



Starters

Seafood Salad

Fried green tomato, lump crab, citrus, orzo, aioli

Rhapsanini

Marinated striploin, grilled vegetables, cucumber yogurt, fried flatbread, mozzarella

Salmon Cakes

Tomato preserves, pan-fried alaskan salmon, cucumber, pickled onion

Mac 'n' Cheese

White truffle oil, shell pasta, chives, three cheese

Polenta Fries

Parmesan, chives, sweet jalapeno pepper jam

Salads

Signature Salad

Fresh spinach, dried cherries, tomato, carrot, onion, candied walnuts,
Ohio maple walnut vinaigrette

"Knife and Fork" Iceburg

Crisp Bacon, red onion, tomato, buttermilk emulsion

Caesar Salad

Chopped romaine, garlic, anchovy, parmesan, crouton,
classic caesar dressing

Entrees

Slow Barbeque Short Rib

Angus beef, clover honey, fried cornbread, zucchini

Caramelized Pork Loin

Blackberry, garlic whipped potatoes, garden vegetables

Butter Poached Chicken

Roasted garlic, cheddar scallion potato puree, spring root crop

Pan Seared Halibut Cheeks

Vanilla creamed corn, polenta fries, sweet chili sauce

Grilled Salmon

Cheddar scallion potato puree, paprika butter, asparagus

Hankerchief Pasta

Smoked tomato, shrimp, mussels, bay scallops, manchego, cilantro, housemade pasta

6 Ounce Beef Tenderloin

10 spice blend, lemon butter, garlic whipped potatoes, french beans

9 Ounce New York Strip

Char grilled, marsala mushroom ravioli, wilted spinach

Chef's Tasting

For the adventurous guests we present a customized meal from our very own
Rhapsody Chefs.

Five courses without wine pairings

Five courses with wine pairings

Consuming raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.

Desserts

Warm Blueberry Buckle

Cinnamon-brown sugar crumb, honeybee ice cream

Caramel Crème Panna Cotta

Double dutch chocolate chunk cookies

Strawberry Rhubarb Shortcake

Spongecake, fried wonton, balsamic reduction, vanilla gelato

Beignets

New Orleans style doughnuts, deep fried, powdered sugar

Rhapsody Ice Cream and Sorbet

Daily selection available upon request

Beverages

Soft Drinks
Shirley Temple
Iced Tea
Soda Water

Juice

Cranberry, Grapefruit, Orange
Lemonade, V-8, Tomato

Hot Beverage

Gevalia Coffee
Hot Tea

Rhapsody Hours of Dining
Thursday 5:00pm-9:00pm
Friday & Saturday 5:00pm- 10:00pm

Call for Reservations (740) 753-5741 for Voice Mail
(740) 753-5740 For Main Dining Room During Hours Of Service