



APPETIZERS

STUFFED ZUCCHINI BAKED ZUCCHINI FILLED WITH MORTADELLA & PARMESAN	8
JUMBO BUTTON MUSHROOM CAPS FILLED WITH GOAT CHEESE & FRESH HERBS	8
FRESH MADE MOZZARELLA & VINE RIPENED TOMATOES MADE IN HOUSE AND STUFFED WITH SUN DRIED TOMATOES & BASIL PESTO	9
ARTICHOKE & FRESH SPINACH DIP WARM ARTICHOKE AND CREAM CHEESE SERVED WITH BAGEL CHIPS AND PITA BREAD	9
BAKED ESCARGOT GARLIC BUTTER AND CROWNED WITH PUFF PASTRY	9
BABY BACK RIB SAMPLER A STACK OF MEATY SMOKED RIBS WITH OUR SAVORY BARBECUE SAUCE	10
JUMBO LUMP CRAB CAKES WITH RASPBERRY INFUSED FIELD GREENS AND BALSAMIC REDUCTION	10
SHRIMP COCKTAIL CHILLED AND SERVED WITH COCKTAIL SAUCE	14

SOUPS AND SALADS

SALAD BAR MIXED GREENS WITH YOUR FAVORITE TOPPINGS. GO BACK AS MANY TIMES AS YOU WOULD LIKE	11
CAESAR SALAD THE TRADITIONAL SALAD WITH ANCHOVY FILETS UPON REQUEST WITH GRILLED CHICKEN BREAST WITH GRILLED SHRIMP	6 10 14
RANGE STEAK SOUP OUR SIGNATURE SOUP, SERVED KETTLE HOT	5
LOADED BAKED POTATO SOUP TOPPED WITH SOUR CREAM, BACON, CHEESE & FRESH CHIVES	5

AWARD WINNING ENTREES

*ALL AWARD WINNING ENTREES INCLUDE: SALAD BAR OR CAESAR SALAD AND TWO SIDE ITEMS
ALL OF OUR STEAKS AND PRIME RIB ARE HAND CUT AND AGED 21 DAYS*

STEAK TEMPERATURES

*RARE-RED, COOL CENTER MEDIUM RARE-RED, WARM CENTER MEDIUM-PINK CENTER
MEDIUM WELL-SLIGHTLY PINK CENTER WELL-COOKED THROUGHOUT*

KANSAS CITY STRIP TEN OUNCE	24
SIXTEEN OUNCE	30
VOTED KANSAS CITY'S "BEST STRIP" BY <i>PITCH WEEKLY</i>	
RANGE BBQ RIBS SLOW SMOKED BABY BACK RIBS	25
GRAND PRIZE SIXTEEN OUNCE CERTIFIED ANGUS BEEF, 21 DAY AGED, KANSAS CITY STRIP BOURBON MARINATED, SEASONED & TOPPED WITH HERBED TRUFFLE BUTTER VOTED "BEST STEAK IN KANSAS CITY" AT THE 2008 <i>GREAT AMERICAN BBQ FESTIVAL</i>	35



STEAKS AND PRIME RIB

*ALL STEAKS, PRIME RIB, AND ENTREES INCLUDE: SALAD BAR OR CAESAR SALAD AND TWO SIDE ITEMS
ALL OF OUR STEAKS AND PRIME RIB ARE HAND CUT AND AGED 21 DAYS*

STEAK TEMPERATURES

*RARE-RED, COOL CENTER MEDIUM RARE-RED, WARM CENTER MEDIUM-PINK CENTER
MEDIUM WELL-SLIGHTLY PINK CENTER WELL-COOKED THROUGHOUT*

