

## Appetizers

<b>SHRIMP COCKTAIL</b>	<b>\$17</b>
<i>Chilled and served with Brandy cocktail sauce</i>	
Complimented well with a glass of Mezzacorona Pinot Grigio \$7	
<b>ALASKAN KING CRAB CAKES</b>	<b>\$17</b>
<i>Alaskan King Crab meat pan seared and served with a sun-dried tomato aioli</i>	
Complimented well with a glass of Kendall Jackson Chardonnay \$9	
<b>CLAMS &amp; MUSSELS</b>	<b>\$17</b>
<i>Manila Clams &amp; Black Mussels sautéed with garlic, shallots, butter and tossed with a pomodoro sauce</i>	
<i>Accompanied with garlic crostinis</i>	
Complimented well with a glass of Francis Coppola Merlot \$9	
<b>CALAMARI</b>	<b>\$14</b>
<i>Dredged in flour, tossed with olive oil, mixed herbs and cheese, accompanied by a sun-dried tomato aioli</i>	
Complimented well with a glass of Francis Coppola Chardonnay \$7	
<b>BREADED ARTICHOKEs</b>	<b>\$10</b>
<i>Coated with an Italian herb breading and fried to perfection, served with citrus au jus</i>	
Complimented well with a glass of Sterling Sauvignon Blanc \$7	
<b>ESCARGOT</b>	<b>\$10</b>
<i>Stuffed in button mushroom caps and sautéed in Cabernet, garlic and butter accompanied by garlic crostinis</i>	
Complimented well with a glass of Francis Coppola Claret \$9	
<b>TOMATO CAPRESE</b>	<b>\$9</b>
<i>Sliced Beef Steak tomatoes layered with Buffalo Mozzarella cheese, fresh basil and Parmesan crisps</i>	
<i>Accompanied by Balsamic reduction and garlic infused oil</i>	
Complimented well with a glass of St. Gabriel Reisling \$7	

## Salads

<b>RANGE HOUSE SALAD</b>	<b>\$4</b>
<i>Seasonal mixed greens topped with Grana Parmesan cheese, grape tomatoes and cucumbers</i>	
<b>CAESAR SALAD</b>	<b>\$5</b>
<i>Fresh cut Romaine lettuce tossed with our own Caesar dressing, topped with garlic croutons</i>	
<b>SPINACH SALAD</b>	<b>\$6</b>
<i>Fresh spinach tossed in warm bacon dressing topped with diced egg, shaved red onions and sliced mushrooms</i>	

Minimum cover per person \$25

## Soups

### THREE ONION SOUP

\$7

*Sweet onions, shallots, and leeks topped with a garlic crouton and Gruyere cheese*

### LOBSTER BISQUE

\$9

*Brandied lobster bisque topped with crème fraiche & minced chives*

## Sides

### WHITE CHEDDAR TRUFFLED MACARONI & CHEESE

### BAKED POTATO

### GARLIC MASHED POTATOES

### CARAMELIZED SWEET POTATOES

### STEAMED ASPARAGUS

### SAUTEED MUSHROOMS

### CREAMED SPINACH

### SPAGHETTI SQUASH

### CHOICE OF RISOTTO

\$6

## Pastas

### SEAFOOD CIOPPINO

\$38

*Scallops, shrimp, calamari, Manila clams and black mussels sautéed in a spicy tomato sauce*

*Accompanied by garlic crostinis*

**Complimented well with a bottle of Santa Margherita Pinot Grigio \$54**

### VEAL SCALOPPINE

\$36

*Breaded and pan-fried in olive oil served your choice of Piccata or Marsala style over angel hair pasta*

**Complimented well with a bottle of Santa Christina Chianti \$40**

### GRILLED CHICKEN FETTUCCHINE

\$28

*Grilled chicken breast served over spinach fettuccini with your choice of Alfredo or Roma tomato ragu*

*Accompanied by garlic crostinis*

***Substitute with shrimp – add \$8***

**Complimented well with a bottle of Berringer Chardonnay \$25**

### SURF & TURF RAVIOLIS

\$28

*Two of our homemade jumbo stuffed Raviolis, one filled with ground Veal and the other with Crab & Shrimp*

*Served over a Roasted Red Pepper sauce and accompanied by Eggplant Parmesan*

**Complimented well with a bottle of Kendall Jackson Merlot \$35**

Minimum cover per person \$25

## Chef Specialty

### RACK OF LAMB

\$42

*Pine nut and rosemary encrusted Colorado Lamb served with roasted red potatoes and Chianti demi glace*  
Complimented well with a bottle of Indian Wells Cabernet \$42

### VEAL OSSO BUCCO

\$34

*Braised Veal Shanks topped with a veal merlot reduction, served with a saffron risotto and sweet pea risotto*  
*Topped with gremolata, accompanied by grilled asparagus*  
Complimented well with a bottle of Kendall Jackson Cabernet \$47

