

# RANGE

RESTAURANT + COCKTAIL BAR

## STARTERS

### MEXICAN STREET CORN DIP

Charred corn-black bean salsa in a hot-pepper cheese sauce, Tajin, served with toasted pita bread | 15

### BBQ PORK EGG ROLLS

Pulled Pork, Asian barbecue glaze, black bean-corn salsa, cheese, avocado-lime aioli | 15

### BUFFALO WINGS

Grilled, then fried, tossed in your choice of: buffalo, Asian barbecue, habanero, spicy orange glaze\* | 15



### PRIME BISON BITES\*

Prime bison steak served in au jus with horseradish cream | 23

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

Chilled shrimp served with cocktail sauce, lemon | 16

### KBBQ FRIES\*

Marinated Korean beef, fries, kimchi, sriracha, onion-cilantro relish, aged cheddar, roasted red pepper aioli, sesame seeds, orange glaze | 18

## FLATBREADS

*Substitute a gluten-free cauliflower crust for +4*

### PRIME BEEF\*

Iowa beef filet, caramelized onions, mozzarella, hint of bleu cheese, arugula, balsamic reduction | 19

### PROSCIUTTO + PEAR + FIG

Fried prosciutto, roasted pears, fig jam, whipped goat cheese, mozzarella, arugula, balsamic reduction | 15

### PRAIRIE FIRE CHICKEN

Chicken tossed in buffalo sauce, mozzarella, bacon, jalapenos, pico, avocado-lime aioli | 15

## KIDS

*Served with your choice of French fries, broccolini, snap peas, or upgrade to a house salad or Loaded Potato Croquettes for +2*

### CHEESEBURGER | 9

### CHICKEN STRIPS | 9

### GRILLED CHEESE | 9

### MAC AND CHEESE | 9

### FLATBREAD | 9

*Pepperoni or Cheese*



### LOBSTER ROLL

Creamy lobster, mozzarella cheese, green onion, lemon aioli | 18

### ORANGE CHICKEN\*

Chicken tossed in spicy orange glaze, roasted red pepper aioli, mozzarella, green onion, toasted wonton strips | 15

### MARGHERITA

Olive oil, garlic, tomatoes, mozzarella, fresh basil, balsamic reduction | 14

*Add chicken\* +7*

## BURGERS

*All are served with choice of a house side*

### BURGER PROTEIN CHOICES

Beef | 7oz All Iowa beef patty | 17

Bison | 6oz Grass-fed bison patty | 17

Beast | 8oz patty made up of Wagyu beef, bison, elk, and wild boar | 18

### RANGE BURGER\*

Your choice of protein, whipped goat cheese, caramelized onions, bacon jam, arugula, served on a pretzel bun

### ALL-AMERICAN BURGER\*

Your choice of protein, bacon, lettuce, tomato, hot pepper cheese, and All-American sauce, served on a pretzel bun

### BBQ BACON CHEDDAR BURGER\*

Your choice of protein, aged cheddar blend, bacon, barbecue sauce, served on a brioche bun

### TORREY PINES BURGER\*

Your choice of protein, cremini mushrooms with truffle oil, aged white cheddar, served on a brioche bun



### BBQ PULLED PORK NACHOS

Wonton chips, pulled pork tossed in Asian barbecue, black bean-corn salsa, hot pepper cheese sauce, jalapeños, pickled onions, salsa verde, cilantro, and crema | 16

*Sub chicken for no additional cost, Korean marinated Beef\* +5*

### SOFT PRETZELS

Topped with rock salt and served warm with cheddar and hot pepper cheese sauces | 15

### LOADED POTATO CROQUETTES

Aged white cheddar mash with bacon, rolled in panko and fried golden brown, served with cheese sauce | 15

### CHEESE + CHARCUTERIE

Prosciutto, salami, coppa, soppressata, whipped goat cheese, aged white cheddar, smoked yellow cheddar | 24

### LOBSTER ROLL DIP

Creamy lobster, lemon aioli, green onion, served with toasted pita bread | 19



## SOUPS

### RANGE FRENCH ONION

Caramelized sweet onions and house-made croutons in a white wine veal stock, topped with blistered Lacey Swiss cheese | 9

### SOUP OF THE DAY

Ask your server for more details | 8

## HOUSE SIDES

### FRENCH FRIES | 4

### BROCCOLINI | 4 <sup>GF</sup>

### SNAP PEAS | 4 <sup>GF</sup>

### QUINOA GRAIN BLEND | 4

### HOUSE SALAD | 4 <sup>GF</sup>

### VEGETABLE MEDLEY | 4

### GARLIC BREAD | 4

## PRIME SIDES

### LOBSTER MAC & CHEESE | 14

### PARMESAN TRUFFLE BRUSSELS SPROUTS | 6

### RANGE MAC & CHEESE | 6

### POTATO CROQUETTES | 6

### PARMESAN RISOTTO | 6

### CAESAR SALAD | 6

### GRILLED ASPARAGUS | 6 <sup>GF</sup>

<sup>GF</sup> | Gluten Free | Range's food products are made in a kitchen that uses gluten

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

+ | Contains sesame seeds or byproducts | Range's food products are made in a kitchen that uses sesame seeds