FILET MIGNON

OUR MOST TENDER CUT

SIX OUNCE

26

TEN OUNCE

36

RIBEYE FOURTEEN OUNCE

WELL MARBLED FOR A TENDER CUT

32

PORTERHOUSE TWENTY-TWO OUNCE

RICH FLAVOR OF THE STRIP AND TENDERNESS OF THE FILET

36

THE OUTLAW TWENTY SEVEN OUNCE

BONE IN RIBEYE SEASONED WITH SOUTHWEST SPICES

36

PRIME RIB

SLOW ROASTED SERVED WITH AU JUS AND HORSERADISH

TWELVE OUNCE

22

EIGHTEEN OUNCE

27

ENTREES

KUROBOTA PORK CHOP

TEN OUNCE HERB MARINATED SERVED WITH WHOLE GRAIN MUSTARD SAUCE

21

SMOKED HALF CHICKEN

FREE RANGE, HERB MARINATED AND SMOKED TO PERFECTION

21

WALNUT BLACKENED SALMON

SEASONED WITH CAJUN SPICES AND TOPPED WITH KAHLUA SAUCE

22

SEAFOOD PENNE PASTA

SCALLOPS, SHRIMP, & PEAR TOMATOES WITH PENNE IN A BASIL CREAM SAUCE

25

HALIBUT MEDITERRANEE

MARINATED WITH OLIVE OIL, GARLIC, SHALLOTS, TOMATOES AND HERBS

26

SEA SCALLOPS

PAN SEARED AND SERVED IN THE SHELL WITH SAFFRON BUTTER

28

CITRUS GRILLED LOBSTER TAIL

COLD WATER LOBSTER TAIL, GRILLED AND SERVED IN CITRUS BUTTER

33

TWIN LOBSTER TAILS

COLD WATER LOBSTER TAILS SERVED WITH DRAWN BUTTER AND LEMON

49

ALASKAN KING CRAB LEGS

A POUND AND A HALF SERVED WITH DRAWN BUTTER AND LEMON

57

RANGE SEAFOOD TRIO

A COLD WATER LOBSTER TAIL, KING CRAB LEG, & GRILLED SHRIMP SKEWER

59

ADD TO ANY ENTRÉE: LOBSTER TAIL 24, KING CRAB 27 OR SHRIMP SKEWER 12

SIDE ITEMS

CHOOSE TWO WITH ANY ENTRÉE, STEAK, OR PRIME RIB

BAKED POTATO

CREAMY MASHED POTATOES

STEAK FRIES

FRESH VEGETABLE DU JOUR

SAUTÉED BUTTON MUSHROOMS

GRUYERE POTATOES AU GRATIN

DEEP FRIED ONION RINGS

SAUTÉED BABY SPINACH



DESSERTS

CHOCOLATE VOLCANO

A SENSATIONAL TASTE ERUPTION!
CHOCOLATE ICE CREAM COVERED WITH
HEATH BAR CRUNCH AND THEN DIPPED IN
CHOCOLATE SERVED ON A POOL OF FLAMING
STRAWBERRY LAVA SAUCE
ENOUGH FOR TWO
\$10

CHOCOLATE COVERED CHEESECAKE

AN UNDERTAKING FOR THE MOST
INDULGENT. A CREAMY VANILLA CHEESECAKE
DIPPED IN RICH CHOCOLATE SAUCE AND
SERVED WITH VANILLA CREAM
\$7

FOUR LAYER CARROT CAKE

A HUGE SLICE OF OUR HOME MADE
SWEET SPICE CAKE INFUSED WITH
CINNAMON, WALNUTS & PECANS, TOPPED
WITH A RICH CREAM CHEESE ICING
\$7

CHOCOLATE CUPCAKE

AS BIG AS THE OPEN RANGE. FILLED WITH
CHOCOLATE GANACHE' AND TOPPED WITH
CHOCOLATE BUTTER CREAM ICING
\$6



DESSERTS

RANGE ROCKSLIDE

A TRADITION HERE AT THE RANGE. A GIANT
AND WE MEAN GIANT, CHOCOLATE BROWNIE
WARMED & TOPPED WITH VANILLA ICE CREAM,
DRIZZLED WITH
WHITE CHOCOLATE, STRAWBERRY,
RASPBERRY & CHOCOLATE SAUCES
\$6

MOM'S BAKED APPLE PIE

JUST LIKE MOM USED TO MAKE, SERVED WARM
WITH A SCOOP OF CINNAMON ICE CREAM
\$6

NEW YORK CHEESECAKE

OUR SMOOTH & CREAMY HOME MADE
CHEESECAKE IN THE NEW YORK TRADITION
\$6

CRÈME BRULEE

END YOUR DINNER WITH OUR RICH AND
VELVETY CRÈME BRULEE. PRESENTED WITH A
CRISP SUGAR TOP
\$5