



# Executive Dining Package \$80

Includes a selection of our most popular appetizers:  
Diablos on Horseback, Prawn Cocktail, 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~

### Filet & Scampi

8 oz. Filet Mignon topped with Shrimp sautéed in white wine butter and garlic,  
served with rice and seasonal vegetables

### Lobster Thermidor

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

### 18 oz. Ribeye "Oscar Style"

Garlic whipped potatoes, asparagus, lump crab, hollandaise, seasonal vegetables

### 1 lb. Alaskan King Crab legs

Drawn butter, seasonal vegetables, 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

### **Grilled Swordfish**

Cilantro lime sauce roasted red pepper, over couscous with Kalamata olives

### **Filet Mignon and Alaskan King Crab Leg**

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

### **Day Boat Scallops**

Lobster bisque sauce, wild rice, seasonal vegetables

### **Chicken Fettuccini Alfredo**

Pan seared chicken breast, Herbed garlic alfredo sauce, fettuccini pasta and parmesan cheese served with garlic bread

## ~Dessert~

New York Style Cheesecake with seasonal berry sauce

Chocolate Truffle Cake



# Dinner Banquet Package A \$50

## ~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

### **Salt Encrusted Prime Rib**

8 oz. slow cooked prime rib served with garlic whipped potatoes, seasonal vegetables

### **Honey Sriracha Glazed Salmon**

Glazed salmon over steamed Jasmine rice and served with seasonal vegetables

### **\*Steak -N- Cake**

12 oz. New York steak, lump crab cake, garlic whipped potatoes, seasonal  
Vegetables, demi-glace

### **Chicken Fettuccini Alfredo**

Pan seared chicken breast, Herbed garlic alfredo sauce, fettuccini pasta and  
parmesan cheese served with 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](http://www.rapsCALLION.com)



# Dinner Banquet Package B \$40

~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 Steak

Port wine Demi-glace,  
garlic mashed potatoes and seasonal vegetables

## Sole Piccata

Wild rice, seasonal vegetables, lemon piccata sauce

## Grilled Swordfish

Cilantro lime sauce roasted red pepper, over couscous with Kalamata olives

## Chicken Fettuccini Alfredo

Pan seared chicken breast, Herbed garlic alfredo sauce, fettuccini pasta and parmesan cheese served with garlic bread

~Dessert~

New York Style Cheesecake with seasonal berry sauce

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# Presidential Dining Package \$99

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Diablos on Horseback, Prawn Cocktail, Coconut Prawns & Artichokes Hearts  
Also Includes House wine & Draft beer

## ~Starter~

### California Beet Salad

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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~

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### 1 lb. Alaskan King Crab legs

Drawn butter, seasonal vegetables, wild rice

### Horseradish Encrusted Halibut

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## ~Dessert~

House made Mud Pie  
New York Style Cheesecake  
Chocolate Truffle Cake