

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 ^{GF}

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 ^{GF}

SNAP PEAS | 4 ^{GF}

QUINOA GRAIN BLEND | 4

HOUSE SALAD | 4 ^{GF}

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 ^{GF}

^{GF} | 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

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ENTREES

CAJUN HEAT IOWA SWEET

Two Cajun grilled chicken breasts, served with corn bread, broccolini, finished with a jalapeno-sweet corn cream sauce | 18



BUFFALO CHICKEN MAC

Three cheese blend with cavatappi pasta, topped with toasted breadcrumbs, grilled chicken tossed in buffalo sauce | 16

TEX MEX BOWL

Chicken, black bean-corn salsa, pico de gallo, hot pepper cheese sauce, habanero sauce, served on a bed of quinoa grain blend, finished with salsa verde and green onion | 16

Sub beef New York Strip +10*

GRILLED SALMON AUGUSTA*

Fresh hand-cut salmon, topped with pecan pimento chimichurri, served with snap peas on a bed of quinoa grain blend | 18

SURF 'N TURF BOWL*

Sautéed shrimp, New York Strip, bell peppers, snap peas served on a bed of quinoa grain blend with pecan pimento chimichurri and habanero sauce | 20



CAJUN CHICKEN PASTA

Linguine pasta with andouille sausage, chicken, bell peppers, onions, in a Cajun-infused Alfredo | 19

Add shrimp +4



KOREAN BEEF STIR FRY*

Marinated beef in a house-made Korean glaze, snap peas, bell peppers, kimchi, served on a bed of quinoa grain blend, finished with sriracha aioli, sesame seeds, toasted wonton strips | 17

TACOS

BISON STEAK TACOS*

Bison New York Strip, black bean-corn salsa, hot pepper cheese sauce, cilantro-onion relish, crema, flour tortillas | 18

SHRIMP DIABLO TACOS

Diablo shrimp, cucumber-mango salsa, sriracha aioli, wonton strips, green onions | 16

KOREAN BEEF TACOS*

Marinated beef in a house-made Korean glaze, aged cheddar blend, kimchi, cilantro-onion relish, sesame seeds, roasted red pepper aioli, sriracha | 15

BLACKENED SALMON TACOS

Blackened salmon, with an Asian barbecue glaze, mango salsa, and sriracha aioli | 16

DESSERTS

CHEESECAKE

Vanilla cheesecake with a vanilla wafer crust 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



SANDWICHES

All are served with choice of a house side.

CHICKEN BACON AVOCADO

Grilled chicken, bacon, avocado-lime aioli, aged white cheddar served on a pretzel bun with, lettuce, tomato, and onion | 16

PRIME BEEF FILET SANDWICH*

Prime Iowa Beef filet, cooked to order, topped with caramelized onions, cremini mushrooms with truffle oil, aged white cheddar, horseradish cream, served on a brioche bun | 26

KICKIN' CHICKEN

Cajun chicken breast topped with shredded hot pepper cheese, avocado-lime aioli, on a brioche bun with lettuce, tomato, and onion | 15

Add bacon +4

RANGE CUBAN

Layers of pulled pork, ham, hot pepper cheese sauce, shredded cheddar cheese, pickles, mustard on a toasted baguette | 15

LOBSTER ROLL SANDWICH

Creamy lobster, lemon aioli, green onion, served on a toasted French roll | 26



HOUSE SIDES

FRENCH FRIES | 4

BROCCOLINI | 4 ^{GF}

SNAP PEAS | 4 ^{GF}

QUINOA GRAIN BLEND | 4

HOUSE SALAD | 4 ^{GF}

SEASONAL

VEGETABLE MEDLEY | 4 ^{GF}

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 ^{GF}

SALADS

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

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

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

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*

APPLE GOAT CHEESE SALAD

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*

