

**DINNER**

# APPETIZERS

**SOUTH TEXAS BEEF TARTARE "PARISA"** \_\_\_\_\_ 15

 Inspired by South Texas Tradition, This "Steak Tartare" is Prepared with Sharp Cheddar Cubes, Poblano and Jalapeño Peppers, Kewpie Mayo and Classic Saltines.

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Italian Bufala Milk Burrata | Seasonal Mostardo | Charred Toast 13

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Artisanal Cheese and Charcuterie Board 26

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Black Pepper Meatballs | Parmigiano-Reggiano | Tomato Jam | Burrata | Rapini Pesto 14

## SNACKS

Manchego Hushpuppies 8  
Saffron Aioli

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Deviled Eggs 7  
Dijon | Smoked Paprika

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Fried Blue Cheese-Stuffed Olives 9

Gulf Coast Oysters 2.50

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East Coast Oysters 3.25

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Jumbo Shrimp Cocktail (5) 16  
Horseradish Cocktail Sauce

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"Aspen-Style" Frites 10  
Truffle Oil | Parmigiano-Reggiano

# SALADS AND BISQUE

## TABLESIDE CAESAR SALAD \_\_\_\_\_ 21 (For Two)

 Classic Caesar Salad with Organic Hen Egg, White Anchovy and Extra Virgin Olive Oil. Hand-Mulled and Tossed Tableside with Parmigiano-Reggiano and House-Made Croutons. Prepared for Two Servings.

Range Chopped Salad | Cucumber | Avocado | Beefsteak Tomato | Cashew | Lemon Dressing 13

Cherry Tomato | Cucumber | Greek Feta | Green Olive | Pepperoncini | Red Wine Vinaigrette 13

Chef Jason Dady's Daily Market Salad 14

"Loaded" Potato Chowder | Bacon | Cheddar | Chives 10

Wild Mushroom Bisque | Black Pepper Crema | Extra Virgin Olive Oil 9

# HOUSE-MADE PASTA

## BEEF TENDERLOIN BOLOGNESE \_\_\_\_\_ 16

 Authentic Tuscan-Inspired Bolognese - the Most Iconic Italian Meat Sauce - with Ground Creekstone Beef Filet, San Marzano Tomatoes, Roasted Garlic, Herbs, Parmigiano-Reggiano and House-Made Radiatore.

Chef Dady's Signature Creamy Duck Confit 17  
Sweet Corn | Garlic Breadcrumbs | Orecchiette

44 Farms Wagyu Mozzarella Stuffed Meatball 15  
San Marzano Tomato Sauce | Spaghetti

Braised Chicken and Artichoke Ragù 16  
Olives | Baby Spinach | Campanelle

Shaved Brussels Sprouts and Smoked Gouda Crema 15  
Bacon | Pecan | Butternut Squash | Truffle Oil | Casarecce

## OUR BEEF HAS A STORY WORTH TELLING.

Our beef program showcases the best-of-the-best and highlights Chef Dady's culinary roots.

Born and raised in central Nebraska, the home of meat and potatoes, cornfields and cattleranches, Chef Dady curates Black Angus cuts from top ranchers throughout America's Heartland and Central Texas.

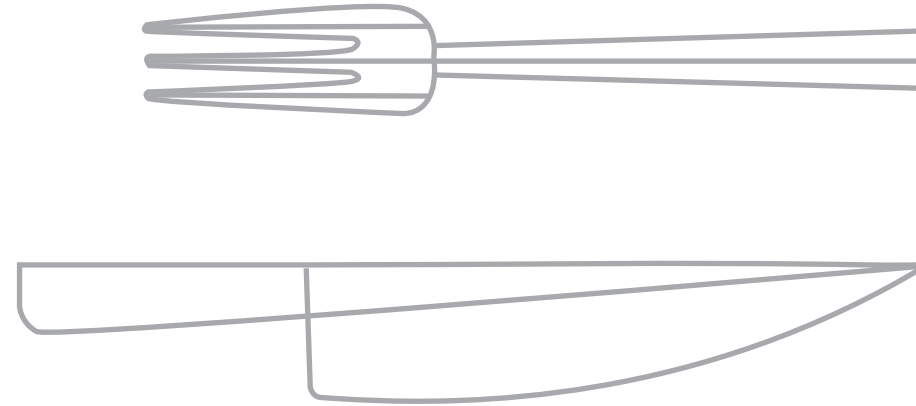
Selections are hand-cut and aged for premium flavor and texture..



<b>TEMPERATURE</b>	<b>RARE</b>   Red Cool Center
	<b>MEDIUM RARE</b>   Red Warm Center
	<b>MEDIUM</b>   Pink Hot Center
	<b>MEDIUM WELL</b>   Dull Pink Center
	<b>WELL DONE</b>   "As You Wish"

Consuming of raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

Please inform your server or manager of any food allergies or dietary restrictions.



