

FEATURED ENTREES

PRIME RIB*

14oz Certified Angus Beef Prime Rib served with our featured apple goat cheese salad and Parmesan truffle fries with garlic aioli | 42

GRILLED RIBEYE*

14oz Certified Angus Beef Ribeye, cooked to order, served with cheesy potatoes and broccoli | 42

Available while supplies last

SHARED PLATES

PRIME BISON BITES* GF

7oz prime bison steak served in au jus with horseradish cream | 23

CHEESE + CHARCUTERIE

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

BURNT ENDS GF

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

SHRIMP COCKTAIL GF

Chilled shrimp served with cocktail sauce, lemon | 16

SOFT PRETZELS

Topped with rock salt and served warm with cheddar cheese sauce and stone ground mustard | 15

BUFFALO WINGS GF

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

MEXICAN STREET CORN DIP

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

CALIFORNIA CHICKEN FLATBREAD

Chicken, mozzarella, bacon, fresh avocado, roasted red peppers, jalapeno ranch, cilantro | 19

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 | 19

Substitute a gluten-free cauliflower crust for +4

FEATURED SOUPS

NEW ENGLAND CLAM CHOWDER
New England Style Clam Chowder | 13

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

ENTREES

BEEF FILET

7oz Beef Filet, cooked to order, served with cheesy potatoes, and seasonal vegetable medley | 36

PARMESAN CHICKEN

Parmesan mozzarella-herb crusted chicken breasts with garlic butter linguine *(no side substitutions)* | 28

BLACKENED AHI TUNA* +GF

Seared rare Ahi Tuna with cilantro-lime rice and sauteed vegetables, served with a side of Wasabi cream sauce *(no side substitutions)* | 29

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 | 39

FETA + HERB CRUSTED SALMON GF

Fresh salmon with a feta-herb crust, lemon, served with snap peas and quinoa grain blend | 29

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

GARLIC BUTTER SHRIMP

Poached butterflied shrimp in garlic butter, broccoli florets, cherry tomatoes, served with Alfredo linguine *(no side substitutions)* | 28

CHICKEN MARSALA

Dredged chicken breasts in a creamy marsala sauce with cremini mushrooms, white cheddar mash *(no side substitutions)* | 28

CAJUN HEAT IOWA SWEET

Cajun grilled chicken breasts, served with a corn bread muffin, broccoli florets, finished with a jalapeno-sweet corn cream sauce | 27

WAGYU BURGER

8oz Wagyu Beef, bacon jam, caramelized onions, garlic aioli, aged cheddar blend, served on a pretzel bun, served with your choice of house side | 25

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 | 29

RANGE

RESTAURANT + COCKTAIL BAR

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

DESSERTS

WARM BUTTER CAKE

Baked to order brown butter cake, served with vanilla bean ice cream, caramel, topped with seasonal toppings | 11

CHEESECAKE

Vanilla cheesecake with a vanilla wafer crust, topped with seasonal toppings | 11

WARM SKILLET COOKIE

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

CREME BRULEE

Rich vanilla custurd topped with finely caramelized sugar and fresh berries | 11

STARRY NIGHT COCKTAIL

Van Gogh Espresso Vodka, espresso, butterscotch, coffee liqueur | 11

ESPRESSO OLD FASHIONED

Rye whiskey, espresso, spiced vanilla syrup, black walnut bitters | 14

HOUSE SIDES

FRENCH FRIES | 4

BROCCOLI | 4 GF

SNAP PEAS | 4 GF

SEASONAL VEGETABLE MEDLEY | 4 GF

CORN BREAD MUFFIN | 4

GARLIC BREAD | 4

PRIME SIDES

CHEESY POTATOES | 6

PARMESAN TRUFFLE BRUSSELS

SPROUTS | 6

LINGUINE | 6

(GARLIC BUTTER OR ALFREDO)

QUINOA GRAIN BLEND | 6

RANGE MAC & CHEESE | 6

CAESAR SALAD | 6

APPLE GOAT CHEESE SALAD | 6

WHITE CHEDDAR MASH | 6