



RANGE

RESTAURANT & BAR

BOARDS

1 board6 | 3 boards15 | 6 boards24

- SOPRESATTA - grilled bread
- DEVILED EGGS - candied bacon
- LOCAL CHEESE & CRACKERS
- SMOKED TROUT MOUSSE - butter lettuce, pickled red onions
- FRIED ASPARAGUS - paprika aioli
- HOUSE ROASTED NUTS
- WARM OLIVES - citrus
- CHICKEN LIVER - crostini

OPENERS

- HOUSE MADE PRETZEL
white cheddar, parmesan, blue cheese, grain mustard12
- SEASONAL SOUP
ingredients from our local farmers9
- BABY LEAF LETTUCE SALAD
avocado, parsley, pumpkin seeds, poppy seed vinaigrette12
- ROASTED CAULIFLOWER A'LA BESCH
paprika aioli13
- GRILLED FLATBREAD
tomato jam, pickled red onion, buffalo mozzarella, arugula.....14
- SOFT SHELL CRAB
grilled orange, fresh laurel aioli18
- WILD ARUGULA
roasted apricot, fresh ricotta, marcona almonds, mielagro vinaigrette.....13
- CRISPY DUCK CONFIT
poached egg, pickled plum, grilled kale.....13

FOOD FROM THE FIRE

- SPIT ROASTED CHICKEN
confit leg and thigh, greens, heirloom potato, fennel marmalade.....27

SEARED & GRILLED

- PORK CHOP
wild rice, swiss chard, onion cream, roaststet cherries28
- KING SALMON
artichokes, baby kale, radish, green garlic vinaigrette33
- SUMMER VEGETABLE GRATIN
basil pesto, grilled zucchini, eggplant, ricotta, parmesan.....22
- BEEF TENDERLOIN
7oz - cast iron potato gratin, royal trumpet, port caramelized onions45
- ALASKAN HALIBUT
roasted summer squash panzanella, piquillo pepper, watercress.....34
- NEW YORK
12oz - crispy new potato, smoked onion, asparagus, bordelaise.....35

