

Appetizers to Share

Shrimp Cocktail \$16

Traditional cocktail sauce, lemon and fresh grated horseradish

Alaskan King Crab Cocktail \$16

Remoulade and cocktail sauces

Beef Coulette \$16

4 oz. sirloin steak with poblano salsa and spiced arugula

Wagu Carpaccio \$15

Served with traditional condiments

Peking Duck Confit \$15

Served with warm potato salad and mustard vinaigrette

Southwest Artichoke & Crab Dip \$15

Lump crab, grilled pita chips and soft pretzels

Chilled Seafood Platter \$54

Jumbo shrimp, oysters on the half shell, Alaskan King crab legs and lobster with cocktail sauce and a creamy herb sauce



Fresh Seasonal Oysters 1/2 dozen \$14

Cold-water oysters served fried, Rockefeller or on the half shell 1 dozen \$20

Dungeness Crab Cakes \$17

With warmed Heirloom tomatoes and lemon aioli

Escargot en Croûte \$13

Puff pastry, button mushrooms, garlic herb butter and asiago cheese crisp

Tempura Diver Scallops \$16

With applewood smoked bacon, beurre blanc and tempura seasonal vegetables

Soups

Creamy Five Onion Soup \$9

Melted Gouda

Brandied Lobster Bisque \$9

Maine lobster and crème fraîche

Salads



Wilted Spinach Salad \$8

Toasted pine nuts, feta cheese and crumbled bacon, served with raspberry vinaigrette dressing

House Salad \$7

Medley of fresh seasonal greens with tomato wedges, diced cucumbers, shredded carrots, with your choice of dressing

Classic Caesar \$8

Long Romaine hearts, wedge tomatoes, fresh shaved parmesan, house-made croutons with Caesar dressing

Range Wedge \$8

Wedge of iceberg lettuce with crumbled bacon, tomatoes, cucumbers, black olives, cheddar cheese and croutons topped with Ranch dressing

Blue Cheese and Apple Salad \$8

Medley of arugula, spring greens and frisée, mixed with blue cheese crumbles, marinated red onion, toasted walnuts and spiced apples, served with balsamic vinaigrette

Chops & Poultry

Australian Kobe \$37

Tri Tip of Beef

Stuffed with roasted poblano pepper and jalapeño aioli

12 oz. Center Cut Pork Chop \$37

Served with apple compote

Grilled Organic Half Rack \$46

of Colorado Lamb

Served with mint pesto

Roasted Free Range Chicken \$33

Served with caramelized cipollini onion and hunter sauce

“Kobe” Short Rib \$35

With horseradish whipped potatoes and natural au jus

Steaks & Prime Rib

(USDA Dry-Aged Angus Beef)

Prime Rib	14 oz.- \$35	Boneless 18 oz. New York	\$44
	20 oz.- \$40	Steak Delmonico Style	
<i>Natural au jus and horseradish crème</i>		<i>Coated with a garlic Dijon mustard and covered with a brandied peppercorn sauce</i>	
20 oz. Bone-In New York Strip	\$43	20 oz. Grilled Bone-In Rib Eye	\$44
24 oz. Bone-In Porterhouse	\$45	<i>With herb compound butter</i>	
10 oz. Filet Mignon	\$40	Surf & Turf	\$46
		<i>6 oz. petite filet mignon with 4 oz. lobster medallion, served with herb butter sauce</i>	

Dipping Sauces - \$2 each or all 3 for \$5

Caramelized Onion Demi • Red Port Wine Reduction • Brandied Peppercorn Sauce

Seafood Combinations

Add to any entrée

Lobster Tail	½ lb. King Crab Legs	Giant Fried Shrimp
\$28	\$22	\$22

Seafood

Blackened Salmon Florentine	\$36	Alaskan King Crab Legs	\$45
<i>Parmesan whipped potatoes, roasted red peppers and wilted spinach</i>		<i>1 ½ lbs. steamed with drawn butter</i>	
Twin Australian Lobster Tails	\$56	Butter Poached	Priced Daily
<i>Cold water tails brushed with herb butter</i>		Live Maine Lobster	
Lobster Gnocchi	\$34	<i>With Yukon whipped potatoes and a vegetable medley</i>	
<i>Crimini mushrooms, English peas in a butter cream sauce</i>		Giant Fried Shrimp (4)	\$35
		<i>Served with balsamic glaze and mango chutney</i>	

