

RapsCALLION.

Hot Appetizers

Oysters Rockefeller ½ dozen with spinach, garlic, shallot, Pernod cream, hollandaise	15
Steamed Clams or Mussels or Both Butter, garlic, herbs shallots	14
Escargot Classic 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, macadamia nuts	11
Seafood Combo 3 coconut prawns, 3 diablos on horseback, 1 crab cake	19
Soups	
Traditional French Onion Soup Crostoni, Gruyere	8
Soup of the Day Fresh and seasonally inspired	4/6
Clam Chowder New England Style	5/7

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
Mini Blackened Yellowfin Tacos Wonton shell, wasabi cream, pineapple chili sauce, green onion	10

Salads

California Beet Salad Arugula, mandarin oranges, candied walnuts, goat cheese vinaigrette and crumbles	10
Spinach Salad House made hot bacon dressing, red onion, bacon, hard-boiled egg, tomato, croutons	9
Iceberg Wedge Tomato, tobacco onions, cucumber, bacon bits, blue cheese crumbles and dressing	8
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	7

Chef's Seasonal Dishes

Tuscan Grilled Swordfish

Rosemary truffle oil, creamy polenta, asparagus, Portobello mushroom,
roasted red pepper hollandaise 28

Coconut Crusted Atlantic Salmon

Asian slaw of cabbage, carrots, cilantro, jalapeno and peanuts, pineapple chili sauce 27

Horseradish Encrusted Halibut

Garlic whipped potatoes, sautéed spinach, fried leeks, lemon garlic beurre blanc 30

RapsCALLION Trio

Breaded Halibut, Salmon, Prawns, lobster bisque sauce, potato latke 29

Steamed Wild Skye Steelhead

Miso broth, Soba noodles, tomato, green onion, spinach 27

Hand Cut Certified Angus Beef Selections

Served with Maitre' D butter, seasonal vegetables, garlic whipped potatoes, baked potato, rice or fries

8 oz. FILET MIGNON 38
16 oz. BONE-IN RIBEYE 38
12 oz. NEW YORK 34
16 oz. LAMB RACK port demi-glace 36

6 oz. PETITE FILET MIGNON 32
14 oz. PRIME RIB 34
10 oz. TOP SIRLOIN 29

Aquatic Additions

Oscar-Style- crab,
hollandaise, asparagus spears 10
5 Prawns – grilled or sautéed 12
2 Bacon Wrapped Diver Scallops 15

Alaskan King Crab Leg 10
4 Crispy Caribbean Coconut Prawns 10
10 oz. Maine Lobster Tail 30
Sautéed Button mushrooms 8

Fresh & Simple from the sea

Served with wild rice & seasonal vegetables

Wild Skye Steelhead- teriyaki sauce 27
Grilled Atlantic Salmon- piccata sauce 24
Grilled Swordfish- salsa verde 26

Day Boat Scallops- lobster bisque sauce 31
Grilled Tiger Prawns- cilantro chimichurri 24
Ritz Cracker Crusted Sole- lemon butter 24

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, 10 oz. butter poached Maine lobster tail 58

Steak & Cake

10 oz. 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

Rosemary Chicken

Pan fried chicken breast, white wine, butter, red onion, garlic, prosciutto, rosemary, angel hair pasta 22

Scallop and Bacon Fettuccini

Garlic and parmesan cream, parsley, spinach, tomato, lemon, toasted garlic bread 25

Classic Style Shrimp Scampi

Button mushrooms, spinach, garlic, white wine butter sauce, parmesan, tomato 25

Almondine Sand Dabs

Panko crusted, garlic whipped potatoes, asparagus, lemon butter sauce 24

Wharf Style Cioppino

Clams, mussels, crab, shrimp, scallops, peppers, horseradish, tomato sauce, toasted garlic bread 26

Baked Crab Stuffed Sole

Parmesan, roasted red pepper, scallion, lobster bisque sauce, sautéed Portobello mushrooms 28

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