

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 1

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

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

CALAMARI RAPSCALLION Dijon mushroom cream sauce, parmesan, green onion

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 & apple champagne mignonette

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

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

SALADS

CALIFORNIA BEET SALAD Arugula, mandarin oranges, 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 **15** / Grilled Salmon or Prawns **18**

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

SOUPS

TRADITIONAL FRENCH ONION SOUP

Crostini, Gruyere

CLAM CHOWDER New England Style

SOUP OF THE DAY

CHEF'S SEASONAL DISHES

GRILLED MAHI MAHI Served over a roasted tomato stew, with cauliflower, white rice, finished with black 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

ORGANIC AIRLINE CUT CHICKEN Breast and wing pan roasted over crispy polenta, with a whole grain mustard slaw and a mushroom demi

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

18 oz. HARRIS RANCH BONELESS RIBEYE

6 oz. PETITE FILET MIGNON

SALT ENCRUSTED PRIME RIB

12 oz.

King Cut 18 oz.

ADD ONS

Oscar style

King Crab Leg

MP

Lobster Tail

MP

Crab Cake

CRUSTACEAN CREATIONS – Market Price

With drawn butter, seasonal vegetables and wild rice unless noted

10 OZ. BUTTER POACHED MAINE LOBSTER TAIL

TWIN 10 OZ. BUTTER POACHED MAINE LOBSTER

1 LB. ALASKAN KING CRAB LEGS

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

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

SOME OF OUR LONG TIME FAVORITES

STEAK & CAKE 12 oz. New York, Lump Crab Cake, whipped potatoes, seasonal vegetables, with Maître' D butter

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

PRIME RIB STROGANOFF Prime rib, served with rigatoni pasta and sweet peas in a mushroom cream sauce

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.