

Rascal

A MODERN DINER EXPERIENCE

PURVEYORS OF FINE *American* FOOD AND *Spirits*



DAILY SPECIALS

MONDAY

Crispy Southern Fried Chicken 28

TUESDAY

Quesadilla Corned Beef & Cabbage
Crispy flour tortilla and Swiss cheese 18

WEDNESDAY

BBQ Pork Ribs half 19 / full 34

THURSDAY

Oysters Rockefeller **three** 14 / **six** 24

FRIDAY

Fish & Chips (crispy red snapper) 22

SATURDAY

Classic Reuban Sandwich 19

SUNDAY

Grilled Chicken Sandwich 19
All-natural, organic Red Bird chicken breast, lemon aioli, pickled banana peppers, red chili relish, bacon, avocado and Gruyere cheese

VEGGIES & SIDES

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|-----------------------|---|
| Baby Carrots | 5 |
| Green Beans | 5 |
| Red Quinoa | 5 |
| Cilantro Rice | 5 |
| Black Pepper Papadums | 5 |
| Mashed Potatoes | 5 |
| Borracho Beans | 5 |
| Summer Squash | 6 |
| Warm Tortillas (3) | 4 |
| Sidewinder Fries | 6 |
| Side House Salad | 9 |

SALADS

Add Chicken +14 / Add Salmon +16 / Add Shrimp +18 / Add Steak +24

CAESAR SALAD 18

romaine hearts, parmesan croutons, chef's Caesar dressing, Peruvian "sweety drop peppers"
>> small Caesar salad 14

SOUTHWEST CHOPPED 24

chopped romaine, fresh corn, black olives, avocado, peppers, tomatoes, green onions, Cotija cheese, diced grilled chicken, cilantro-lime vinaigrette
Salad with no chicken 18-

RASCAL WEDGIE SALAD 20

baby romaine, cognac-tomato aioli, chopped egg, croutons, bleu cheese, bacon, tomato, avocado, red onion, green goddess dressing on the side

APPETIZERS & SMALL PLATES

PLUM TOMATO SOUP 9 / 12

Home style tomato soup with basil pesto and house made garlic croutons
contains pine nuts. you can request vegan or with no nuts

GREEN CHILE CHICKEN SOUP 9 / 12

Depending on the time of year, the Hatch green chiles can be very spicy

MARYLAND BLUE CRAB CAKES 31

Tasty aioli duo, two of our famous Rascal crab cakes

FIRECRACKER SHRIMP 28

Spicy sweet, lightly battered, served with red chili crème and Asian slaw

SIGNATURE AHI TUNA NACHOS 19

This dish is served cold, spiced wonton chips, fresh tuna, diced and spiced, mango, shallots, fresh ginger, green onions, ponzu, sesame, avocado, jalapeno, wasabi and sriracha crème. **Sorry no substitutions please**

RASCAL CHICKEN & CHEESE NACHOS 18

Individual chicken nachos with pico de gallo, jalapeno, cheddar cheese, olives, avocado, sour cream, fresh lime

CHEESY MEATBALLS IN TOMATO SAUCE 19

CHIPS • SALSA • GUACAMOLE 16

SOUP OF THE DAY 9 / 12

DINER DINNER FAVORITES

HOT FLAKY ROLLS 12

Ms. Emily's mini-croissants (5) ...baked to order, whipped citrus butter and orange marmalade

SABLEFISH ...Sustainable Black Cod 38

Glazed flaky whitefish with yellow tomato vinaigrette, shaved fennel & summer squash GF on request

SIGNATURE MEATLOAF & MUSHROOM GRAVY 29

Mixture of beef-chuck, veal and pork combined with Romano cheese, organic vegetables, garlic, herbs & spices. Served with mashed potatoes, green beans, baby carrots and fried leeks

CHICKEN PICCATA 34

Egg dipped chicken cutlets seared in butter, studded with capers, drizzled with tangy lemon-butter pan sauce. Served with a small side of Greek lemon pasta

