

shared plates

BUFFALO WINGS^{GF}

Grilled, then fried, tossed in your choice of: buffalo, Asian barbecue, habanero, spicy orange glaze+ | 18

PRIME STEAK BITES*^{GF}

Prime steak served in au jus with horseradish cream | 23

PARMESAN TRUFFLE BRUSSELS SPROUTS

Roasted, then fried, fresh Brussels sprouts tossed in grated Parmesan cheese with a drizzle of black truffle oil, salt, and fresh black pepper | 13

CHEESE CURDS

Battered Wisconsin cheese curds served with your choice of ranch or marinara sauce | 15

SOFT PRETZELS

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

MEXICAN STREET CORN DIP

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

SHRIMP COCKTAIL^{GF}

Chilled shrimp served with cocktail sauce | 16

CHEESE + CHARCUTERIE

Prairie Breeze aged white cheddar, smoked Gouda, buttery Havarti, creamy goat cheese, Genoa salami, Capicola, Prosciutto, and seasonal accompaniments | 25

SCALLOP ROCKEFELLER

Pan-seared scallops, fresh spinach, bacon, and Parmesan cheese finished with a lemon Pernod | 24

flatbreads

CALIFORNIA CHICKEN

Chicken, mozzarella, bacon, fresh avocado, roasted red peppers, jalapeno ranch, cilantro | 16

Substitute a gluten-free cauliflower crust for +4

PRIME BEEF*

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

Substitute a gluten-free cauliflower crust for +4

PROSCIUTTO + PEAR + FIG

Fried prosciutto, roasted pears, fig jam, whipped goat cheese, mozzarella, arugula, balsamic reduction | 17

Substitute a gluten-free cauliflower crust for +4

kids

Served with your choice of French fries, vegetable medley, or snap peas

CHEESEBURGER | 14

MAC AND CHEESE | 14

CHICKEN STRIPS | 14

FLATBREAD | 14

GRILLED CHEESE | 14

Pepperoni or Cheese

featured three course

first course

Pan-seared scallop and shrimp served with creamy spinach artichoke dip and pita bread

second course

7oz Iowa Beef Filet, cooked to order, served with white cheddar mashed potatoes and broccoli tossed in white truffle butter

third course

Layers of rich red velvet cake, creamy cheesecake & cream cheese frosting

\$69 per person | no substitutions or split plates | limited availability

entrees

BEEF NEW YORK STRIP*^{GF}

14oz New York Strip, cooked to order, this massive steak is served à la carte, add on additional sides to your preference | 48

BLACKENED AHI TUNA* +^{GF}

Searched Ahi Tuna with cilantro-lime rice and sautéed vegetables, served with a side of Wasabi cream sauce (no side substitutions) | 27

RANGE STEAK PASTA*

Slow-roasted Iowa beef 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 | 31

SHRIMP GNOCCHI

Poached shrimp in garlic butter, gnocchi, fire-roasted cherry tomatoes, spinach, in a creamy tomato sauce, served with garlic bread | 29

CAJUN SALMON PASTA^{GF}

Cajun Salmon on a bed of pasta in a creamy alfredo, with roasted red peppers, spinach, served with garlic bread | 31

CHICKEN PARMA ROSA PASTA

Pasta baked with grilled chicken in a blend of creamy Alfredo sauce and Marinara with basil and mozzarella, served with garlic bread | 27

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 | 27

KOREAN BEEF MAC + CHEESE+

Marinated beef in a house-made Korean glaze, pasta, house-made cheese sauce, green onion, sesame seeds, topped with toasted wonton strips | 25

CAJUN SHRIMP MAC + CHEESE

Cajun-seasoned shrimp, pasta, house-made cheese sauce, roasted red peppers, onions, topped with toasted breadcrumbs | 25

handhelds

Served with choice of house side, upgrade to a prime side for an additional cost

BLACK TRUFFLE BURGER*

7oz Beast patty, melted American and Swiss cheese, caramelized onions, and black truffle garlic sauce, served on a brioche bun (*recommended side parmesan truffle fries*) | 25

Sub beef patty for no additional cost

KICKIN' CHICKEN

Honey-Sriracha breaded chicken breast topped with shredded hot pepper cheese, avocado salsa verde, on a brioche bun with lettuce and onion | 19

Add bacon +2

entree salads

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

RANGE STEAK SALAD*^{GF}

Slow-roasted Iowa beef, onions, cherry tomatoes, feta, mixed greens, tossed in Range vinaigrette | 27

RANGE POWER SALAD^{GF}

Bell peppers, cherry tomatoes, avocado, cucumbers, chickpeas, feta, mixed greens, tossed in Range vinaigrette | 17

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

LEMON-HERB SALMON SALAD^{GF}

Fresh salmon, avocado, cherry tomatoes, feta cheese, mixed greens, tossed in lemon-herb dressing | 27

Substitute chicken for no additional cost

CLASSIC CAESAR SALAD

Romaine lettuce, cherry tomatoes, Parmesan cheese, house-made croutons, tossed in creamy Caesar dressing | 17

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

soups

CHICKEN + GNOCCHI SOUP | 13

* | 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

* | Consuming raw or undercooked meat/seafood may increase your risk of food borne illness, especially if you have certain medical concerns ^{GF} | Gluten Free | Range's food products are made in a kitchen that uses gluten

house sides

FRENCH FRIES | 7

SNAP PEAS | 7^{GF}

HOUSE SALAD | 7^{GF}

VEGETABLE MEDLEY | 7^{GF}

CORN BREAD MUFFIN | 7

BROCCOLI | 7

prime sides

PARMESAN TRUFFLE BRUSSELS SPROUTS | 9

PARMESAN TRUFFLE FRENCH FRIES | 9

RANGE MAC & CHEESE | 9

WHITE CHEDDAR MASH | 9

CAESAR SALAD | 9