### DUCK

\$32

*Served with a Madeira wine reduction and Rosemary roasted red potatoes*  
Complimented well with a bottle of King Estate Pinot Noir \$50

### ARTICHOKE CHICKEN

\$28

*6oz Chicken breast pan seared with Crimini mushrooms, artichoke hearts, and tomatoes in a*  
*Bristol Cream Sherry sauce, topped with Feta cheese served over mushroom stuffed raviolis*  
Complimented well with a bottle of Thomas Hyland Chardonnay \$33

## Seafood

### LOBSTER TAILS

*MKT. Price*

*Two 8oz Canadian lobster tails served with lemon butter fondue*  
Complimented well with a bottle of Ferrari Carano Chardonnay \$60

### ALASKAN KING CRAB

*MKT. Price*

*2 lb. Alaskan King Crab served with lemon butter fondue*  
Complimented well with a bottle of Dillman Piesporter Riesling \$38

### STUFFED SHRIMP

\$30

*Jumbo Prawns stuffed with cream cheese, basil, and roasted red pepper tossed in Italian bread crumbs*  
*Served with lemon basil dressing, accompanied by saffron risotto*  
Complimented well with a bottle of Cline Cellars Viognier \$28

### SEAFOOD STUFFED HALIBUT

\$38

*A baked Halibut filet stuffed with Shrimp and Crab served with saffron risotto and a lemon caper sauce*  
Complimented well with a bottle of Duckhorn Sauvignon Blanc \$52

### SIGNATURE SALMON

\$34

*Broiled Salmon served over a fennel-dill cream sauce with spaghetti squash, topped with sautéed fennel*  
*Accompanied by Eggplant Parmesan*

Minimum cover per person \$25

Complimented well with a bottle of Fess Parker Syrah \$40

# Steaks, Prime Rib

**Range Steak House Guide to Doneness:**  
*Black & Blue: Charred on the outside, Cold Center*  
  
*Rare ; Very Red, Cold Center*  
  
*Medium Rare: Red, Warm Center*  
  
*Medium: Pink Center*  
  
*Medium Well: Slightly Pink Center*  
  
*Well Done: Cooked Through, No Pink*

**SURF AND TURF** **\$52**

*5oz filet mignon topped with King Crab and classic Béarnaise served with your choice of an 8oz Lobster tail or 1 pound of Alaskan King Crab legs*  
 Complimented well with a bottle of Raymond Merlot \$55

**RANGE FILET MIGNON** **\$42**

*8oz Filet* **\$42**

*5oz Filet* **\$36**

*Served with your choice of sauce*  
 Complimented well with a bottle of J Pinot Noir \$70

**20oz. PORTERHOUSE** **\$42**

*Served with seasoned onion straws*  
 Complimented well with a bottle of Duckhorn Merlot \$95

**16oz. NEW YORK STEAK** **\$39**

*Topped with Thyme butter*  
 Complimented well with a bottle of Earthquake Cabernet \$50

**AGED PRIME RIB** **\$32**

*14oz cut* **\$32**

*10oz cut* **\$28**

*Served with a natural Au Jus and creamy horseradish*  
 Complimented well with a bottle of Plungerhead Zinfandel \$35

**16oz RIBEYE** **\$38**

*Topped with roasted shallot and seasoned onion straws*  
 Complimented well with a bottle of Francis Coppola Cabernet \$40

Please choose a sauce to accompany your steak:

<b>Chianti Demi Glace</b>	<b>Jack Daniel's Peppercorn Demi</b>
<b>Classic Béarnaise</b>	<b>Choron Béarnaise</b>

Steak Enhancements:

**Oscar Style** - *Topped with Alaskan King Crab and classic Béarnaise* **\$8**

**Maytag Bleu Cheese** - *Top any of your steaks with a hearty portion of melted Bleu cheese* **\$4**

**Pepper Encrusted** - *Have your steak encrusted with cracked black pepper and pan seared to perfection* **\$3**

**Blackened** - *Pan-seared with a Cajun season served with brown butter* **\$3**

Minimum cover per person \$25

## Desserts

### **BLACK VELVET TORTE**

**\$8**

*Layers of red velvet cake and cherries soaked in Benjamin port wine, served with black cherry ice cream*

### **RASPBERRY CHARLOTTE**

**\$8**

*Circle of ladyfingers touched with Chambord, filled with rich raspberry mousse and fresh raspberries*

### **CHOCOLATE MINT MARTINI**

**\$8**

*A chocolate mint mousse layered with Crème De Menthe and Chantilly cream*

### **CLASSIC CRÈME BRULEE**

**\$8**

*Classic rich custard topped with fresh cream & berries*

### **THE ULTIMATE DECISION!!!**

**\$12**

*Bananas Foster or Cherries Jubilee served over vanilla bean ice cream served in an almond tuille bowl (Serves two)*