

# Rapscallion

## HOT APPETIZERS

OYSTERS ROCKEFELLER ½ dozen with spinach, garlic, shallot, Pernod cream, hollandaise	16
STEAMED CLAMS Butter, garlic, herb shallots	15
ESCARGOT Butter garlic preparation Add Roquefort Cheese 1	14
LUMP CRAB CAKES Balsamic reduction, herb lemon aioli, roasted red pepper	12
DIABLOS ON HORSEBACK Bacon wrapped scallops, flatbread, spinach, hollandaise	12
CALAMARI RAPSCALLION Dijon mushroom cream sauce, parmesan, green onion	12
CRISPY CARIBBEAN COCONUT PRAWNS Spicy orange marmalade sauce	12
FRIED ARTICHOKE HEARTS Ranch, lemon garlic butter	9
SEAFOOD COMBO 3 coconut prawns, 3 diablos on horseback, 1 crab cake	21

## COLD APPETIZERS\*\*

½ DOZEN FRESH SHUCKED OYSTERS Cocktail sauce, horseradish & red wine mignonette	13
POACHED JUMBO PRAWN 5 jumbo shrimp, house made cocktail sauce, horseradish, fresh lemon	12
SPICY TUNA POKE Japanese tagorashi, green onion, teriyaki, seaweed salad	12

## SALADS

CALIFORNIA BEET SALAD Arugula, apricots, candied walnuts, citrus goat cheese vinaigrette and crumbles	11
ICEBERG WEDGE Tomato, tobacco onions, cucumber, bacon bits, blue cheese crumbles and dressing	10
TRADITIONAL CAESAR	9
With Chicken or Calamari 15 / Grilled Salmon or Prawns 18	
HOUSE SALAD Mixed greens, radish, cucumber, tomato, croutons, kalamata olives	9

## SOUPS

TRADITIONAL FRENCH ONION SOUP Crostoni, Gruyere	8
CLAM CHOWDER New England Style	5/7
SOUP OF THE DAY	5/7

## CHEF'S SEASONAL DISHES

GRILLED SWORDFISH Cilantro lime sauce, roasted red pepper, over couscous with kalamata olives	<b>30</b>
HONEY SRIRACHA GLAZED SALMON Glazed salmon over steamed Jasmine rice, served with seasonal vegetables	<b>28</b>
HORSERADISH ENCRUSTED HALIBUT Garlic whipped potatoes, sautéed spinach, fried leeks, and lemon garlic beurre blanc	<b>32</b>
SHRIMP AND CRAB RISOTTO King crab, tiger shrimp, truffle oil, creamy risotto, parmesan	<b>35</b>

## HAND CUT CERTIFIED ANGUS BEEF SELECTIONS\*\*

*Served with Maître' D butter, seasonal vegetables, and a choice of wild rice, fries, garlic mashed potatoes or baked potato\* (\*limited quantity available)*

8 oz. FILET MIGNON	<b>39</b>	12 oz. NEW YORK	<b>36</b>
18 oz. HARRIS RANCH BONELESS RIBEYE	<b>44</b>	6 oz. PETITE FILET MIGNON	<b>33</b>

### SALTED ENGRUSTED PRIME RIB

8 oz.	<b>30</b>	12 oz.	<b>35</b>	King Cut 18 oz.	<b>45</b>
-------	-----------	--------	-----------	-----------------	-----------

### ADD ONS

Oscar style	<b>15</b>	King Crab Leg	<b>MP</b>
Lobster Tail	<b>MP</b>	Crab Cake	<b>6</b>

## CRUSTACEAN CREATIONS – Market Price

*With drawn butter, seasonal vegetables and wild rice unless noted*

10 OZ. BUTTER POACHED MAINE LOBSTER TAIL

TWIN 10 OZ. BUTTER POACHED MAINE LOBSTER

1 LB. ALASKAN KING CRAB LEGS

SURF & TURF 6 oz. Filet Mignon, 10 oz. butter poached Main Lobster Tail

LOBSTER THERMIDOR Sherry mustard cream sauce, mushrooms, spinach, tomato, whipped potatoes, parmesan cheese, asparagus

## SOME OF OUR LONG TIME FAVORITES

STEAK & CAKE 12 oz. New York, Lump Crab Cake, whipped potatoes, seasonal vegetables, red wine demi-glaze	<b>41</b>
DAY BOAT SCALLOPS Lobster bisque sauce, wild rice, seasonal vegetables	<b>32</b>
WHARF STYLE CIOPPINO Clams, mussels, crab, shrimp, scallops, peppers, horseradish, tomato sauce, toasted garlic bread	<b>31</b>
CRAB STUFFED SOLE Served over lobster bisque and wild rice, topped with lemon butter sauce and sautéed button mushrooms	<b>29</b>
CHICKEN FETTUCCHINI ALFREDO Fettuccini pasta, garlic herbed alfredo sauce, served with pan-seared chicken breast, parmesan cheese and toasted garlic bread	<b>26</b>
CLASSIC STYLE SHRIMP SCAMPI Thin spaghetti, button mushrooms, spinach, garlic, white wine butter sauce, parmesan, tomato	<b>26</b>

\*\*Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens, (such as, meat, eggs, milk, seafood, or shellfish) poses a potential health risk to everyone, especially, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune system, through cooking or processing of foods to eliminate pathogens reduces the risk of illness.