RANGE BURGER

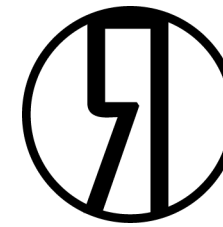
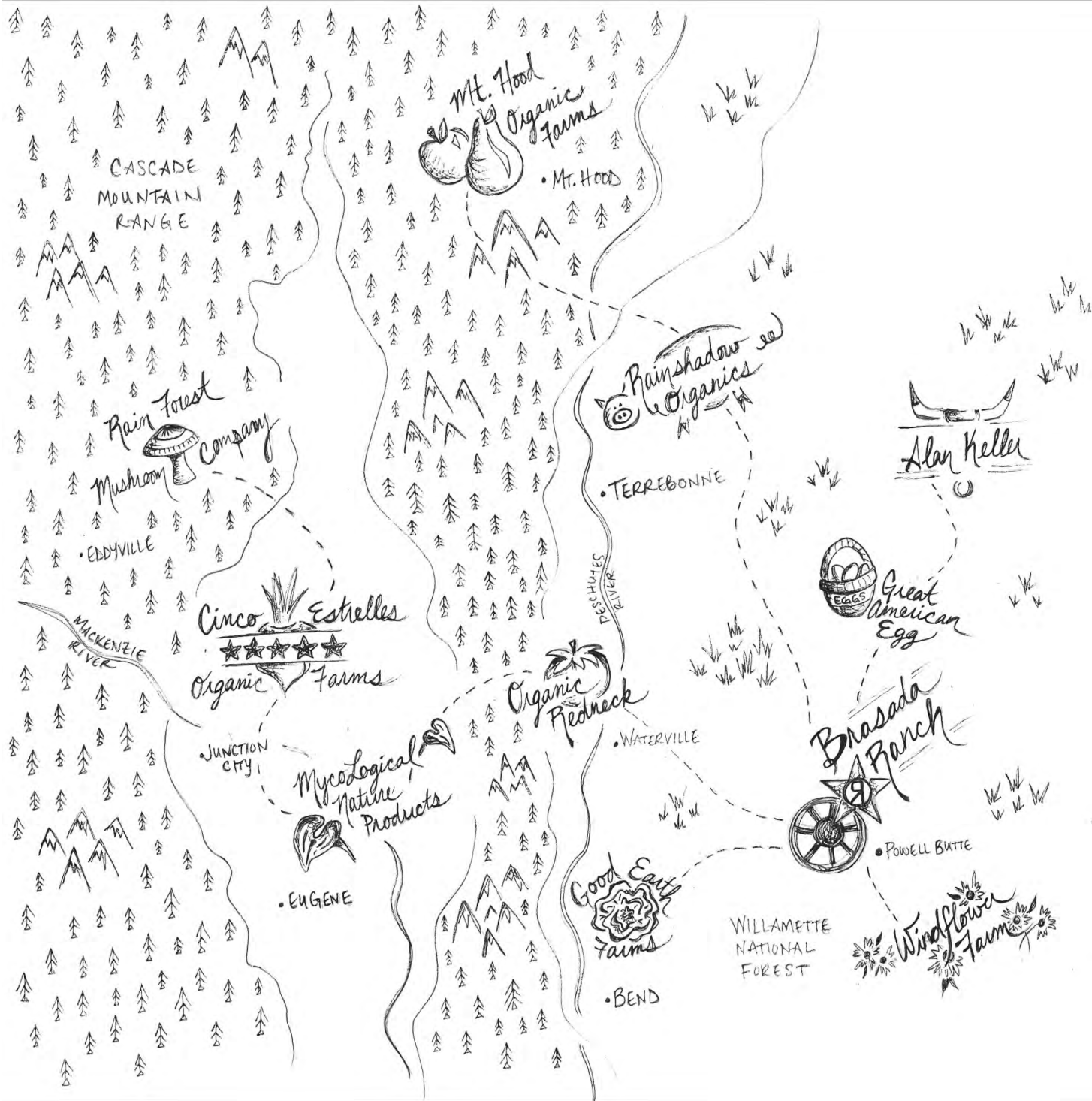
- HALF POUND GROUND CHUCK
caramelized onions, cheddar, garlic aioli14
- (+) bacon2

THE FIELDS & GARDENS

- FIELDS & GARDENS TRIO
select three preparations from below for your entrée19
- COAL ROASTED BEETS
walnuts, blue cheese, golden raisin vinaigrette10
- CRISPY NEW POTATO
spicy aioli, white cheddar, sage11
- FOREST MUSHROOMS
crispy shallots, gremolata12
- POTATO PUREE
yukon golds, roasted garlic, thyme8
- GRILLED CARROTS
cilantro, espelette10

PASTA & GRAINS

- PAPAREDELLE
beef and pork ragu, arugula, pecorino22
- RICOTTA GNOCCHI
peas, roasted carrots, brown butter, mint gremolata.....20
- ROCK SHRIMP RISOTTO
olives, capers, saffron26



RANGE
RESTAURANT & BAR

OUR PHILOSOPHY

RANGE RESTAURANT AND BAR IS PROUD TO SHOWCASE THE BOUNTY OF OREGON — FROM OUR MANY PARTNER FARMS, RANCHES, ORCHARDS, CREAMERIES AND WINERIES. OUR MENUS EMPHASIZE THIS LONG-TERM COMMITMENT TO THE SEASONAL, ORGANIC, SUSTAINABLE PRACTICES OF FARMERS THROUGHOUT CENTRAL OREGON AND THE STATE. RATHER THAN A SPECIFIC CUISINE, WE ARE PASSIONATE ABOUT CREATING A LIVING, BREATHING MENU THAT FOCUSES ON SEASONALITY, AND PREPARING DISHES THAT BRING OUT THE LOCAL, TRUE FLAVORS FROM THE WEEKLY BOUNTY.

WE HOPE YOU ENJOY — THE GATHERING, THE MOMENTS, THE VIEWS AND THE INGREDIENTS WE PREPARE — ALL MADE POSSIBLE THANKS TO OUR FARMERS AND YOU. THANK YOU.

WELCOME TO THE HEART OF EVERYTHING.