# STEAK

New York Strip | 16 Ounces 48  
44 Farms • Cameron, Texas

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Sirloin Coulette | 10 Ounces 35  
44 Farms • Cameron, Texas

Ribeye | 18 Ounces 50  
Creekstone Farms • Arkansas City, Kansas

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Tenderloin Filet | 10 Ounces 45  
Creekstone Farms • Arkansas City, Kansas

## TOPPERS

Fried Local Hen Egg 3

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Chef's Seasonal Butter 4

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Seared Foie Gras | Pickled Blueberry 19

## SURF AND TURF

Lobster Tail "Beurre Monte" (Half or Full) 22/40


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Lime Butter Basted Shrimp (4) 13

*Ask Your Server About Nightly Specials*

# SEAFOOD

## LOBSTER THERMIDOR \_\_\_\_\_ 40

 Maine Lobster, Fresh From the Cold Waters North of Maine,  
Baked with Béarnaise Lobster Bisque and Grilled Asparagus.

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Breaded Gulf Red Snapper | Lemon Beurre Blanc 38

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Pan-Roasted Ora King Salmon 39

# FIELD

Black Truffle-Glazed Roasted Half Chicken 29

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Grilled Texas Bobwhite Quail 33

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Bacon-Crusted Heritage Berkshire Pork Ribeye | 16 Ounces 32

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Nightly Vegetarian Offering MP

## WITH THE LAND, AND WITH THE SEA.

The culinary journey continues with the bounties from sea to land. From the rivers of Idaho to the Pacific and Atlantic Oceans, Chef Dady offers the finest seafood selections. The Field entrées feature organic poultry, Heritage Berkshire pork and the not-to-be-missed nightly vegetarian offering.

## OYSTER BAR

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### ASK YOUR SERVER ABOUT TODAY'S SELECTIONS

East and Gulf Coast hand-shucked raw oysters, served with house mignonette, cocktail sauce and lemon. Order by the each, half or full dozen.

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FRESH  DAILY

## FAMILY-STYLE SIDES

"Aspen Style" Fries   Truffle Oil   Parmigiano-Reggiano	10
Crispy Fried Brussels Sprouts   Blood Orange Gastrique	11
Orzo Cacio e Pepe	10
Grilled Asparagus   Lemon Aioli	12
Marble Potato Confit   Bacon Cream	12
Roasted Jalapeño Cheddar Grits	11
Creamed Spinach	14
Smoked Gouda Cauliflower Gratin	12
Button Mushrooms   Thyme   Garlic   White Wine	10
Beefsteak Tomato   Olive Oil   Sea Salt   Avocado	12

## SAUCES

Cognac-Green Peppercorn Au Poivre   5
Béarnaise   5
Basil Oil Chimichurri   5

## HAPPY HOUR

JOIN US FOR HAPPY HOUR AT THE BAR!

Daily 3:00 P.M. - 6:00 P.M.

And One Hour Before Closing

DRINK  SPECIALS

**THANK YOU FOR DINING WITH US.  
BOOK YOUR NEXT PARTY TODAY!**

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**FOR MORE INFO VISIT [RANGESA.COM](http://RANGESA.COM)**

210.227.4455 | 125 E. Houston Street San Antonio, Texas, TX 78205

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**A JASON DADY RESTAURANT CONCEPT**

**Chef/Owner • Jason Dady | Jake Dady**

**Executive Sous Chef • Clinton Hazlett**

**General Manager • Colin Bryant**

**Director of Sales and Catering • Liza Hill**





# CLASSIC COCKTAILS

TABLESIDE MARTINIS | HENDRICK'S | BOTANIST | ABSOLUT ELYX | STOLI \_\_\_\_\_ 15

✂ Expertly crafted martini of your choice prepared tableside with classic accoutrements



Buffalo Trace Old Fashioned	13
Woodford Reserve Boulevardier	15
Old Forester's "Statesman" Manhattan	13
Beefeater Tom Collins	12
Mt. Gay Daiquiri	12
Alkkemist Negroni	15
Sazerac Rye	13

Bombay Sapphire Gimlet	12
WL Weller Mint Julep	12
Remy VSOP Sidecar	13
Hendrick's Gin and Tonic	13
Hussong's Hand Shaken Margarita	13
Patrón Tequila "Ranch Water"	12
Grey Goose "The Chilton"	12

# BEER LIST

## TAPS

Alamo Golden Ale

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Modelo Especial

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Shiner Bock

Southerleigh "Slang" Seasonal

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Real Ale Axis IPA

## BOTTLES AND CANS

Lone Star

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Bud Light

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Michelob Ultra

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Coors Light

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Miller Lite

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Corona Extra

Dos XX Lager

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Legal Draft Chief Justice Stout

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Celis White Ale

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Buffalo Bayou "More Cowbell" Double IPA

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Real Ale Devil's Backbone

