



APPETIZERS

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
STUFFED PORTOBELLO MUSHROOM WITH CRAB AND FONTINA CHEESE	12
SHRIMP COCKTAIL CHILLED AND SERVED WITH COCKTAIL SAUCE	14

SOUPS AND SALADS

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

SIDE ITEMS

CHOOSE TWO WITH ANY ENTRÉE, STEAK, OR PRIME RIB

- BAKED POTATO
- CREAMY MASHED POTATOES
- STEAK FRIES
- GRUYERE POTATOES AU GRATIN
- DEEP FRIED ONION RINGS
- SAUTÉED BABY SPINACH
- SAUTÉED BUTTON MUSHROOMS
- FRESH VEGETABLE DU JOUR



ALL STEAKS, PRIME RIB, AND ENTREES INCLUDE: SALAD BAR OR CAESAR SALAD AND ANY TWO SIDE ITEMS

STEAKS AND PRIME RIB

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

KANSAS CITY STRIP TEN OUNCE

24

SIXTEEN OUNCE

30

VOTED KANSAS CITY'S "BEST STRIP" BY *PITCH WEEKLY*

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 *GREAT AMERICAN BBQ FESTIVAL*

35

RIBEYE FOURTEEN OUNCE

WELL MARBLED FOR A JUICIER TENDER CUT

32

PORTERHOUSE TWENTY-TWO OUNCES

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

RANGE BBQ RIBS

SLOW SMOKED BABY BACK RIBS

25

BRAISED BEEF SHORT RIBS

TENDER BEEF SHORT RIBS, COOKED SLOWLY IN THEIR OWN FLAVORFUL AU JUS

27

COUNTRY FRIED LOBSTER TAIL

COLD WATER LOBSTER TAIL, FRIED WITH SEASONED FLOUR FOR THE ULTIMATE INDULGENCE

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