



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. Maine Lobster Tail

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

Seared Salmon

Mashed potatoes, sautéed kale, orange maple bacon marmalade, pecans

Filet Mignon and Alaskan King Crab Leg

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

Crab Baked Sole

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

Chicken Parmigiana

Parmesan cheese, tomato sauce, spaghetti, garlic bread

~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 and
green onion

Macadamia Nut Crusted Mahi Mahi

Coconut citrus rice, tropical fruit salsa, cilantro chimichurri

***Certified Angus Bone-in Ribeye**

Garlic mashed potatoes and seasonal vegetables

***Steak -N- Cake**

10 oz. Sirloin, lump crab cake, mashed potatoes, seasonal vegetables,
demi glaze & red pepper mango sauce

Chicken Parmigiana

Parmesan cheese, tomato sauce, spaghetti, garlic bread

~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~

Sole Piccata

Wild rice, seasonal vegetables, lemon piccata sauce

Certified Angus New York Pepper Steak

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

Tuscan Grilled Swordfish

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

Ritz Cracker Crusted Sand Dabs

Mashed Potatoes, sesame soy butter sauce, asparagus, mushrooms, tomato

Chicken Parmigiana

Parmesan cheese, tomato sauce, thin spaghetti, garlic bread

~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~

Grilled Black Tiger Prawns

Cilantro Chimichurri, Seasonal Vegetables and wild rice

Ritz Cracker Crusted Sand Dabs

Mashed Potatoes, sesame soy butter sauce, asparagus, mushrooms, tomato

Linguini and Fresh Manilla Clams

House made clam sauce, parmesan, parsley, lemon, toasted garlic bread

Certified Angus Top Sirloin

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

Chicken Parmigiana

Parmesan cheese, tomato sauce, spaghetti, garlic bread

~Dessert~

Our homemade bread pudding with a warm sugar rum sauce

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