

SHARED

v Spinach Artichoke Dip \$10

served with pita chips

Spicy Mussels \$15

chorizo, tomato, cherry pepper, basil, garlic, white wine, grilled baguette

Crispy Calamari \$9

flour dusted crispy calamari, chickpea, cauliflower, pesto aioli

Jumbo Pretzel Board \$15

bavarian pretzel, beer cheese, whole grain mustard, prosciutto, salami, cheddar, candied pecans, apples

STARTERS

Chef's Soup \$6

Mini Crab Cakes \$9.5

panko-crusted crab cake bites, remoulade sauce

Sticky Meatballs \$8.5

house-made meatballs, sweet & smokey bbq glaze, fried onion

V House Salad \$7

mixed greens, garden vegetables, shaved parmesan, crouton, choice of dressing

Slab Salad \$8

iceberg lettuce, bacon, tomato, fried onion, blue chees crumble, blue cheese dressing, balsamic pearls.

V Almost Spring Salad \$8

mixed greens, roast beets, shaved carrots, goat cheese, "everything bagel" vinaigrette

FOUR COURSE TASTING MENU

Available Friday & Saturday

\$40 per person

— full table participation encouraged

MAINS

Classic Pasta with Meatballs \$16

penne pasta, marinara, meatballs, parmesan, garlic breadstick

GF Roasted Salmon \$21

lentils, butternut squash, kale, pomegranate

GF Shrimp & Crab Rice \$23

carolina gold rice, crab, shrimp, bacon, peppers, mushrooms, green mojo sauce

Grilled Lamb \$17

pineapple ginger glazed lamb chops, red skin potatoes, mixed veg

Bang Bang Chicken \$16

panko crusted chicken, fried rice, bang bang sauce

Glazed Pork Chop \$17

tomahawk pork chop, honey garlic glaze, red skin mashed potatoes, roasted veg medley

Fish & Chips \$15

beer battered fried cod, crispy fries, coleslaw, tartar sauce

v Green Pasta Puttenesca \$15

linguini pasta, zucchini, olive, caper, spinach, green garlic, basil, bread crumbs, parmesan — -w/ chicken \$17 w/ beef \$18 w/ shrimp or salmon \$21

HAND CUT 10 -12 OZ STEAKS

Served with choice of two sides. – *Ask server for steak selections.*

Char-Grilled \$25

grilled to perfection with a charred molasses glaze

Butter Basted \$26

pan seared with herb aromatics, topped with marrow butter

Black & Bleu \$27

cajun blackened, topped with bleu cheese crumble



BURGERS & SANDWICHES

- Served with fries or choice of side.

Rhapsody's House Burger \$11

signature beef blend on brioche, cheddar, pickle, lettuce, tomato, onion, awesome sauce

Perfect Burger \$14

signature beef blend on brioche, gruyere cheese, candied bacon, garlic aioli, boston lettuce

Blanco Burger \$14

signature beef blend on brioche, provolone, jalapeno, fried chicken skin, chipotle aioli

Fried Chicken \$12

nashville style hot chicken, dill pickles, fried onions, ranch

Blackened Shrimp \$13

shrimp patty, tempura fried lemon, chipotle aioli, lettuce, tomato, pickle

v Veggie Burger \$12

potato, carrot, edamame, ancient grains, mustard caviar, chipotle aioli, avocado

Build Your Own Burger \$11

Choose: cheddar, pepper-jack, provolone, blue cheese Toppings: lettuce, tomato, onion, pickle, mushroom, jalapeno

- Add Bacon +1.50 Add Fried Egg +1.00

SIDES \$3

Red Skin Mashed Potatoes

Roasted Veg Medley

Kettle Cream Corn

Blistered Shishito Peppers

Mac & Cheese

Shoe-string Fries

Side Salad

SAUCES

Chipotle Aioli

Awesome Sauce

Pesto Aioli

Sweet Green Chili Glaze

Tartar Sauce

Sweet BBQ

DRESSINGS

Buttermilk Ranch

Bleu Cheese

Thousand Island

Creamy Italian

Honey Vinaigrette

Balsamic Vinaigrette

DESSERTS 7

NY Style Cheesecake

Mixed Berries, Graham Cracker Crust, Berry Coulis

Carrot Cake

pineapple mango compote, cream cheese frosting, white chocolate ganache

Strawberry Donut

strawberry compote, vanilla custard, chantilly

Hot Fudge Spoon Cake

molten lava cake, crispy praline, white chocolate ganache, ice cream – *Ask server for ice cream selections*