

# Rapscallion

## HOT APPETIZERS

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

STEAMED CLAMS Butter, garlic, herb shallots

ESCARGOT butter garlic preparation

Add Roquefort Cheese

LUMP CRAB CAKES Balsamic reduction, herb lemon aioli, roasted red pepper

DIABLOS ON HORSEBACK Bacon wrapped scallops, flatbread, spinach, hollandaise

CALAMARI RAPSCALLION Marinara, herb lemon aioli, garlic pesto

CRISPY CARIBBEAN COCONUT PRAWNS Spicy orange marmalade sauce

FRIED ARTICHOKE HEARTS Ranch, lemon garlic butter

SEAFOOD COMBO 3 coconut prawns, 3 diablos on horseback, 1 crab cake

## COLD APPETIZERS\*\*

½ DOZEN FRESH SHUCKED OYSTERS Cocktail sauce, horseradish & red wine mignonette

POACHED JUMBO PRAWN COCKTAIL 5 jumbo shrimp, house made cocktail sauce, horseradish, fresh lemon

SPICY AHI TUNA POKE Japanese tagorashi, green onion, teriyaki, seaweed salad

## SALADS

CALIFORNIA BEET SALAD Arugula, apricots, candied walnuts, citrus goat cheese vinaigrette and crumbles

ICEBERG WEDGE Tomato, tobacco onions, cucumber, bacon bits, blue cheese crumbles and dressing

TRADITIONAL CAESAR

With Chicken or Calamari / Grilled Salmon or Prawns

HOUSE SALAD Mixed greens, radish, cucumber, tomato, croutons, Kalamata olives

## SOUPS

TRADITIONAL FRENCH ONION SOUP

Crostini, Gruyere

CLAM CHOWDER New England Style

## CHEF'S SEASONAL DISHES

GRILLED SWORDFISH Cilantro lime sauce, roasted red pepper, over couscous with Kalamata olives

HONEY SRIRACHA GLAZED SALMON Glazed salmon over steamed Jasmine rice, served with seasonal vegetables

HORSERADISH ENCRUSTED HALIBUT Garlic whipped potatoes, sautéed spinach, fried leeks, and lemon garlic beurre blanc

SHRIMP AND CRAB RISOTTO King crab, Tiger shrimp, truffle oil, creamy risotto, Parmesan

## 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

12 oz. NEW YORK

10 oz. TOP SIRLOIN

6 oz. PETITE FILET MIGNON

18 oz. HARRIS RANCH BONELESS RIBEYE

### ADD ONS

Oscar Style

King Crab Leg

Lobster Tail

Crab Cake

## CRUSTACEAN CREATIONS

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

10 OZ. BUTTER POACHED MAINE LOBSTER TAIL

TWIN 10 OZ. BUTTER POACHED MAINE LOBSTER TAILS

1 LB. ALASKAN KING CRAB LEGS

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

STEAK & CAKE 10 oz. Top Sirloin, Lump Crab Cake, whipped potatoes, seasonal vegetables, red wine demi-glaze

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

## SOME OF OUR LONG TIME FAVORITES

DAY BOAT SCALLOPS Lobster bisque sauce, wild rice, seasonal vegetables

WHARF STYLE CIOPPINO Clams, mussels, crab, shrimp, scallops, peppers, horseradish, tomato sauce, toasted garlic bread

CRAB STUFFED SOLE Served over lobster bisque and wild rice, topped with lemon butter sauce and sautéed button mushrooms

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

CLASSIC STYLE SHRIMP SCAMPI Thin spaghetti, button mushrooms, spinach, garlic, white wine butter sauce, Parmesan, tomato

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.