



APPETIZERS

BUTTON MUSHROOM CAPS FILLED WITH BOURSIN CHEESE AND TOPPED WITH SMOKED GOUDA	\$8
MUSSELS DIJON FRESHLY SAUTÉED AND SERVED IN A RICH CREAM SAUCE	\$9
ARTICHOKE AND SPINACH DIP SERVED WITH LAVOSH AND PITA BREAD	\$9
BAKED ESCARGOT IN GARLIC BUTTER AND CROWNED WITH PUFF PASTRY	\$9
BABY BACK RIB SAMPLER HICKORY SMOKED AND SERVED WITH OUR SAVORY BARBECUE SAUCE	\$10
RANGE CRAB CAKES WITH APPLE, FENNEL AND MANDARIN VINAIGRETTE SLAW	\$10
PETITE BEEF WELLINGTON MUSHROOM TOPPED TENDERLOIN IN PUFF PASTRY SERVED WITH DEMI GLACE	\$12
MARYLAND BLEU LUMP CRAB COCKTAIL SERVED WITH COCKTAIL SAUCE AND LEMON	\$14
SHRIMP COCKTAIL CHILLED AND SERVED WITH COCKTAIL SAUCE AND LEMON	\$14

SOUPS AND SALADS

SALAD BAR GO BACK AS MANY TIMES AS YOU WOULD LIKE	\$11
CAESAR SALAD FRESH ROMAINE, TANGY DRESSING, PARMESAN CHEESE AND HOMEMADE CROUTONS	\$5
FRESH SPINACH SALAD WITH CANDIED PECANS AND BOURBON VINAIGRETTE	\$5
RANGE STEAK SOUP SERVED KETTLE HOT	\$5
LOADED BAKED POTATO SOUP TOPPED WITH SOUR CREAM, BACON, CHEESE AND FRESH CHIVES	\$5

AWARD WINNING ENTREES

ALL AWARD WINNING ENTREES INCLUDE: SALAD BAR, CAESAR OR SPINACH SALAD AND TWO SIDE ITEMS

ALL OF OUR STEAKS AND PRIME RIB ARE HAND CUT AND AGED TWENTY-ONE 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 VOTED KANSAS CITY'S "BEST STRIP" BY <i>PITCH WEEKLY</i>	
TEN OUNCE	\$26
SIXTEEN OUNCE	\$32
THE "GRAND PRIZE" SIXTEEN OUNCE CERTIFIED ANGUS BEEF KANSAS CITY STRIP BOURBON MARINATED, SEASONED AND TOPPED WITH HERBED TRUFFLE BUTTER VOTED "BEST STEAK IN KANSAS CITY" AT THE 2008 <i>GREAT AMERICAN BBQ FESTIVAL</i>	\$36



STEAKS AND PRIME RIB

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

FILET MIGNON

OUR MOST TENDER CUT

SIX OUNCE

\$28

TEN OUNCE

\$37

RIBEYE FOURTEEN OUNCE

WELL MARBLED FOR A FLAVORFUL CUT

\$32

PORTERHOUSE TWENTY-TWO OUNCE

RICH FLAVOR OF THE STRIP AND TENDERNESS OF THE FILET

\$38

THE OUTLAW TWENTY-SEVEN OUNCE

BONE IN RIBEYE SEASONED WITH SOUTHWEST SPICES

\$38

PRIME RIB

SLOW-ROASTED AND SERVED WITH AU JUS AND HORSE RADISH

TWELVE OUNCE

\$22

EIGHTEEN OUNCE

\$27

ENTREES

KUROBOTA PORK CHOP TEN OUNCE

HERB MARINATED AND SERVED WITH A WHOLE GRAIN MUSTARD SAUCE

\$22

MARINATED ROASTED HALF CHICKEN

FREE RANGE, HERB MARINATED AND ROASTED TO PERFECTION

\$22

CEDAR PLANK SALMON

TOPPED WITH HERBED BUTTER ON A CEDAR PLANK

\$25

RANGE BBQ RIBS FULL SLAB

HICKORY SMOKED AND SERVED WITH OUR SAVORY BARBECUE SAUCE

\$26

FRESH GRILLED SWORDFISH

TOPPED WITH MANGO SALSA

\$27

SEA SCALLOPS

PAN-SEARED AND SERVED IN THE SHELL WITH SAFFRON BUTTER

\$28

RACK OF LAMB

SEASONED WITH CHIMICHURRI AND ROASTED TO PERFECTION

\$34

TWIN COLD WATER LOBSTER TAILS

SERVED WITH DRAWN BUTTER AND LEMON

\$50

LOBSTER THERMIDOR WITH LINGUINE

A WHOLE MAINE LOBSTER, BROILED AND STUFFED WITH GARLIC HERB LINGUINE

ACCOMPANIED WITH YOUR CHOICE OF ONE SIDE ITEM

\$50

ALASKAN KING CRAB LEGS ONE AND A HALF POUNDS

SERVED WITH DRAWN BUTTER AND LEMON

\$59

RANGE SEAFOOD TRIO

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

\$62

TREAT YOURSELF:

LOBSTER TAIL \$25

KING CRAB \$28

SHRIMP SKEWER \$14

SIDE ITEMS

CHOOSE TWO WITH ANY ENTRÉE, STEAK, OR PRIME RIB
ADDITIONAL SIDES ARE \$4 EACH

FRESH VEGETABLE DU JOUR

BAKED POTATO

CREAMY PARMESAN MASHED POTATOES

SEASONED FRENCH FRIES

LONG GRAIN AND WILD RICE

SAUTÉED BUTTON MUSHROOMS

GRUYERE POTATOES AU GRATIN

LOADED BAKED SWEET POTATO

SAUTÉED BABY SPINACH

STEAMED ASPARAGUS