

The RapsCALLION Story

Almost 41 years ago our original owner, John G., and famous restaurant architect Pat Kuleto packed their bags and set out towards Utah to open a fish house.

On their way through Reno they stumbled upon a restaurant named “Posie Butterfield’s”.

The two never made it to Utah.

With John’s concept and Pat’s vision the former military building turned restaurant became home to RapsCALLION. John quickly went to work selecting staff from his other restaurants to help open RapsCALLION. Pat sourced the now irreplaceable mahogany, clear heart cedar and redwood that guests have come to love. The stained glass bar was designed by Tom Rodriguez, a Northern California artist. Tom is known for creating one of the first wine labels ever for “Far Niente” winery in Napa Valley.

As the story goes, the name “RapsCALLION” stuck when one of the construction workers referred to Pat as such.

41 years later and the RapsCALLION has changed hands just once. Some of the original staff still dine with us and our most tenured server has over 32 years of experience here. Guests still enjoy the efforts of Pat and John and with the exception of a few worn edges and a couple coats of polish, their original creation remains intact.

We created this menu as a thank you to our guests. We hope you enjoy the RapsCALLION experience as much as we have enjoyed being a part of this community for the last 41 years.

Tuesday Night Celebration Menu

\$41 for Two

~Starter~

Dinner Caesar Salad

Crisp romaine hearts with freshly grated Parmesan and house made dressing

RapsCALLION House Salad

Mesclun greens, baby kale, shaved fennel, local radish, cucumber, tomato and house vinaigrette

New England Style Clam Chowder

~Entrée~

Chicken Fettuccini Alfredo

Fettuccini pasta, garlic herbed Alfredo sauce, served with pan-seared chicken breast, Parmesan cheese and toasted garlic bread

Oven Roasted Salmon

Lemon caper beurre blanc, rice pilaf and seasonal vegetables

Ritz Cracker Crusted Sole

Wild rice, seasonal vegetables, lemon butter sauce

Certified Angus Beef New York Steak

Whipped potatoes, seasonal vegetables

~Dessert~

Seasonal Cheesecake

Seasonal Bread Pudding



**Thank you for
41 Great Years!**

Established 1977

RapsCALLION Seafood House and Bar
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