

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 blue cheese 1	13
Maryland Crab Cakes Red pepper mango sauce, cilantro, mango salsa	12
Diablos on Horseback Bacon wrapped scallops, flatbread, spinach, hollandaise	12
Calamari Rapscallion Marinara, lemon and herb aioli, garlic pesto	12
Crispy Caribbean Coconut Prawns Spicy orange marmalade sauce	12
Fried Artichoke Hearts Ranch, lemon garlic butter	8
Baked Goat Cheese Marinara, fried flatbread	9
Seafood Combo 3 coconut prawns, 3 diablos on horseback, 1 crab cake	19

Soups

Traditional French Onion Soup Gruyere, crostini	7
Soup of the Day Fresh and seasonally inspired	4/6
Clam Chowder New England Style	4/6

Cold Appetizers

½ Dozen Fresh Shucked Oysters Cocktail sauce, horseradish & red wine mignonette	13
Jumbo Gin Poached Prawn Cocktail 5 jumbo shrimp, cocktail sauce, horseradish and fresh lemon	12
Spicy Ahi Tuna Poke Japanese tagorashi, green onion, teriyaki, seaweed salad	12

Salads

California Beet Salad Arugula, mandarin oranges, candied walnuts, goat cheese vinaigrette and crumbles	10
Warm Spinach Salad House made 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 12 / Grilled Salmon 14 / Prawns 15	8
House Salad Mixed greens, shaved fennel, radish, cucumber, tomato, croutons, Kalamata olives, creamy Italian dressing	7

Chef's Seasonal Dishes

Tuscan Grilled Swordfish

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

Macadamia Nut Crusted Mahi Mahi

Coconut citrus rice, tropical fruit salsa, cilantro chimichurri 28

Maple Bacon Salmon

Mashed potatoes, Swiss chard, orange maple bacon marmalade, candied pecans 28

Horseradish Encrusted Halibut

Mashed potatoes, sautéed spinach, fried leeks, lemon garlic beurre blanc 30

Rapscallion Trio

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

Hand Cut Certified Angus Beef Selections

Served with red wine demi, seasonal vegetables, garlic mashed potato, baked potato, rice or fries

8oz. FILET MIGNON 38
16oz. BONE IN RIBEYE 36
12oz. NEW YORK 34

6oz. PETITE FILET MIGNON 30
14oz. PRIME RIB 34
10oz. TOP SIRLOIN 29

Aquatic Additions

Oscar Style Steak- crab,
hollandaise and asparagus 8
4 Prawns – grilled or sautéed 9
4 Seared Scallops 9

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

Fresh and Simple from the Sea

Served with wild rice & seasonal vegetables.

Seared Ahi- teriyaki sauce 25
Grilled Atlantic Salmon- piccata sauce 24
Grilled Swordfish- salsa verde 26
Seared Day Boat Scallops- lobster bisque 29

Grilled Mahi Mahi- red pepper sauce 25
Grilled Prawns- cilantro chimichurri 24
Ritz Cracker Crusted Sole- lemon butter 24

Crustacean Creations

Served with clarified butter, wild rice & seasonal vegetables

10oz. Maine Lobster Tail 36
Twin 10 oz. Maine Lobster Tails 60
1 lb. Alaskan King Crab legs 40

Surf & Turf

6oz. Petite Filet Mignon and a 10oz. Maine Lobster Tail 58

Steak & Cake

10oz. Top Sirloin Steak, Maryland Crab Cake, mashed potatoes, sautéed seasonal vegetables red wine demi, lemon butter sauce 36

Lobster Thermidor

Sherry mustard cream sauce, mushrooms, spinach, tomato, mashed potatoes, Parmesan cheese, grilled asparagus 38

Some of our long time favorites

Rapscallion Chicken Parmesan
House made marinara, thin spaghetti, parmesan,
parsley, toasted garlic bread 21

Seared Scallop and Bacon Fettuccini
Garlic and parmesan cream, parsley, spinach,
tomato, lemon, toasted garlic bread 21

Classic Style Shrimp Scampi
Mushrooms, spinach, garlic, white wine butter sauce,
parmesan, tomato 22

Cracker Crusted Sand Dabs
Mashed potatoes, sesame soy butter sauce, asparagus,
mushrooms, tomato 23

Wharf Style Cioppino
Clams, mussels, crab, shrimp, scallops, peppers,
horseradish tomato sauce, toasted garlic bread 24

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