

## Small Plates & Salads

### *Spinach & Artichoke Dip*

*Pita Chips*

6.5

### *Bacon Wrapped Shrimp*

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

12.

### *Truffle Mac & Cheese w/ Chive Panko Crust*

*Trio of Ohio Made Cheeses, Penne, White Truffle Oil, Toasted Panko Crumbs, w/ Fresh Chives*

6.5

### *Crisp Vegetable Tempura*

*Lemon Garlic Aioli*

7.50

### *Crispy Salt & Pepper Calamari (GF)*

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

9

### *Baked French Onion Soup*

7.

### *Late Harvest Minestrone (GF)*

*Last Pick of the Garden, Ditalini Pasta  
(vegetarian)*

6.5

### *Beet & Goat Cheese Salad (GF)*

*Mixed Local Greens, Roasted Beets, Pickled Red Onions, Local Goat Cheese, Fried Brown Egg & Pine  
Nuts w/ Red Wine Vinaigrette*

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 House Salad (GF)*

*Mixed Greens, Local Apples, Craisins, Shredded Carrot, Aged Cheddar,  
Pickled Red Onion, & Raspberry Vinaigrette*

7

## Entrée

### **Chicken N Greens**

*Pan Roasted Half Chicken, Carrots, Peas, Greens, Whipped Buttermilk Potatoes,  
& Dutch Creek Winery "Bourbon Barrel" Pearl Onion Glace'*

17.5

### **"Ocean Pen" Salmon Brule (GF)**

*Dusted & Seared w/ Toasted Ground Pumpkin Seeds, Pumpkin Coulis,  
& Braised Celery- Smashed Yukon Golds*

18.50

### **Ohio Proud 8oz Angus Burger**

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

10

### **Veggie Burger**

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

8.5

### **Fish N Chips**

*Cod, London Ale Batter, Parmesan 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, Butternut Risotto, Steamed Asparagus, & Orange Chive Butter*

25

### **Pork Porterhouse (GF)**

*Cauliflower Gratin, Faro Grain Pilaf, Cherry Port Glace'*

19.5

### **"Steak Au Poive"**

#### **Broiled 12oz Hand-Cut NY Strip Steak (GF)**

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

24.5

### **Spaghetti Squash Primavera**

*Asparagus, Spinach, Broccoli Florets, Garbanzo Beans & Sundried Tomatoes, Penne Pasta  
in Butternut Squash Coulis,  
w/ Grated Aged Parmesan Cheese*

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*

3.5

*Classic Crème Brulee*

6

*Seasonal Cobbler w/Vanilla Bean Ice Cream*

5

## 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**