

Rascal

A MODERN DINER EXPERIENCE

DINNER MENU

3PM to 10PM



KIDS MENU

Buttered Noodles 9
Sauce, cheese ...on the side

Chicken Fingers 12
Ranch dressing & Fries

Kid Cheeseburger 12
Fruit garnish & French fries

Baked Macaroni & Cheese 10
Toasted Parmesan topping

Cheese Quesadilla 10
Side Salsa / Add Chicken +4

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

Winter Squash 6

Warm Tortillas (3) 4

Sidewinder Fries 6

Side House Salad 9

Chef's SEDONA Cook Book \$29.95

SALADS

Add Chicken +12 / Add Salmon +14 / Add Shrimp +16 / 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 chicken, black beans, 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

MOM'S GARDEN SALAD 14
Small greens salad, tomato, carrots, cucumber, red onions, avocado, garlic croutons
Choice: Citrus Vinaigrette, Ranch or Blue Cheese Dressing

APPETIZERS & SMALL PLATES

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

HUMMUS & MINT-TABBOULEH 18
Grilled pita bread, or gluten free toast

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 *Sorry no substitutions*
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

RASCAL CHICKEN & CHEESE NACHOS 18
Individual chicken nachos with pico de gallo, jalapeno, cheddar cheese, olives, avocado, sour cream, fresh lime, black beans

CHIPS • SALSA • GUACAMOLE 16

DINER DINNER FAVORITS

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, winter squash, hummus & mint-tabbouleh, black pepper papadums

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

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, truffle potato chips 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 \$2ea. Bleu cheese, white cheddar, or American cheese / bacon / sauteed mushrooms / caramelized onions / grilled onions / raw onions / banana peppers / avocado / roasted peppers

HOT ROAST BEEF SANDWICH WITH ONION JAM 19
Hot roast beef sandwich with layers of shaved roast beef on garlic rolls topped with cheesy mozzarella and a homemade onion jam

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

SPAGHETTI BOLOGNESE 25
Bucatini pasta, homemade Bolognese meat sauce, served with cheesy garlic bread and fresh basil
(contains mushrooms, veal, pork and beef)

PENE PASTA CARBONARA 34
Chicken & English peas, bacon, onions, garlic, Parmesan cheese, eggs, cream, black pepper

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

BLACKENED SALMON 34 *GF on request*
Romesco sauce and creamy potato puree

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.