



Executive Dining Package \$80

Includes a selection of our most popular appetizers:
Diablos on Horseback, Prawn Cocktail or Coconut Prawns, Artichokes Hearts

~Starter~

California Beet Salad

Arugula, mandarin oranges, candied walnuts,
goat cheese vinaigrette and crumbles

Iceberg Wedge

Tomato, tobacco onions, cucumber, bacon bits,
blue cheese crumbles and dressing

Traditional French Onion Soup

Crostini, Gruyere

~Entrée~

Surf & Turf

6 oz. Filet Mignon, 10 oz. butter poached Maine lobster tail

Lobster Thermidor

Sherry mustard cream sauce, mushrooms, spinach, tomato, whipped potatoes,
Parmesan cheese, asparagus

16 oz. Bone in Ribeye "Oscar Style"

Maitre D' Butter, garlic whipped potatoes, asparagus spears, lump
crab and hollandaise

1 lb. Alaskan King Crab legs

Drawn butter, asparagus spears, wild rice

Horseradish Encrusted Halibut

Garlic whipped potatoes, sautéed spinach, fried leeks, lemon garlic beurre blanc

~Dessert~

House made Mud Pie

New York Style Cheesecake

Chocolate Truffle Cake



Premier Dining Package \$60

~Salad~

Iceberg Wedge

Crisp iceberg lettuce with creamy blue cheese dressing, tomatoes, cucumbers, and smoked bacon, topped with bleu cheese crumbles and tobacco onions

California Beet Salad

Arugula, mandarin oranges, candied walnuts, goat cheese vinaigrette and crumble

Dinner Caesar Salad

Crisp romaine hearts with freshly grated Parmesan and house made dressing

~Entrée~

10oz. Butter Poached Maine Lobster Tail

10 oz. Maine tail, drawn butter, seasonal vegetables, wild rice pilaf

Tuscan Grilled Swordfish

Rosemary truffle oil, creamy polenta, asparagus, Portobello mushroom, roasted red pepper hollandaise

Filet Mignon and Alaskan King Crab Leg

6 oz. hand cut filet, sauce béarnaise, Alaskan king crab leg, seasonal vegetables, wild rice pilaf

Crab Baked Sole

Lump crab cake, parmesan cheese, roasted red peppers, scallions, lobster bisque sauce & sautéed portobello mushrooms

Rosemary Chicken

Pan fried chicken breast, white wine, butter, red onion, garlic, prosciutto, rosemary, angel hair pasta

~Dessert~

New York Style Cheesecake with seasonal berry sauce

Chocolate Truffle Cake



Dinner Banquet Package A \$44

~Salad~

Iceberg Wedge

Tomato, tobacco onions, cucumber, bacon bits,
blue cheese crumble and dressing

Or

Dinner Caesar Salad

Crisp romaine hearts with freshly grated Parmesan and
house made dressing

~Entrée~

Seared Day Boat Scallops

Lobster bisque sauce, sautéed Portobello mushrooms, roasted red
Pepper, green onion

Coconut Crusted Atlantic Salmon

Asian slaw of cabbage, carrots, cilantro, jalapeno and peanuts,
pineapple chili sauce

***Steak -N- Cake**

10 oz. Sirloin, lump crab cake, garlic whipped potatoes, seasonal
vegetables, demi-glace

Rosemary Chicken

Pan fried chicken breast, white wine, butter, red onion, garlic, prosciutto,
rosemary, angel hair pasta

~Dessert~

New York style cheesecake with seasonal berry sauce

RapsCALLION Seafood House and Bar (775)323-1211 Fax (775)323-6096

www.rapsCALLION.com

*Steak Selections are an extra \$5 per order



Dinner Banquet Package B \$39

~Salad~

House Salad

Mixed greens, shaved fennel, radish, cucumber, tomato, croutons, creamy Italian dressing

Dinner Caesar salad

Crisp romaine hearts with freshly grated Parmesan and house made dressing

~Entrée~

Classic Style Shrimp Scampi

Button mushrooms, spinach, garlic, white wine butter sauce, parmesan, tomato

Certified Angus New York Pepper Steak

Caramelized onions in a Dijon mustard and cognac cream sauce, garlic mashed potatoes and seasonal vegetables

Almondine Sand Dabs

Panko crusted, garlic whipped potatoes, asparagus, lemon butter sauce

Rosemary Chicken

Pan fried chicken breast, white wine, butter, red onion, garlic, prosciutto, rosemary, angel hair pasta

~Dessert~

New York Style Cheesecake with seasonal berry sauce

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Dinner Banquet Package C \$34

~Salad~

House Salad

Mixed greens with olives, tomato, cucumber, croutons and herbal house dressing

~Entrée~

Classic Style Shrimp Scampi

Button mushrooms, spinach, garlic, white wine butter sauce, parmesan, tomato

Sole Piccata

Wild rice, seasonal vegetables, lemon piccata sauce

Certified Angus Top Sirloin

Maitre'D butter, garlic mashed potatoes, seasonal vegetables & tobacco onions

Rosemary Chicken

Pan fried chicken breast, white wine, butter, red onion, garlic, prosciutto, rosemary, angel hair pasta

~Dessert~

Our homemade bread pudding with a warm sugar rum sauce

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