18 holes in four hours

While golfing you have access to a full bar menu and you are also able to enjoy our entire food menu with table-side service without having to interrupt play.

# BANQUETS & PRICING

Range's dedicated event staff will work with you to deliver a customized event that will go above and beyond your expectations. Let our event staff elevate your brand by providing the best event space in Des Moines. Menu tastings and walk-thrus of the space can be provided prior to your event to ensure its success.

To reserve a space at Range, we do require a deposit based on event size. Unique to Range, we do offer two different deposit options:

- 1) Reserve and pre-pay for Golf reservations
- 2) Place a deposit down. Range will take down your billing information and will not charge you unless you cancel the event within 72 hours of it taking place. The deposit rate is as follows:

<b>NUMBER OF PEOPLE:</b>	<b>COST:</b>
20-49 people	\$200
50-99 people	\$300
100-199 people	\$400
200+ people	\$500

The golf simulators are priced at a flat, hourly rate with the Standard simulator (17' wide screen) at \$45/hr and the Advanced simulator (20' curved screen) at \$55/hr. Other spaces do not have a rental fee but do require a \$15 minimum price per person; we need a final headcount 3 business days before your event and will do minimum-pricing based off of the number given. If more guests arrive than expected, we will match that number to accommodate food additions.

We are happy to help coordinate a Bar tab for your event or set-up drink limitations to any specification you would like. Common requests include: Open Tab, Open tab with Fixed Limit (event staff will notify host when tab is being neared), Drink Tokens good for value amount up to X amount decided by the host. Limited Selection Menus can be coordinated as well.

If you are interested in bringing in an outside dessert or wine, we do have a flat cake fee of \$20 and a corkage fee of \$15 per bottle. 20% gratuity will be automatically added to groups of 7 or more.





# BANQUET MENU

## TEERING OFF

*Teering Off is priced by individual people. Take the cost listed below times the number of people in your party to have the full cost on hand.*

### 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 | **3**

### SOFT PRETZELS

Topped with rock salt and served warm with cheddar cheese sauce, hot pepper cheese sauce and spicy mustard | **3**

### FRIED CHEESE COMBO

Aged white cheddar and habanero cheese rolled in panko and fried golden brown, served with strawberry jalepeño jam and ranch | **3**

### 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 | **2**

### PRIME BISON BITES\* <sup>GF</sup>

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

Beef | **6**

Bison | **8**

Elk | **11**

### ONION RINGS

Thick onion rings, served with ranch, hot pepper cheese sauce and ketchup | **3**

### BUFFALO WINGS

Tossed in your choice of our signature Range wing sauce or house made habanero sauce, served with snap peas and ranch dressing | **3**

### CAJUN HEAT BITES\*

Grilled cajun chicken breast, served with a sweet corn cream sauce | **2**

### SHRIMP COCKTAIL <sup>GF</sup>

Chilled shrimp with fresh citrus and herbs, served with a zesty cocktail sauce | **5**

### LOADED POTATO CROQUETTES

Aged white cheddar mash with bacon and chive, rolled in panko and fried golden brown, served with a cheddar cheese sauce | **3**

### CHEESE AND CHARCUTERIE

Bison Summer sausage, La Quercia Prosciutto, Seasonal Charcuterie, Benning Goat Gouda, aged white cheddar and seasonal cheese | **7**

## FLAT BREADS

*Flat Breads is priced by individual people. Take the cost listed below times the number of people in your party to have the full cost on hand.*

### MARGHERITA

Olive oil, garlic, tomatoes, mozzarella, basil and cracked black pepper | **5**

### 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 | **5**

### PRIME BEEF

Prime beef tips sauteed with caramelized onions, mozzarella and bleu cheese, topped with mixed greens and a balsamic reduction | **6**

### SICILIAN

Sopressata, diced pepperoni, mozzarella, olive oil and marinara with fresh basil | **5**

### HAWAIIAN

Prosciutto, mozzarella and hot pepper cheese sauce with grilled pineapple, finished with a habanero sauce and green onion | **5**

### BARBECUE CHICKEN

Grilled chicken tossed in barbecue sauce with mozzarella, cheddar cheese, green onions and cilantro | **5**

## BACK NINE

*The Back Nine is priced as a full entree option and is served with the listed accompaniments.*