Side Orders

Garlic Steak Fries	\$7	Alsation Red Potatoes	\$7
Yukon Gold Mashed Potatoes	\$7	<i>With bacon and caramelized onions</i>	
Grilled or Steamed Asparagus	\$9	Vegetable Risotto	\$7
Idaho Baked Potato	\$7	Idaho Au Gratin Potatoes	\$7
Creamed Spinach	\$7	<i>Idaho potatoes served au gratin style, with layered mild cheddar cheese</i>	
<i>Sautéed spinach in a Gruyere cheese sauce and a hint of nutmeg</i>		Elbow Macaroni and Cheese	\$7
Sautéed Mushrooms	\$7	<i>With diced smoked ham</i>	
<i>With garlic butter</i>		Mixed Vegetables	\$7

18% gratuity will be added to parties of 8 or more
\$8 split plate charge on all entrées

DESSERTS

(Perfect for Two)

Range Volcano Crunch \$12

Heath Bar ice cream covered with Nestle Crunch, chocolate sauce, flamed with Bacardi 151 Rum, served tableside

Molten Chocolate Lava Cake \$9

Chocolate cake with a warm liquid center, served with white chocolate gelato and fresh raspberries

Crème Brûlée \$9

Traditional vanilla bean custard, served with fresh berries

New York Style Cheesecake \$9

Rich cheesecake, served with your choice of velvety chocolate sauce or cherry compote

Warm Pineapple Upside Down

Bread Pudding \$8

Sweet pineapple bread pudding baked to perfection with a caramelized brown sugar crust, served with warm caramel sauce and cinnamon gelato

Caramel Apple Crunch \$8

Golden flaky pastry baked with crisp Granny Smith apple slices and spiced cream, served with vanilla bean gelato and drizzled with a creamy praline sauce

Bananas Foster in Phyllo \$8

Our take on the traditional...cinnamon and sugar pastry cup filled with brown sugar pecan gelato, topped with fresh bananas and traditional foster sauce

Ice Cream Profiteroles \$8

Delicate pastry filled with vanilla cream gelato smothered with warm chocolate sauce, served with house-made toffee chips and fresh berries

Assorted Homemade Gelatos and Sorbets

\$8

GELATOS

Tiramisu

Vanilla Bean

Dark Chocolate

Pistachio

Espresso

SORBETS

Morello Cherry

Champagne

Caribbean Cocktail

Sicilian Lemon

Blood Orange

LIQUOR

**DESSERT IS FINE, BUT...
LIQUOR IS QUICKER...**

\$12 each

Frozen Key Lime Pie Martini

*A refreshing combination of Smirnoff Citrus
and Smirnoff Vanilla Vodkas,
Midori, lime juice and half & half*

Coconut Cream Colada

*Creamier than the real thing with
Parrot Bay Coconut, Kahlúa,
tasty pineapple juice and real cream
of coconut*

Peach & Puckerita

*Peaches! Apples! Margaritas!
DeKuyper Peach Schnapps and
DeKuyper Sour Apple Pucker Schnapps,
mixed with a touch of margarita mix*

Nuts & Berries Jubilee

*It's not what you're thinking!
A fruity concoction
of Chambord and Frangelico
with Baileys Irish Cream
and a touch of fresh crème*

Peppermint Baileys & Crème

*What good is dessert if it's not sweet!
We add Peppermint Schnapps to
Baileys Irish Cream,
pour in fresh brewed coffee and
top with whipped cream*