



KITCHEN & BAR

208 Fitchburg Turnpike | Concord, MA | www.drinkrapsCALLION.com

RESTAURANT WEEK 3-COURSE MENU

FIRST COURSE (CHOOSE ONE):

BEER STEAMED PEI MUSSELS

Sautéed mussels with celery, red onions, garlic, freshly sliced lemons, oranges, and coriander, steamed in RapsCALLION Blonde beer, celery leaves, herbs, finished with butter and grilled Nashoba brook sourdough bread

SMOKED WINGS

Applewood smoked jumbo wings fried crispy, creamy chipotle dipping sauce

CHOPPED SALAD

Mixed greens tossed with scratch tangy thousand island dressing, cheddar jack cheese, cucumbers, red onions, cherry tomatoes, hardboiled egg

SECOND COURSE (CHOOSE ONE):

BLACKENED CHICKEN PASTA

Pan seared chicken breast with Chef's signature blackening seasoning, celery, red peppers, onions, roasted corn, tomatoes, and spinach tossed with gemelli pasta in a white wine cajun cream sauce, pecorino, green onions

SEAFOOD CIOPPINO

Atlantic haddock, salmon, jumbo shrimp, PEI mussels sautéed with fresh garlic in a California tomato-based clam sauce with white wine, oregano, celery, bell peppers, onions, chili flake (optional), with grilled Nashoba brook sourdough

STEAK AU POIVRE

Angus flat iron steak charcoal grilled, oven roasted potatoes with onions, paprika and Parmesan, grilled asparagus sautéed with roasted corn and tomatoes, creamy green peppercorn sauce with French brandy

THIRD COURSE (CHOOSE ONE):

TROPICAL PARFAIT

Frozen orange/lemon mousse, coconut almond meringue cookie, strawberry sauce, fresh whipped cream

CHOCOLATE MOUSSE

Old school French recipe light and airy with imported Belgian dark chocolate, fresh whipped cream