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| <b>Appetizers</b> | <b>SHRIMP COCKTAIL</b><br><i>Chilled &amp; served with chipotle cocktail sauce &amp; lemon aioli<br/>Complimented well with a glass of Mezzacorona Pinot Grigio<br/>(Adige Valley, Italy) – \$7</i>  | <b>\$17</b> |
|                   | <b>ALASKAN KING CRAB FRITTERS</b><br><i>A mixture of Alaskan king crab, Japanese bread crumbs, roasted corn<br/>&amp; red peppers deep fried and accompanied by Mango Cilantro Salsa<br/>Complimented well with a glass of Kendal Jackson Chardonnay<br/>(California) – \$9</i>                    | <b>\$17</b> |
|                   | <b>CALAMARI</b><br><i>Dredged in curry flour, fried and tossed with herbs &amp; cheese,<br/>accompanied by an ancho chili aioli. Complimented well with a glass<br/>of Ste. Michelle Riesling (Columbia Valley, Washington) – \$7</i>  | <b>\$14</b> |
|                   | <b>OYSTERS</b> <span style="float: right;"><i>Dozen \$18 / Half Dozen \$14</i></span><br><i>Fresh deer creek oysters served with cocktail sauce, atomic horseradish,<br/>and chimichurri sauce. Complimented well with a glass of Sterling<br/>Sauvignon Blanc (Napa Valley, California) – \$7</i> | <b>\$14</b> |
|                   | <b>TEMPURA BATTERED ARTICHOKE</b><br><i>Served with a citrus au jus. Complimented well with a glass of<br/>White Haven Sauvignon Blanc (New Zealand) – \$7</i>   | <b>\$10</b> |
|                   | <b>ESCARGOT</b><br><i>Sautéed with garlic &amp; Cabernet wine, stuffed in button mushroom caps<br/>accompanied by garlic crostinis. Complimented well with a glass<br/>of Robert Mondavi Cabernet “Private Selection” (California) – \$7</i>   | <b>\$10</b> |
|                   | <b>TOSTONES</b><br><i>Fried plantains tossed in cumin and garlic served with a tomato and<br/>black bean salad. Complimented well with a glass of Gnarly Head<br/>“Old Vine” Zinfandel (Lodi, California) – \$7</i>  | <b>\$10</b> |

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| <b>Salads</b> | <b>RANGE HOUSE SALAD</b><br><i>Seasonal mixed greens topped with Grana parmesan, grape tomatoes,<br/>&amp; cucumbers served with your choice of dressing</i>    | <b>\$4</b> |
|               | <b>CAESAR SALAD</b><br><i>Fresh cut Romaine lettuce tossed with our own Caesar dressing, topped<br/>with garlic croutons, Grana Parmesan &amp; anchovies</i>    | <b>\$5</b> |
|               | <b>SPINACH SALAD</b><br><i>Fresh Spinach tossed in warm bacon dressing topped with diced egg,<br/>shaved red onions, crispy pancetta &amp; sliced mushrooms</i> | <b>\$6</b> |

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| <b>Soups</b> | <b>THREE ONION SOUP</b><br><i>Sweet onions, leeks and shallots topped with garlic croutons and<br/>Gruyère cheese</i> | <b>\$7</b> |
|              | <b>LOBSTER BISQUE</b><br><i>Brandied lobster bisque topped with crème fraiche &amp; minced chives</i>                 | <b>\$9</b> |

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| <b>Sides</b> | <b>GIANT BAKED POTATO</b><br><i>Accompanied by traditional condiments</i>                                   | <b>\$6</b> |
|              | <b>CARAMELIZED SWEET POTATO</b><br><i>Accompanied by a Myers Rum brown sugar glaze</i>                      | <b>\$6</b> |
|              | <b>STEAMED ASPARAGUS</b><br><i>Topped with classic béarnaise sauce</i>                                      | <b>\$6</b> |
|              | <b>ROASTED GARLIC MASHED POTATOES</b><br><i>Topped with whole whipped butter &amp; cracked black pepper</i> | <b>\$6</b> |
|              | <b>SAUTEED MUSHROOMS</b><br><i>Crimini mushrooms sautéed in garlic, white wine and butter</i>               | <b>\$6</b> |
|              | <b>STEAK FRIES</b><br><i>Topped with Parmesan cheese &amp; chives</i>                                       | <b>\$6</b> |

