

Rapscallion

HOT APPETIZERS

OYSTERS ROCKEFELLER ½ dozen with spinach, garlic, shallot, Pernod cream, hollandaise	16
STEAMED CLAMS 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
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 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

SALADS

CALIFORNIA BEET SALAD Arugula, mandarin oranges, candied walnuts, citrus 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

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

CHEF'S SEASONAL DISHES

GRILLED SWORDFISH Cilantro lime sauce, roasted red pepper, over couscous with Kalamata olives	29
HONEY SRIRACHA GLAZED SALMON Glazed salmon over steamed Jasmine rice and served with seasonal vegetables	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

8 oz. FILET MIGNON	38	12 oz. NEW YORK	34
10 oz. TOP SIRLOIN	29	6 oz. PETITE FILET MIGNON	32
18 oz. HARRIS RANCH BONELESS RIBEYE	41		

CRUSTACEAN CREATIONS

With drawn butter, seasonal vegetables and wild rice unless noted

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 6 oz. Filet Mignon, 10oz. butter poached Maine Lobster Tail	58
STEAK & CAKE 12 oz. New York Steak, Lump Crab Cake, whipped potatoes, seasonal vegetables, red wine demi-glaze	37
LOBSTER THERMIDOR Sherry mustard cream sauce, mushrooms, spinach, tomato, whipped potatoes, Parmesan cheese, asparagus	38

SOME OF OUR LONG TIME FAVORITES

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 FETTUCCHINI ALFREDO Fettuccini pasta, garlic herbed Alfredo sauce, served with pan-seared chicken breast, Parmesan cheese and 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.