



*Sample Menu – Actual May Vary*

## **\$99 Night Out with the Reno Phil**

Enjoy a \$99 Night Out with RapsCALLION and the Reno Phil! Purchase two tickets for \$50 to a Tuesday night performance at <http://www.renophil.com> using the discount code NITE15. Bring in your ticket before the performance, and enjoy a fantastic three-course meal and glass of house wine for only \$49 for two. (\$39 without alcohol)

### **~Starter~**

#### **Dinner Caesar Salad**

Crisp romaine hearts with freshly grated Parmesan and house made dressing

#### **RapsCALLION House Salad~**

mesculin greens, shaved fennel, local radish, cucumber, tomato & creamy Italian dressing

#### **New England Style Clam Chowder**

### **~Entrée~**

#### **Chicken Parmigiana**

Parmesan cheese, tomato sauce, spaghetti & garlic bread

#### **Oven Roasted Salmon**

Lemon caper butter, seasonal vegetables & wild rice pilaf

#### **Sole Almondine**

Pan sautéed, almond butter sauce & wild rice pilaf

#### **10 oz. Baseball Cut Certified Angus Top Sirloin**

Whipped potatoes, seasonal vegetables

### **~Dessert~**

New York Style Cheesecake with strawberry sauce

Bread Pudding with a warm rum sauce



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## **The RapsCALLION Story**

Over 39 years ago our original owner, John G and famous restaurant architect Pat Kuleto, packed their bags and set out towards Utah looking for the perfect place to open John's newest concept, a fish house.

On their way through Reno they decided to check out a building on South Wells that was then home to a restaurant called "Posie Butterfields."

The two never made it to Utah.

Instead, with John's concept and Pats vision, the former military building turned restaurant became the home to RapsCALLION. John quickly went to work selecting staff from his other restaurants to help open RapsCALLION while Pat sourced the now irreplaceable mahogany, clear heart cedar and redwood that have become synonymous with RapsCALLION. The one of a kind stained glass bar was designed by the same artist that created the Far Niente wine label, the most expensive label of its time. As the story goes, the name RapsCALLION stuck when one of the construction workers referred to Pat as such.

39 years later the RapsCALLION is on its second owner and guests are still enjoying the efforts of John and Pat. The original stained glass hasn't been touched save for the occasional dusting and the only thing different about the wood is a coat of clear polish and a few worn edges.

We created this menu as a thank you to our guests and to commemorate John and Pat. We hope you enjoy your RapsCALLION experience as much as we have enjoyed being a part of this amazing community for the last 39 years.

Thank you for your business. We appreciate it very much.



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