

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 Reuben 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

Baby Carrots	5
Green Beans	5
Roasted Sweet Potatoes	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

Chef's SEDONA Cook Book \$29.95

SALADS

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

CAESAR SALAD 18 *GF on request*
romaine hearts, parmesan croutons, chef's Caesar dressing, Peruvian "sweety drop peppers"
>> small Caesar salad 14

SOUTHWEST CHOPPED 24 *GF on request*
chopped romaine, fresh corn, black olives, avocado, peppers, tomatoes, green onions, Feta cheese, diced grilled chicken, cilantro-lime vinaigrette
Salad with no chicken 18-

RASCAL WEDGIE SALAD 20 *GF on request*
baby romaine, cognac-tomato aioli, chopped egg, croutons, bleu cheese, bacon, tomato, avocado, red onion, green goddess dressing on the side

SUMMER SPINACH SALAD 18 *GF on request*
Baby Spinach, bacon, blue cheese, feta cheese, sauteed onions, avocado, walnuts, green apple vinaigrette
>> small spinach salad 14

APPETIZERS & SMALL PLATES

HOT FLAKY ROLLS 12
Ms. Emily's mini-croissants (5) ...baked to order, whipped citrus butter and orange marmalade

BABA GHANOUSH (Roasted Eggplant Dip) 18 *GF on request / Vegan on request*
Charred eggplant, tahini, cumin oregano, paprika, black pepper, garlic, onion, extra virgin olive oil, tomatoes, parsley, lemon, olives, cayenne, grilled pita, feta cheese

BLISTERED & CHARRED SHISHITO PEPPERS 16 *GF on request / Vegan on request*
Charred Shishito peppers, lime, salt, olive oil, soy and a Cilantro-lime dipping sauce

PLUM TOMATO SOUP 9 / 12 *GF on request / Vegan on request*
Home style tomato soup with house made garlic croutons

GREEN CHILE CHICKEN SOUP 9 / 12
Depending on the time of year, 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 shrimp, 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**

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

DINER DINNER FAVORITS

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

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, roasted eggplant, black pepper papadums

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 PASTA 24
Marinated chicken, seasonal mushrooms, sauteed spinach, Peruvian "Sweety Drop Peppers", bucatini pasta Alfredo and cheesy sourdough toast

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, lots of onions, pico de gallo, fresh lime, cilantro pesto, warm tortillas

TACOS AL PASTOR 34
Garlic, chiles, cumin, pineapple, oregano,achiote marinated pork shoulder, served on a rustic oak board, with onions, cilantro, caramelized pineapple, avocado, fresh lime, Pico de Gallo, sliced radishes ...and 5 tortillas on the side (build your own tacos). Additional 3 tortillas \$4

SHRIMP & GRITS Awarded "Best Twist on an Original 2022" 29
...Unique Dish. San Francisco style, with creamed leeks and pork belly. Gulf white shrimp, crispy pork belly, cheesy grits, buttery leeks, green onions, spicy chili oil (white seafood sauce). *GF on request*

***RASCAL WAGYU BURGER (pink or no-pink) 21**
Choice of small arugula salad, jalapeno coleslaw, cup of soup or fries
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 / grilled onions 2+ / raw onions 2+

SPICY PASTA PUTTANESCA 21 *Vegan on request*
Chili flakes, roasted tomatoes, capers, kalamata olives, black pepper, oregano, basil, marsala wine, pappardelle pasta, olive oil ...on the side Parmesan cheese

Always use Certified Sustainable Seafood



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

STEAKS & SEAFOOD

SALMON CHALKBOARD SPECIAL 34 *GF on request*
Ask your server what the Chef has come up with tonight

SEARED HALIBUT 38 *GF on request*
Artichoke hearts, tomato confit, sauteed spinach, roasted corn-butter sauce

***PORTERHOUSE STEAK 66** *GF on request*
Hand cut, In house, 18 ounce, creamy mashed potatoes, glazed carrots, harissa, cilantro pesto and garlic steak butter ...Grilled or blackened

***PETITE FILET 38** *GF on request*
Served on a roasted portobello mushroom, creamy mashed potatoes, glazed carrots, harissa, cilantro pesto and garlic steak butter ...Grilled or blackened

***STEAK & CRAB CAKE 52**
Petite filet, crabcake, asparagus, portobello mushroom, whipped potatoes, harissa, cilantro pesto and spicy Cajun aioli

DESSERTS

CRÈME BRULEE 12
Baked custard topped with a brittle, thin crust of caramelized sugar, berries & whipped cream

BLUEBERRY COBBLER ...vanilla bean Ice cream 15

STRAWBERRY SHORTCAKE 12
Shortcake biscuit topped with fresh sweetened strawberries and whipped cream

CARROT CAKE 12
Sweet and moist spice cake, full of cut carrots and toasted nuts, covered in cream cheese icing

DARK CHOCOLATE FRUIT FONDUE 14 *GF on request*
Warm dark chocolate with fruits & berries to dip

SALTED CARAMEL GELATO 9 *GF on request*

RASPBERRY SORBET 9 *GF on request*
BLOOD ORANGE SORBET 9 *GF on request*

BOOZY ROOT BEER FLOAT (must be 21 years old) 14

*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 on request: 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.