# **APPETIZERS**

#### PRIME BISON BITES\* GF

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

## **CHEESE + CHARCUTERIE**

Prosciutto, salami, soppresatta, 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 hotpepper 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**

#### FRENCH ONION

Caramelized sweet onions and house-made croutons in a white wine veal stock, topped with blistered Lacey Swiss cheese | 11

# FEATURED 3-COURSE | XX

#### STRAWBERRY SALAD

Candied pecans, strawberries, bacon, feta cheese, mixed greens, tossed in goat cheese dressing

#### **SURF 'N TURF DE BURGO\***

7oz Barrel-cut Beef Filet and fresh sea scallops served with creamy de burgo sauce and white cheddar mashed potatoes

#### TRUFFLE TRIO

Three Dessert Truffles: Red Velvet, White Chocolate, and Milk Chocolate

Add cremini mushrooms in truffle oil with demi glaze +7 | Add a side of Lobster Mac + Cheese +22

Available while supplies last | No Substitutions

# **ENTREES**

## **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

#### **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

## **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

#### FETA + HERB CRUSTED SALMON GF

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

#### **GARLIC BUTTER SHRIMP**

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

#### **PARMESAN CHICKEN**

Parmesan mozzarella-herb crusted chicken breasts with garlic butter 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 | 29

## **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

## PRIME SIDES

LOBSTER MAC + CHEESE | 22
PARMESAN TRUFFLE BRUSSELS SPROUTS | 6
PARMESAN TRUFFLE FRENCH FRIES | 6
TORREY PINES TRUFFLE MUSHROOMS | 6
LINGUINE | 6

(GARLIC BUTTER OR ALFREDO)
QUINOA GRAIN BLEND | 6
RANGE MAC & CHEESE | 6
CAESAR SALAD | 6
STRAWBERRY GOAT CHEESE SALAD | 6
WHITE CHEDDAR MASH | 6

# **HOUSE SIDES**

FRENCH FRIES | 4 BROCCOLI | 4 GF SNAP PEAS | 4 GF SEASONAL VEGETABLE MEDLEY | 4 GF CORN BREAD MUFFIN | 4 GARLIC BREAD | 4

- $^{\mbox{\scriptsize GF}}$  | 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