SALMON CHALKBOARD SPECIAL 34

Ask your server what the Chef has come up with tonight

VEGAN BENTO BOX 33

Red quinoa, glazed carrots, organic green beans, sweet potato, cup of vegan tomato soup, arugula salad, fresh berries, legumes, cilantro rice, summer squash, black pepper papadums GF on request

AYLA'S SPAGHETTI & MEATBALLS 25

Bucatini pasta, homemade Marinara sauce and juicy, tender meatballs served with cheesy garlic bread and fresh basil (contains veal pork and beef)

CHICKEN ALFREDO LINGUINI 24

Marinated chicken, seasonal mushrooms, sauteed spinach, Peruvian "Sweet Drop Peppers", linguini Alfredo and cheesy sourdough toast

*HEART OF THE RIBEYE (We only serve the center, or the "heart" of the ribeye) 48

Hand cut, In house, top choice, 11 ounce, creamy mashed potatoes, glazed carrots, harissa, cilantro pesto and garlic steak butter ...Grilled or blackened

*PETITE FILET 38

Served on a roasted portobello mushroom, creamy mashed potatoes, glazed carrots, harissa, cilantro pesto and garlic steak butter ...Grilled or blackened

BAJA FISH TACOS (three tacos) 24 (two tacos) 17

Crispy Cajun spiced snapper, pico de gallo, cabbage, fresh lime, cilantro, avocado, red chili crème, charred fresh jalapeno

BARBACOA 34

Low and slow spiced beef short rib, adobo chili sauce, cilantro rice, Borracho beans, onions, pico de gallo, fresh lime, cilantro pesto, warm tortillas

SAN FRANCISCO STYLE SHRIMP & GRITS 29

Spicy shrimp, glazed pork belly and creamed leeks over cheesy green-chili grits (white seafood sauce). Awarded "Best Twist on an Original 2022" ...Unique Dish

RASCAL WAGYU BURGER Choice of small arugula salad, jalapeno coleslaw, cup of soup or fries 20

includes: choice of two all-beef patties ...or Ultimate Plant Based Burger. No charge for lettuce, tomato, dill pickles or chipotle aioli. sorry, no substitutions, Add Bleu cheese, white cheddar or American cheese +2 / bacon +2 / sauteed mushrooms +2 / caramelized onions +2

Wild Alaskan King Salmon from June to Late November
Organic, Canadian Atlantic Salmon -December to June
Because it tastes the best!

Always use Certified Sustainable Seafood



DESSERTS

| | |
|------------|---|
| CAPPUCCINO | 5 |
| LATTE | 6 |
| MOCHA | 6 |

CRÈME BRULEE 12

Baked custard topped with a brittle, thin crust of caramelized sugar, berries & whipped cream

DARK CHOCOLATE FRUIT FONDUE 14

Warm dark chocolate with fruits & berries to dip

BLUEBERRY COBBLER ...vanilla bean Ice cream 15

SALTED CARAMEL GELATO 9

RASPBERRY SORBET 9

BLOOD ORANGE SORBET 9

VANILLA BEAN ICE CREAM 9

STRAWBERRY SHORTCAKE 12

Shortcake biscuit topped with fresh sweetened strawberries and whipped cream

CARROTT CAKE 12

Sweet and moist spice cake, full of cut carrots and toasted nuts, covered in cream cheese icing

Mercer's Kitchen Restaurant Group

Come visit our other

3

locations in Sedona! Ask your server For details.

Winter 2023

*Consumer Advisory: consuming raw or undercooked proteins may increase your risk of food borne illness including beef, burgers, pork, poultry, seafood, shellfish or eggs

*GF Gluten-Free We do recognize the seriousness of dietary restrictions and are committed to doing anything we can to accommodate your requests. We can search for Gluten, wheat, modified food starch, kamut, spelt, barley, oats, soy sauce, rye malts & triticale dextrin, however; we are not a gluten free restaurant. Cross contamination is hard to control. Celiac patients please use caution.