



**SUMMER 2018 FINE DINING MENU**

**NELSONVILLE, OHIO**



## SMALL PLATES & SALADS

SPINACH & ARTICHOKE DIP	8
served with pita chips	
BACON WRAPPED SHRIMP	14
grilled with pineapple, chive citrus cream cheese popper, wrapped in Deer Valley bacon, with sweet pepper fig jam & balsamic syrup	
GRILLED CHICKEN BBQ MAC N CHEESE w/ CHIVE PANKO CRUST	9
trio of Ohio made cheeses, penne, grilled chicken tossed in barbecue sauce, toasted panko crumbs, with fresh parsley	
FISH TACOS	12
blacken tilapia, caribbean salsa, chipotle aioli on a flour tortilla	
CRISPY SALT & PEPPER CALAMARI (GF)	10.5
rings & tentacles in seasoned flour, mixed greens, cilantro sunshine lime aioli	
SUMMER BERRIES SALAD (GF)	8
mixed local greens, feta cheese, pickled red onions, freshly picked strawberries and blueberries, candied walnuts w/ lemon poppy seed dressing	
CAESAR SALAD	7
hearts of romaine, shredded parmesan, garlicky house-made croutons, anchovies, & creamy caesar dressing	
CHOPPED HOUSE WEDGE (GF)	7.75
blue cheese, diced red onion, bacon, tomatoes, olives, green onions with buttermilk black pepper dressing	
RHAPSODY SEASONAL HOUSE SALAD (GF)	7
mixed greens, artichokes, asparagus, roasted peppers, provolone, pickled red onion, & balsamic vinaigrette	



## ENTREE

PAN SEARED CHICKEN BREAST	17.5
pan seared chicken, whipped buttermilk potatoes, & Dutch Creek winery "bourbon barrel" pearl onion glaze'	
"OCEAN PEN" SALMON BRULE (GF)	18.5
flame seared with toasted ground coriander, mango coulis, & asparagus- chive risotto	
OHIO PROUD 8 OZ ANGUS BURGER	10
lettuce, tomato, pickles, butter roll, with bistro chips	
VEGGIE BURGER	8.5
6oz bean, grain, & eight veggie burger, sweet pepper jam, mixed greens on butter roll, with bistro chips	
FISH N CHIPS	13.5
cod, London ale batter, bistro chips & tartar sauce	
"MAMAS MEATBALL" PENNE MARINARA	14.5
Alfonso's family recipe served with garlic bread	
SEARED DIVER SCALLOPS	25
cauliflower puree, risotto bianca, steamed asparagus	
PORK CHOP (GF)	19.5
cauliflower gratin, faro grain pilaf, cherry port glaze'	
"STEAK AU POIVE" 12OZ NY STRIP STEAK (GF)	24.5
kampot peppercorn cognac cream, smashed yukon potatoes, & garlicky broccoli	
CHEF'S VEGGIE & TOFU MARSALA	14
seared tofu, bella mushrooms, grape tomatoes, green spinach, with marsala wine sauce	



## DESSERTS

FLOURLESS CHOCOLATE TORTE WITH SWEET CREAM & BERRY COULIS (GF)	6.5
CHEF'S CHOICE CHEESECAKE WITH SEASONAL FRUIT COULIS & CHANTILLY CREAM	6
SIGNATURE BEIGNETS WITH BERRY COULIS & DARK CHOCOLATE	6
CLASSIC CRÈME BRULÉE	6
SEASONAL COBBLER WITH VANILLA BEAN ICE CREAM	6

## BEVERAGES

SOFT DRINKS	3
SHIRLEY TEMPLE	3.5
ICED TEA	3
SODA WATER	1
COLD BREWED COFFEE (NO REFILLS)	4.5
JUICE cranberry, orange, grapefruit, tomato, pineapple	3
ROYAL CLUB "RHAPSODY BLEND" COFFEE regular and decaf	3
HERBAL SAGE HOT TEAS	3