20% gratuity will be automatically added to groups of 7 or more, a 3% service fee will be added for all credit card transactions



# SIGNATURE BISON

## BISON FILET STIR FRY\*\*

Bison Filet in an Asian marinade, served with quinoa grain blend, snap peas, green onions and sesame seeds | 36

## BISON NEW YORK STRIP\*

10oz Bison New York Strip, served with loaded potato croquettes and vegetable medley, topped with demi glaze | 36

## BISON STEAK TACOS\*

Bison New York Strip, black bean-corn salsa, hot pepper cheese sauce, cilantro-onion relish, crema, flour tortillas, served with Mexican grain blend | 22

## BISON STEAK WEDGE SALAD\*

Bison New York strip, bacon, bleu cheese, candied pecans, red onion, cherry tomatoes, topped with Range vinaigrette and balsamic reduction, on a Romaine wedge | 25

# ENTREES

## RANGE STEAK PASTA\*

New York strip on a bed of pasta in a creamy Alfredo, with roasted red peppers, spinach, a hint of bleu cheese, balsamic reduction, served with garlic bread | 27

## SURF 'N TURF\*

6oz Iowa Beef Filet, paired with poached lobster and grilled jumbo shrimp, topped with Bernaise sauce, served with white cheddar mash and asparagus | 42

## SEAFOOD PASTA

Radiatori Pasta in a garlic butter white wine reduction, with poached lobster, jumbo shrimp, roasted tomatoes, mushrooms, basil, lemon, served with garlic bread | 29

## BEEF NEW YORK STRIP\*

12oz New York Strip cooked to order, served with Parmesan truffle Brussels sprouts and white cheddar mash | 36

## BLACKENED SALMON TACOS

Blackened salmon, Asian barbecue glaze, mango salsa, sriracha aioli, flour tortillas, served with Mexican grain blend | 24

## CAJUN HEAT IOWA SWEET

Cajun grilled chicken breasts, served with corn bread, broccolini, finished with a jalapeno-sweet corn cream sauce | 25

# DESSERTS

## CHEESECAKE

Vanilla cheesecake with a vanilla wafer crust, topped with seasonal toppings | 10

## TRIPLE LAYER CHOCOLATE CAKE

Filled with a milk chocolate buttercream frosting | 10

## WARM SKILLET COOKIE

A 10-inch baked to order chocolate chip cookie, served with vanilla bean ice cream and caramel drizzle | 10

## WARM BUTTER CAKE

Baked to order brown butter cake, served with vanilla bean ice cream, topped with seasonal toppings | 10



## TUSCAN CHICKEN RIGATONI

Rigatoni pasta in a blend of marinara and creamy Alfredo with fresh basil, grilled chicken, mozzarella, served with garlic bread | 24

## FETA + HERB CRUSTED SALMON

Fresh salmon with a feta-herb crust, lemon, served with snap peas and quinoa grain blend | 25

## KOREAN BEEF PLATE\*

Marinated beef in a Korean glaze, quinoa grain blend, kimchi, cucumber-mango salsa, sriracha aioli, sesame seeds | 24

## CAJUN CHICKEN PASTA

Linguine pasta with andouille sausage, chicken, bell peppers, and onions, in a Cajun-infused Alfredo, served with garlic bread | 24  
Add shrimp +7

## LOBSTER MAC + CHEESE

Cavatappi pasta, poached lobster, house-made cheese sauce, toasted breadcrumbs, truffle oil, lemon zest | 29

## LOBSTER ROLL SANDWICH

Creamy lobster, lemon aioli, green onion, served on a toasted French roll, served with choice of house side | 26



# SALADS

Range vinaigrette, goat cheese dressing, Southwest, creamy lemon-herb dressing, honey mustard, bleu cheese, Caesar, and ranch

## RANGE POWER SALAD GF

Bell peppers, cherry tomatoes, avocado, cucumbers, chickpeas, feta, mixed greens, tossed in Range vinaigrette | 14

Add chicken +7, salmon\* +13, beef New York Strip\* +15

## NEW YORK STEAK SALAD\*

Prime New York strip, onions, cherry tomatoes, feta, mixed greens, tossed in Range vinaigrette | 19

## APPLE GOAT CHEESE SALAD GF

Candied pecans, apples, bacon, feta cheese, and a fried goat cheese wheel, mixed greens, tossed in goat cheese dressing | 15

Add chicken +7, salmon\* +13

## LEMON-HERB SALMON SALAD GF

Fresh salmon, avocado, cherry tomatoes, feta cheese, mixed greens, tossed in lemon-herb dressing | 19

Substitute chicken for no additional cost

## CLASSIC CAESAR SALAD

Romaine lettuce, cherry tomatoes, Parmesan cheese, house-made croutons, tossed in creamy Caesar dressing | 13

Add chicken +7, salmon\* +13, beef New York Strip\* +15

## SOUTHWEST SALAD GF

Grilled chicken, black bean-corn salsa, avocado, cucumber, cherry tomatoes, red onion, mixed greens, tossed in spicy Southwest dressing | 17

Substitute chilled shrimp +7, salmon\* +10, beef New York Strip\* +10



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