

Small Plates & Salads

Spinach & Artichoke Dip

Pita Chips

8

Bacon Wrapped Shrimp

*Grilled with Pineapple, Chive Citrus Cream Cheese Popper,
wrapped in Deer Valley Bacon, w/ Sweet Pepper Fig Jam & Balsamic Syrup*

14

Grilled chicken BBQ Mac n Cheese w/ Chive Panko Crust

*Trio of Ohio Made Cheeses, Penne, Grilled chicken tossed in barbecue sauce, Toasted Panko Crumbs,
w/ Fresh parsley*

9

Fish Tacos

Blacken Tilapia, Caribbean salsa, Chipotle Aioli On a flour tortilla

12

Crispy Salt & Pepper Calamari (GF)

Rings & Tentacles in Seasoned Flour, Mixed Greens, Cilantro Sunshine Lime Aioli

10.50

Summer Berries Salad (GF)

*Mixed Local Greens, Feta cheese, Pickled Red Onions, Freshly Picked Strawberries and Blueberries,
Candied Walnuts w/ lemon Poppy Seed Dressing*

8

Caesar Salad

*Hearts of Romaine, Shredded Parmesan, Garlicky House-Made Croutons, Anchovies,
& Creamy Caesar Dressing*

7

Chopped House Wedge (GF)

*Blue Cheese, Diced Red Onion, Bacon, Tomatoes, Olives, Green Onions,
w/ Buttermilk Black Pepper Dressing*

7.75

Rhapsody Seasonal House Salad (GF)

*Mixed Greens, artichokes, Asparagus, Roasted Peppers, Provolone,
Pickled Red Onion, & Balsamic Vinaigrette*

7

Entrée

Pan Seared Chicken Breast

*Pan Seared Chicken, Whipped Buttermilk Potatoes,
& Dutch Creek Winery "Bourbon Barrel" Pearl Onion Glace'*

17.5

"Ocean Pen" Salmon Brule (GF)

*Flame Seared w/ Toasted Ground Coriander, Mango Coulis,
& Asparagus- Chive Risotto*

18.50

Ohio Proud 8oz Angus Burger

Lettuce, Tomato, Pickles, Butter Roll, w/ Bistro Chips

10

Veggie Burger

*6oz Bean, Grain, & Eight Veggie Burger, Sweet Pepper Jam, Mixed Greens on Butter Roll,
w/ Bistro Chips*

8.5

Fish N Chips

Cod, London Ale Batter, Bistro Chips & Tartar sauce

13.5

"Mama's Meatball" Penne Marinara

Alfonso's Family Recipe Served with Garlic Bread

14.50

Seared Diver Scallops

Cauliflower Puree, Risotto Bianca, Steamed Asparagus

25

Pork Chop (GF)

Cauliflower Gratin, Faro Grain Pilaf, Cherry Port Glace'

19.5

"Steak Au Poive"

12 oz NY Strip Steak (GF)

Kampot Peppercorn Cognac Cream, Smashed Yukon Potatoes, & Garlicky Broccoli

24.5

Chef's Veggie & Tofu Marsala

Seared Tofu, Bella mushrooms, Grape Tomatoes, Green Spinach, W/ Marsala wine sauce

14

*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

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

Hot Beverages

<i>Royal Club "Rhapsody Blend" Regular Coffee</i>	3
<i>Royal Club "Rhapsody Blend" Decaf Coffee</i>	3
<i>Herbal Sage Hot Teas</i>	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