



## DINNER

### STARTERS

- ROASTED OLIVES** artichoke, sundried tomato, citrus, herbs **8**
- CHEESE BOARD** 4 cheeses, marcona almonds, lavender honey, apple, crackers **19**
- NACHOS** cheese sauce, jalapeno, guacamole, pico, sour cream **14**
- CHICKEN WINGS** salt brined and crispy fried. choice of buffalo or sweet sesame soy **14**
- DAILY SOUP** chef inspired **cup 6 bowl 9**
- TURKEY POZOLE** toasted chiles, hominy, shaved radish, cilantro, crispy tortilla **cup 8 bowl 12**
- CRISPY BRUSSELS SPROUTS** romesco sauce, saba, marcona almond, maldon **14**

### SALADS AND SANDWICHES

- MIXED GREEN** cucumber, radish, sherry vinaigrette, artichoke **12**
- BIBB LETTUCE SALAD** roasted beets, avocado, candied pecans, horseradish vinaigrette **12**
- RANGE CAESAR** romaine leaves, fried alici, parmigiano, crostini **13**
- RANGE BURGER** bacon, caramelized onion, cheddar, pickle, lettuce, tomato, aioli, ketchup **18**
- FRIED CHICKEN SANDWICH** shredded lettuce, mamma lil's peppers, pepper jack, mayonnaise **16**

### MAINS

- HALF ROASTED CHICKEN** grilled carrots, snap peas, whipped potatoes, adobo jus **24**
- PAN ROASTED STEELHEAD** quinoa, cherry tomato, celery leaf, chimichurri **32**
- PENNE PRIMAVERA** spring vegetables, garlic, pomodoro, pecorino **22**
- BRAISED BEEF** mashed potato, cipolini, grilled carrots, demi **32**
- PASTA BOLOGNESE** bucatini, tomato, cream, parmigiano **24**
- RED CURRY** snap peas, potato, carrots, jasmine rice, coriander leaf, peanut **20 add salmon 8**
- FRIED RICE** nuoc cham, coriander, egg, braised pork, toasted peanut **24**
- GRILLED 10OZ FLATIRON** carrot butterscotch puree, marble potatoes, grilled shallot, asparagus **34**

Select menu items can be modified to accommodate dietary restrictions. Please ask your server.

Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

RANGE RESTAURANT AND BAR | 541-526-6862