

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

DAILY OYSTER SELECTIONS _____ Gulf & East Coast MP

 Oysters take on flavors from the waters in which they live: the minerality, brininess, richness and vegatal tones. With our daily East Coast offerings, you'll enjoy a variety of selections and tastes sourced from across the Atlantic Coast. Our Gulf Coast selections originate in Louisiana, Alabama and Texas.

White Cheddar Jalapeño Hushpuppies Japanese Mayo Lime	8	Jumbo Shrimp Cocktail (5) Horseradish Cocktail Sauce	16
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Deviled Eggs Dijon Smoked Paprika	7	Fried Blue Cheese-Stuffed Olives	9
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SALAD

AVAILABLE IN APPETIZER OR ENTRÉE PORTIONS

Range Chopped Salad Cucumber Avocado Beefsteak Tomato Cashew Lemon Dressing	8 13
Iceberg Wedge Avocado Mousse Blue Cheese Cherry Tomato Crispy Bacon 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

Lobster Bisque Calabrese Oil Green Peppercorn Crema Chives	10
Wild Mushroom Bisque Black Pepper Crema Extra Virgin Olive Oil	9

LUNCH PRIX FIXE

TWO-COURSE MEAL

20



Choice of Creamy Bisque 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.		
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Chef Dady's Signature Creamy Duck Confit Sweet Corn Garlic Breadcrumbs Orecchiette	16	Wild Boar Ragu Piquillo Pepper Red Chile Baby Arugula Parmigiano Rigatoni
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Braised Chicken and Artichoke Ragu Olives Baby Spinach Campanelle	15	Shaved Brussels Sprouts and Smoked Gouda Crema Bacon Pecan Butternut Squash Truffle Oil Casarecce

SANDWICHES

SERVED WITH HOUSE FRITES

Grilled 44 Farms Cheeseburger Traditional Fixings	14
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Italian Hot Beef House-Made Giardiniera Sweet Peppers Provalone	14
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BBLT Bacon Burrata Lettuce Tomato	12
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Chilled Steak Sandwich Arugula Tomato Jam Caramelized 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" Frites 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 • Jerry Yguerabide

General Manager • Rich van Oordt

Director of Sales and Catering • Liza Hill

