

# 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	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, apricots, 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	9
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

## CHEF'S SEASONAL DISHES

GRILLED SWORDFISH Cilantro lime sauce, roasted red pepper, over couscous with Kalamata olives	30
HONEY SRIRACHA GLAZED SALMON Glazed salmon over steamed Jasmine rice, served with seasonal vegetables	28
HORSERADISH ENCRUSTED HALIBUT Garlic whipped potatoes, sautéed spinach, fried leeks, and lemon garlic beurre blanc	31
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 wild rice, fries, garlic mashed potatoes or baked potato\* (\*limited quantity available)*

8 oz. FILET MIGNON	39	12 oz. NEW YORK	35
10 oz. TOP SIRLOIN	29	6 oz. PETITE FILET MIGNON	33
18 oz. HARRIS RANCH BONELESS RIBEYE	42		

## CRUSTACEAN CREATIONS

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

10 OZ. BUTTER POACHED MAINE LOBSTER TAIL	37
TWIN 10 OZ. BUTTER POACHED MAINE LOBSTER TAILS	61
1 LB. ALASKAN KING CRAB LEGS	43
SURF & TURF 6 oz. Filet Mignon, 10oz. butter poached Maine Lobster Tail	59
STEAK & CAKE 10 oz. Top Sirloin, Lump Crab Cake, whipped potatoes, seasonal vegetables, red wine demi-glaze	35
LOBSTER THERMIDOR Sherry mustard cream sauce, mushrooms, spinach, tomato, whipped potatoes, Parmesan cheese, asparagus	39

## SOME OF OUR LONG TIME FAVORITES

DAY BOAT SCALLOPS Lobster bisque sauce, wild rice, seasonal vegetables	32
WHARF STYLE CIOPPINO Clams, mussels, crab, shrimp, scallops, peppers, horseradish, tomato sauce, toasted garlic bread	27
CRAB STUFFED SOLE Served over lobster bisque and wild rice, topped with lemon butter sauce and sautéed button mushrooms	29
CHICKEN FETTUCCHINI ALFREDO Fettuccini pasta, garlic herbed Alfredo sauce, served with pan-seared chicken breast, Parmesan cheese and toasted garlic bread	26
CLASSIC STYLE SHRIMP SCAMPI Thin spaghetti, button mushrooms, spinach, garlic, white wine butter sauce, Parmesan, tomato	26

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.