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| <b>Pastas</b> | <b>SEAFOOD PASTA</b><br><i>Sautéed shrimp, scallops, calamari served with a mojito cream sauce<br/>over a bed of spinach fettuccini. Accompanied by garlic crostinis<br/>Complimented well with Rosemount Estates Pinot Grigio (Australia) – \$28</i>  | <b>\$38</b> |
|               | <b>VEAL SCALOPPINE</b><br><i>Breaded and pan-fried in extra virgin olive oil served your choice of<br/>Piccata or Marsala style over angel hair pasta. Complimented well with<br/>Penfold’s “Thomas Hyland” Chardonnay (S.E. Australia) – \$33</i>   | <b>\$36</b> |
|               | <b>GRILLED CHICKEN FETTUCCHINE</b><br><i>Grilled chicken breast served over spinach fettuccine with your choice<br/>of Alfredo sauce or Roma tomato ragu, accompanied by garlic crostinis<br/>Substitute with Shrimp – add \$8<br/>Complimented well with 7 Heavenly Chards Chardonnay<br/>(Lodi, California) – \$30</i> | <b>\$28</b> |

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| <b>Steaks,<br/>Chops,<br/>Prime Rib</b> | <b>SURF AND TURF</b><br><i>5 oz. filet mignon topped with King Crab &amp; classic Béarnaise served with<br/>your choice of an 8oz Lobster Tail or 1 pound of Alaskan King Crab Legs.<br/>Complimented well with Raymond “Reserve” Merlot<br/>(Napa Valley, California) – \$55</i> | <b>\$52</b> |
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| <b>Range<br/>Steakhouse<br/>guide to<br/>doneness:</b><br><br><b>BLACK &amp; BLUE:</b><br>Charred on the<br>outside, cold<br>center<br><br><b>RARE:</b><br>Very Red, Cold<br>Center<br><br><b>MEDIUM RARE:</b><br>Red, warm<br>center<br><br><b>MEDIUM</b><br>Pink center<br>Slightly pink<br>center<br><br><b>WELL DONE</b><br>Cooked<br>through,<br>no pink | <b>RANGE FILET MIGNON</b> <span style="float: right;"><i>8oz Filet \$42 / 5oz Filet \$36</i></span><br><i>Accompanied by Tamarind demi glace<br/>Complimented windell with King Estate Pinot Noir (Oregon) – \$50</i>                                  |             |
|   | <b>24 OZ. PORTERHOUSE STEAK</b><br><i>Accompanied by sweet onion straws. Complimented well with<br/>Robert Mondavi Merlot (Napa Valley, California) – \$49</i>   | <b>\$44</b> |
|   | <b>16 OZ. NEW YORK STEAK</b><br><i>Accompanied by Tamarind demi glace. Complimented well with<br/>Frei Brothers “Reserve” Merlot (California) – \$42</i>   | <b>\$39</b> |
|   | <b>AGED PRIME RIB</b> <span style="float: right;"><i>14oz cut \$32 / 10oz cut \$28</i></span><br><i>Served with natural au jus &amp; creamy horseradish. Complimented well<br/>with Francis Coppola Cabernet Sauvignon (Sonoma, California) – \$40</i> | <b>\$28</b> |
|   | <b>16 OZ. RIBEYE</b><br><i>Topped with roasted shallots &amp; seasoned onion straws. Complimented<br/>well with Earthquake Cabernet Sauvignon (Lodi, California) – \$60</i>  | <b>\$38</b> |
|   | <b>DOUBLE BONE PORK CHOP</b><br><i>12oz Myers Rum glazed pork chop broiled &amp; served over parsnip<br/>potato puree. Complimented well with Cline Cellars “Ancient Vines”<br/>Zinfandel (Sonoma, California) – \$34</i>                              | <b>\$32</b> |

Entrees include fresh baked breads.

