

Small Plates

Pulled Pork Tacos

Signature Slow Cooked Pork Shoulder, Crispy Cabbage Slaw, Sweet Corn Salsa and Cilantro Lime Aioli
10

Crispy Calamari

Served with a Sweet Chili Glaze
10

Grilled Shrimp

Grilled Pineapple Plank, Avocado, Served with Pico De Gallo
12.5

Mussels Red or White

PEI Mussels with a Plum Tomato White Wine Basil-Garlic Sauce
9

Truffle Mac & Cheese

Penne Pasta served with White Truffle Oil, House Made Cheddar Cheese Sauce,
& topped with Bread Crumbs
9

Warm Spinach & Artichoke Dip

Served with Pita Chips
7.5

Salads

Summer Berry Salad

Arugula, Strawberries, Blue Berries & Blackberries
Raspberry Port Vinaigrette, Pickled Onions, Toasted Pine Nuts & Fried Goat Cheese
12

Wedge Salad

Crisp Iceberg Lettuce topped with Candied Bacon, Red Onions, Cherry Tomatoes, & topped
with Blue Cheese Dressing and Balsamic Reduction
8

House Salad

Mixed Greens tossed in an Apple Cider Vinaigrette & topped with Cucumbers, Shredded
Carrots, Cherry Tomatoes, & Parmesan Cheese
7

Classic Caesar Salad

Crisp Romaine, Classic Dressing, Parmesan Cheese and Croutons
7.5

Entrées

Fish & Chips

Beer battered Cod fried & served on top of Shoe-String French Fries with a side of Coleslaw & Tartar Sauce and a Lemon Wedge.

14.5

12oz NY Strip Steaks

Served with House Made Mashed Potatoes, a side of Broccoli & topped with Compound Herb Butter

25

The Perfect Burger

Beef Patty on a Pretzel Bun with Gruyere cheese, Candied Bacon, Olive Oil tossed Arugula with Roasted Garlic sauce

14

Roasted Chicken

Oven-Roasted Airline Chicken Breast Served with a Mushroom Marsala sauce & paired with House Made Mashed Potatoes and a Seasonal Vegetable

17

Pasta Prima Vera

Penne Pasta, Broccoli, Zucchini, Squash, Grape Tomatoes, Asparagus Tips, Mushrooms, Onions, and tossed in a White Wine Garlic Sauce

15.5

Chilean Sea Bass

Bronzed with Moroccan Spices, served over Lemon Cous Cous with Artichokes, Asparagus and Grape Tomatoes

21.5

Salmon (GF)

Broiled Salmon, Mango Coulis, Saffron Risotto and served with Asparagus

16.5

Seafood Bouillabaisse

Cod, Shrimp, Scallops & Mussels, Tomato, Wine and Fennel Broth.
Served with French Bread

24

Pan Seared Scallops (GF)

Green Pea Coulis, Saffron Risotto and served with Asparagus

26

“Mama’s Meatball” Penne Marinara

Alfonso’s Family Recipe Served with Garlic Bread

15.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you are pregnant or have certain medical conditions.
(GF) – Gluten Free

Desserts

Flourless Chocolate Torte w/Sweet Cream & Berry Coulis (GF)
6.5

Chefs Choice Cheesecake w/ Seasonal Fruit Coulis & Chantilly Cream
6

Signature Beignets w/Berry Coulis & Dark Chocolate
6

Classic Crème Brulee
6

Seasonal Cobbler w/Vanilla Bean Ice Cream
6

Beverages

Juice

Soft Drinks	3	Cranberry	3
Shirley Temple	3.5	Orange	3
Iced Tea	3	Grapefruit	3
Soda Water	1	Tomato	3
Cold Brewed Coffee (no refills)	4.5	Pineapple	3

Hot Beverages

Royal Club “Rhapsody Blend” Regular Coffee	3
Royal Club “Rhapsody Blend” Decaf Coffee	3
Herbal Sage Hot Teas	3

Hours of Dining

Wednesday & Thursday 5:00pm-9:00pm
Friday & Saturday 5:00pm-10:00pm
Sunday Brunch 10:00am-2:00pm

Call (740) 753-5740 for Reservations
Rhapsody – Music & Dining
Located on the Square in Historic Downtown Nelsonville