

Rapscallion Table & Tap

Acton Restaurant Week

Monday, October 25 - Saturday, October 31

\$65 - THREE COURSE SPECIAL MENU
INCLUDES ONE GLASS OF RED OR WHITE WINE
AND ONE OPTION FROM EACH COURSE

STARTER

Lobster Bisque

Seafood-stuffed Mushroom

Scallops and haddock stuffing, served with roasted red pepper cream sauce

Balsamic Salad

Crisp greens, cherry tomatoes, red onions, bell peppers, feta cheese, and house made balsamic vinaigrette

DESSERT

Blueberry Cobbler

Served with vanilla ice cream

Pumpkin Pie

Served with fresh vanilla sauce and whipped cream

ENTREE - MAIN COURSE

Fettuccine Frutti Di Mare

Mussel, shrimp, scallops, and salmon in a tomato fennel saffron broth, with marscapone cheese, house smoked grape tomatoes, onions and spinach over fettuccine pasta

Prime Dry-Aged Boneless Ribeye

A 12oz. grilled steak served with your choice of mashed potatoes or maple-roasted butternut squash, sauteed brussel sprouts with onions and bacon, Au Jus

Pork Cider Short Rib

Slow-cooked pork short rib, served with maple-roasted butternut squash and sauteed brussel sprouts with onions and bacon, with a pork demi glace Cider Jus



*Consuming raw or undercooked meat, poultry, eggs or unpasteurized milk may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.