

Rapscallion

HOT APPETIZERS

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| OYSTERS ROCKEFELLER ½ dozen with spinach, garlic, shallot, Pernod cream, hollandaise | 16 |
| STEAMED CLAMS OR MUSSELS OR BOTH Butter, garlic, herb shallots | 14 |
| ESCARGOT butter garlic preparation Add Roquefort Cheese 1 | 13 |
| LUMP CRAB CAKES Balsamic reduction, herb lemon aioli, roasted red pepper | 12 |
| DIABLOS ON HORSEBACK Bacon wrapped scallops, flatbread, spinach, hollandaise | 12 |
| CALAMARI RAPSCALLION Marinara, herb lemon aioli, garlic pesto | 12 |
| CRISPY CARIBBEAN COCONUT PRAWNS Spicy orange marmalade sauce | 12 |
| FRIED ARTICHOKE HEARTS Ranch, lemon garlic butter | 8 |
| GOAT CHEESE & BUTTERNUT SQUASH RAVIOLI Brown butter sage sauce | 11 |
| SEAFOOD COMBO 3 coconut prawns, 3 diablos on horseback, 1 crab cake | 21 |

COLD APPETIZERS**

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| ½ DOZEN BLUE POINT OYSTERS Cocktail sauce, horseradish & red wine mignonette Add shrimp ceviche 3 | 13 |
| POACHED JUMBO PRAWN COCKTAIL 5 jumbo shrimp, house made cocktail sauce, horseradish, fresh lemon | 12 |
| SPICY AHI TUNA POKE Japanese tagorashi, green onion, teriyaki, seaweed salad | 12 |
| MINI BLACKENED YELLOWFIN TACOS Wonton shell, wasabi cream, pineapple chili sauce, green onion | 10 |

SALADS

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| CALIFORNIA BEET SALAD Arugula, mandarin oranges, candied walnuts, goat cheese vinaigrette and crumbles | 10 |
| CAPRESE SALAD Mozzarella, heirloom tomatoes, balsamic glaze, extra virgin olive oil, mixed greens | 11 |
| ICEBERG WEDGE Tomato, tobacco onions, cucumber, bacon bits, blue cheese crumbles and dressing | 9 |
| TRADITIONAL CAESAR With Chicken or Calamari 15 / Grilled Salmon or Prawns 18 | 8 |
| HOUSE SALAD Mixed greens, shaved fennel, radish, cucumber, tomato, croutons, Kalamata olives | 8 |

SOUPS

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| TRADITIONAL FRENCH ONION SOUP Crostoni, Gruyere | 8 |
| SOUP OF THE DAY Fresh and seasonally inspired | 4/6 |
| CLAM CHOWDER New England Style | 5/7 |

CHEF'S SEASONAL DISHES

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| GRILLED SWORDFISH Cilantro lime sauce, roasted red pepper, over couscous with Kalamata olives | 29 |
| COCONUT CRUSTED ATLANTIC SALMON Asian slaw cabbage, carrots, cilantro, jalapeno and peanuts, pineapple chili sauce | 27 |
| HORSERADISH ENCRUSTED HALIBUT Garlic whipped potatoes, sautéed spinach, fried leeks, and lemon garlic beurre blanc | 30 |
| RAPSCALLION TRIO Breaded Halibut, Salmon, Prawns, lobster bisque sauce, potato latke | 29 |
| SHRIMP AND CRAB RISOTTO King crab, Tiger shrimp, truffle oil, creamy risotto, Parmesan | 30 |

HAND CUT CERTIFIED ANGUS BEEF SELECTIONS**

Served with Maître' D butter, seasonal vegetables, and a choice of garlic whipped potatoes, baked potato, rice or fries

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| 8 oz. FILET MIGNON | 38 | 10 oz. TOP SIRLOIN | 29 |
| 16 oz. BONE IN RIBEYE | 38 | 12 oz. NEW YORK | 34 |
| 6 oz. PETITE FILET MIGNON | 32 | | |

CRUSTACEAN CREATIONS

With drawn butter, seasonal vegetables and wild rice unless noted

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| 10 OZ. BUTTER POACHED MAINE LOBSTER TAIL | 36 |
| TWIN 10 OZ. BUTTER POACHED MAINE LOBSTER TAILS | 60 |
| 1 LB. ALASKAN KING CRAB LEGS | 42 |
| SURF & TURF 6oz. Filet Mignon, 10oz. butter poached Maine Lobster Tail | 58 |
| STEAK & CAKE 10oz. Top Sirloin Steak, Lump Crab Cake, whipped potatoes, seasonal vegetables, red wine demi-glace | 36 |
| LOBSTER THERMIDOR Sherry mustard cream sauce, mushrooms, spinach, tomato, whipped potatoes, Parmesan cheese, asparagus | 38 |

SOME OF OUR LONG TIME FAVORITES

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| DAY BOAT SCALLOPS Lobster bisque sauce, wild rice, seasonal vegetables | 31 |
| WHARF STYLE CIOPPINO Clams, mussels, crab, shrimp, scallops, peppers, horseradish, tomato sauce, toasted garlic bread | 26 |
| CRAB STUFFED SOLE Served over lobster bisque and wild rice, topped with lemon butter sauce and sautéed button mushrooms | 28 |
| CHICKEN PARMESAN Breaded chicken breast, marinara, Parmesan cheese, garlic bread, butter, garlic, thin spaghetti | 23 |
| SCALLOP AND BACON FETTUCINI Garlic and Parmesan cream, parsley, spinach, tomato, lemon, toasted garlic bread | 25 |
| CLASSIC STYLE SHRIMP SCAMPI Thin spaghetti, button mushrooms, spinach, garlic, white wine butter sauce, Parmesan, tomato | 25 |

An 18% gratuity is added for parties of 6 or more and 20% for split checks

**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.