### 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\* <sup>GF</sup>

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\* <sup>GF</sup>

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

### ELK NEW YORK STRIP <sup>GF</sup>

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

### FETA AND HERB CRUSTED SALMON\* <sup>GF</sup>

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 <sup>GF</sup>

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 <sup>GF</sup>

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

### RANGE CHICKEN DE BURGO <sup>GF</sup>

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**

## 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**

## RANGE MAC & CHEESE

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

## 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**

## FRONT NINE

### RANGE BISON BURGER\* SLIDERS

Grass-fed bison cooked to order topped with an aged cheddar blend, caramelized onions and garlic aioli served on a pretzel bun | **10**

### TORREY PINES BISON BURGER\* SLIDERS

Grass-fed bison cooked to order with cremini mushrooms and aged white cheddar on a brioche bun | **10**

### CHICKEN BACON AVOCADO SLIDERS

Grilled chicken, bacon, avocado, and aged white cheddar served on a pretzel bun with garlic aioli, lettuce, tomato and onion | **9**

### KICKIN' CHICKEN SLIDERS

Cajun chicken breast topped with shredded hot pepper cheese and lime aioli, served on a brioche bun with lettuce, tomato and onion | **9**

### BARBECUE BACON CHEDDAR BURGER\* SLIDERS

All Iowa beef cooked to order topped with an aged cheddar blend, house-made barbecue sauce and peppered bacon | **10**

## HOUSE SIDES

**FRENCH FRIES | 3**

**WHITE CHEDDAR MASH | 3** <sup>GF</sup>

**BROCCOLINI | 3** <sup>GF</sup>

**ROASTED FINGERLINGS | 3** <sup>GF</sup>

**QUINOA GRAIN BLEND | 3** <sup>GF</sup>

**MAC AND CHEESE | 3**

**LOBSTER MAC AND CHEESE | 3**

**LOBSTER RISOTTO | 3**

**BRUSSEL SPROUTS | 3**

**GRILLED ASPARAGUS | 3** <sup>GF</sup>

**SEASONAL VEGETABLES | 3** <sup>GF</sup>

## ON THE GREEN

*Range Vinaigrette, ranch, honey mustard, bleu cheese, Caesar, southwest and lemon-herb. All dressings are Gluten Free. Add chicken +3, salmon\* +7, or bison filet\* +8*

### RANGE POWER SALAD <sup>GF</sup>

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 | **3**

### SOUTHWEST SALAD <sup>GF</sup>

Black beans, corn, avocado, cucumber, tomato, and red onion tossed in a spicy Southwest dressing laid over a bed of mixed greens and topped with chilled shrimp | **3**

### NEW YORK STEAK SALAD\* <sup>GF</sup>

Prime New York strip, onions, cherry tomatoes served over mixed greens tossed with Range vinaigrette and topped with feta cheese crumbles | **3**

### CLASSIC CAESAR SALAD

Crisp romaine lettuce, tomatoes, and shaved parmesan cheese tossed in creamy Caesar dressing, finished with house-made croutons | **3**

### ROSEMARY CHICKEN SALAD <sup>GF</sup>

Grilled chicken, avocados, peppered bacon, cherry tomatoes laid on a bed of mixed greens tossed in a rosemary vinaigrette | **3**

### STRAWBERRY GOAT CHEESE SALAD <sup>GF</sup>

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

## DESSERTS

### HOUSE BROWNIES

Thick chocolate brownies | **2**

### CAKE POPS

Seasonal cake pops | **2**

### NEW YORK CHEESECAKE

Creamy New-York style cheesecake, graham cracker crust | **2**

### TRIPLE LAYER CHOCOLATE CAKE

Filled with a milk chocolate buttercream frosting | **2**

### COOKIE

A baked to order chocolate chip cookie, additional variations available | **1**

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

<sup>GF</sup> | Gluten Free Range's food products are made in a kitchen that uses gluten. Please inform your server of any allergies.

# BOOK AT RANGE

If you are interested in hosting an event at Range or learning more about our space, please feel free to reach out to a member of our event staff at our email at:

[info@rangedesmoines.com](mailto:info@rangedesmoines.com) or via phone at **(515) 252-7500**.

# RANGE

RESTAURANT + COCKTAIL BAR