



SHARED PLATES

SEARED AHI TUNA* + GF

Seared Ahi Tuna with cilantro-lime rice and sautéed vegetables, served with a side of Wasabi cream sauce | 24

PRIME BISON BITES* GF

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

BUFFALO WINGS GF

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

BURNT ENDS GF

Caramelized Black Angus Beef burnt ends in an Asian barbecue glaze | 19

MEXICAN STREET CORN DIP

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

SOFT PRETZELS

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

SHRIMP COCKTAIL GF

Chilled shrimp served with cocktail sauce, lemon | 16

BRISKET NACHOS

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

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

CHEESE + CHARCUTERIE

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

KBBQ FRIES +

Marinated Korean beef, fries, kimchi, Sriracha aioli, onion-cilantro relish, aged cheddar, sesame seeds, orange glaze | 18

PRIME BEEF FLATBREAD*

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

Substitute a gluten-free cauliflower crust for +4

CALIFORNIA CHICKEN FLATBREAD

Chicken, mozzarella, bacon, fresh avocado, roasted red peppers, jalapeno ranch, cilantro | 15

Substitute a gluten-free cauliflower crust for +4

PROSCIUTTO + PEAR + FIG FLATBREAD

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

Substitute a gluten-free cauliflower crust for +4

PRAIRIE FIRE CHICKEN FLATBREAD

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

Substitute a gluten-free cauliflower crust for +4



BURGERS

Served with choice of house side, upgrade to a prime side +2

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, bacon jam, caramelized onions, garlic aioli, aged cheddar blend, served on a pretzel bun

ALL-AMERICAN BURGER*

Your choice of protein, bacon, lettuce, 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



TACOS

Served with cilantro-lime rice

BISON STEAK*

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

KOREAN BEEF*

Marinated beef in a house-made Korean glaze, aged cheddar blend, kimchi, cilantro-onion relish, sesame seeds, Sriracha aioli, flour tortillas | 17

GREEK CHICKEN

Greek herbed chicken, feta, onions, tomatoes, cucumbers, topped with Tzatziki sauce, flour tortillas | 16

SALMON

Blackened salmon, with an Asian barbecue glaze, mango salsa, Sriracha aioli, and wonton strips, flour

KIDS

Served with your choice of French fries, broccoli florets, or snap peas

CHEESEBURGER | 9

CHICKEN STRIPS | 9

GRILLED CHEESE | 9

MAC AND CHEESE | 9

ALFREDO

LINGUINE | 9

Add Chicken for +7

FLATBREAD | 9

Pepperoni or Cheese





SIGNATURE ENTREES

BEEF FILET STIR FRY* + GF

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

PARMESAN CHICKEN

Parmesan mozzarella-herb crusted chicken breasts with garlic butter linguine (*no side substitutions*) | 25

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



BLACKENED AHI TUNA* + GF

Seared Ahi Tuna with cilantro-lime rice and sauteed vegetables, served with a side of Wasabi cream sauce (*no side substitutions*) | 24



BISON NEW YORK STRIP* GF

10oz Bison New York Strip, cooked to order, served with Parmesan truffle Brussels sprouts and white cheddar mash, topped with demi glaze | 36

FETA + HERB CRUSTED SALMON GF

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

BEEF NEW YORK STRIP*

12oz New York Strip cooked to order, served with Alfredo linguine, and a side of garlic bread (*no side substitutions*) | 36

SMOKED BEEF BRISKET

Black Angus brisket with a side of house barbecue sauce, served with white cheddar mash, sauteed vegetables and a corn bread muffin | 29

GARLIC BUTTER SHRIMP

Poached butterflied shrimp in garlic butter, broccoli florets, cherry tomatoes, served with Alfredo linguine (*no side substitutions*) | 25



CHICKEN MARSALA

Dredged chicken breasts in a creamy marsala sauce with cremini mushrooms, white cheddar mash (*no side substitutions*) | 25

BURNT ENDS MAC + CHEESE

Pasta, house-made cheese sauce, toasted breadcrumbs, topped with caramelized barbecue burnt ends | 26

Substitute chicken or buffalo chicken for no additional cost



CAJUN HEAT IOWA SWEET

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

PARMA ROSA CHICKEN PASTA

Pasta tossed in a tomato-cream sauce with fresh basil, grilled chicken, mozzarella, served with garlic bread | 24

SALADS

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

BISON STEAK WEDGE SALAD* GF

Bison New York strip, bacon, bleu cheese, candied pecans, red onion, cherry tomatoes, topped with Range vinaigrette and balsamic reduction, on a Romaine wedge | 26



NEW YORK STEAK SALAD* GF

Prime New York strip, onions, cherry tomatoes, feta, mixed greens, tossed in Range vinaigrette | 23

APPLE GOAT CHEESE SALAD

Candied pecans, apples, bacon, feta cheese, and a fried goat cheese wheel, mixed greens, tossed in goat cheese dressing | 16

Add chicken +7, salmon +13*

LEMON-HERB SALMON SALAD GF

Fresh salmon, avocado, cherry tomatoes, feta cheese, mixed greens, tossed in lemon-herb dressing | 22

Substitute chicken for no additional cost

CLASSIC CAESAR SALAD

Romaine lettuce, cherry tomatoes, Parmesan cheese, house-made croutons, tossed in creamy Caesar dressing | 15

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 | 18

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

RANGE POWER SALAD GF

Bell peppers, cherry tomatoes, avocado, cucumbers, chickpeas, feta, mixed greens, tossed in Range vinaigrette | 15

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



^{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 tickets

HOUSE SIDES

FRENCH FRIES | 4

BROCCOLI | 4 ^{GF}

SNAP PEAS | 4 ^{GF}

CILANTRO LIME RICE | 4 ^{GF}

HOUSE SALAD | 4 ^{GF}

VEGETABLE MEDLEY | 4 ^{GF}

GARLIC BREAD | 4

CORN BREAD MUFFIN | 4

PRIME SIDES

PARMESAN TRUFFLE BRUSSELS SPROUTS | 6

PARMESAN TRUFFLE FRENCH FRIES | 6

LINGUINE (GARLIC BUTTER OR ALFREDO) | 6

QUINOA GRAIN BLEND | 6 ^{GF}

RANGE MAC & CHEESE | 6

CAESAR SALAD | 6

WHITE CHEDDAR MASH | 6 ^{GF}