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| <b>Chef<br/>Specialty</b> | <b>CARIBBEAN JERK CHICKEN</b><br><i>A bone-in chicken breast seasoned with a lime-jerk marinade and<br/>served with jasmine coconut rice. Accompanied by a mango cilantro<br/>salsa. Complimented well with St. Gabriel “Spatelese” Riesling<br/>(Germany) – \$32</i> | <b>\$28</b> |
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| <b>Seafood</b> | <b>LOBSTER TAIL</b> <span style="float: right;"><i>MKT. Price</i></span><br><i>Two 8oz. Canadian lobster tails with lemon butter fondue<br/>Complimented well with Chateau Ste. Michelle “Eroica” Riesling<br/>(Columbia Valley, Washington) – \$34</i>  |             |
|                | <b>ALASKAN KING CRAB</b> <span style="float: right;"><i>MKT. Price</i></span><br><i>2 lb. Alaskan king crab with butter fondue. Complimented well with<br/>Kendall Jackson “Vintner’s Reserve” Chardonnay (California) – \$40</i>  |             |
|                | <b>COCONUT SHRIMP</b><br><i>Five Coconut Shrimp served with a blood orange sauce.<br/>Complimented well with Francis Coppola “Diamond” Chardonnay<br/>(Monterrey, California) – \$32</i>   | <b>\$30</b> |
|                | <b>BROILED WILD SALMON</b><br><i>Served with a Guava BBQ sauce, accompanied by a parsnip potato puree<br/>Complimented well with Cline Cellars “Cashmere”<br/>(Sonoma, California) – \$27</i>  | <b>\$34</b> |
|                | <b>ALMOND ENCRUSTED AHI TUNA</b><br><i>Abi tuna encrusted with honey roasted almonds accompanied by<br/>Melon &amp; wasabi sauce on a bed of coconut jasmine rice, served with<br/>a pineapple &amp; orange chutney. Complimented well with<br/>Estancia Pinot Noir (Monterrey, California) – \$38</i> | <b>\$38</b> |
|                | <b>ISLAND STYLE SEA BASS</b><br><i>Coated and pan seared in seasoned flour, served over a black bean<br/>chayote salad with a roasted pepper sauce. Topped with a mango relish<br/>Complimented well with Cline Cellars Viognier (Sonoma, California) – \$28</i>                                       | <b>\$38</b> |

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| <b>Desserts</b> | <b>CHOCOLATE PINA COLADA CAKE</b><br><i>Layers of rich chocolate pineapple upside down cake, filled with coconut<br/>cream, and iced with coconut butter cream icing</i> | <b>\$8</b>  |
|                 | <b>WILD MANGO CHEESECAKE</b><br><i>A new style cheesecake with chunks of fresh mango, on a macadamia<br/>nut cookie crust wrapped in a vanilla sponge roulade</i>        | <b>\$8</b>  |
|                 | <b>WHITE CHOCOLATE MARGARITA</b><br><i>A mojito gelatin base, with delicate layers of white chocolate<br/>&amp; margarita mousse</i>                                     | <b>\$8</b>  |
|                 | <b>CLASSIC CRÈME BRULÉE</b><br><i>Classic rich custard topped with fresh cream &amp; berries</i>   | <b>\$8</b>  |
|                 | <b>THE ULTIMATE DECISION!!!</b><br><i>Bananas Foster or Cherries Jubilee served over vanilla bean ice cream<br/>Served in a almond tulle bowl (Serves two)</i>           | <b>\$12</b> |

Minimum cover per person \$25.00