

LUNCH

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.

Italian Bufala Milk Burrata | Seasonal Mostardo | Charred Toast 13

Artisanal Cheese and Charcuterie Board 26

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

SNACKS

Manchego Hushpuppies 8
Saffron Aioli

Deviled Eggs 7
Dijon | Smoked Paprika

Fried Blue Cheese-Stuffed Olives 9

Gulf Coast Oysters 2.50

East Coast Oysters 3.25

Jumbo Shrimp Cocktail (5) 16
Horseradish Cocktail Sauce

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

SALAD

AVAILABLE IN APPETIZER OR ENTRÉE PORTIONS


Range Chopped Salad Cucumber Avocado Beefsteak Tomato Cashew Lemon Dressing	8 13
Cherry Tomato Cucumber Greek Feta Green Olive Pepperoncini Red Wine Vinaigrette	8 13
Chef Jason Dady's Daily Market Salad	9 14

Add Chicken Breast 9 | Add Petite Ora King Salmon Fillet 15 | Add Petite Tenderloin Filet 18

BISQUE

"Loaded" Potato Chowder Bacon Cheddar Chives	10
Wild Mushroom Bisque Black Pepper Crema Extra Virgin Olive Oil	9

LUNCH PRIX FIXE

TWO-COURSE MEAL _____ 20
 Choose a Warm Soup or Crisp Salad to Pair with Your Choice of Chef's House-Made Pasta, Expertly Prepared Steak, or Fresh Fish.

FIRST COURSE

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

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

SECOND COURSE

Beef Tenderloin Bolognese | Roasted Garlic | Parmigiano | Radiatore Pasta

Braised Chicken and Artichoke Ragu | Olives | Baby Spinach | Campanelle Pasta

Petite Pan-Roasted Ora King Salmon | Orzo Cacio e Pepe

Petite 44 Farms Sirloin Coulette | Grilled Asparagus | Lemon Aioli *(\$5 Supplement)*

HOUSE-MADE PASTA

BEEF TENDERLOIN BOLOGNESE _____ 15

 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 Sweet Corn Garlic Breadcrumbs Orecchiette	16	44 Farms Wagyu Mozzarella Stuffed Meatball San Marzano Tomato Sauce Spaghetti	14
Braised Chicken and Artichoke Ragu Olives Baby Spinach Campanelle	15	Shaved Brussels Sprouts and Smoked Gouda Crema Bacon Pecan Butternut Squash Truffle Oil Casarecce	14

SANDWICHES

SERVED WITH HOUSE FRITES

Grilled 44 Farms Cheeseburger Traditional Fixings	14
Italian Hot Beef House-Made Giardiniera Sweet Peppers Provalone	14
BBLT Bacon Burrata Lettuce Tomato	12
Connecticut Lobster Roll Buttered Warm Lobster King's Hawaiian Bun	22
Chilled Steak Sandwich Arugula Tomato Jam Carmelized Onion Horseradish Aioli	14

STEAK

44 Farms Sirloin Coulette	18 35
Creekstone Farms Beef Tenderloin Filet	23 45
Creekstone Farms Ribeye 18 Ounces	50
44 Farms New York Strip 16 Ounces	48

SEAFOOD

Lobster Thermidor	40
Breaded Gulf Red Snapper Lemon Beurre Blanc	38
Pan-Roasted Ora King Salmon	39

FIELD

Black Truffle Glazed Half Roasted Chicken	29
Grilled Texas Bobwhite Quail	33
Bacon-Crusted Heritage Berkshire Pork Ribeye 16 Ounces	32
Nightly Vegetarian Offering	MP

TEMPERATURE	RARE Red Cool Center
	MEDIUM RARE Red Warm Center
	MEDIUM Pink Hot Center
	MEDIUM WELL Dull Pink Center
	WELL DONE "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.

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!**

FOR MORE INFO VISIT 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

Modelo Especial

Shiner Bock

Southerleigh "Slang" Seasonal

Real Ale Axis IPA

BOTTLES AND CANS

Lone Star

Bud Light

Michelob Ultra

Coors Light

Miller Lite

Corona Extra

Dos XX Lager

Legal Draft Chief Justice Stout

Celis White Ale

Buffalo Bayou "More Cowbell" Double IPA

Real Ale Devil's Backbone

