

HOT SPOT

Capitol ChopHouse

9 E. WILSON ST., MADISON



STATE JOURNAL ARCHIVES

What makes it a good place for business: The Capitol ChopHouse shines as a see-and-be-seen Downtown eatery that excels in every aspect of serving business diners. The restaurant is in a great location, tucked into the Madison Hilton/Madison Club/Monona Terrace complex, so it draws a vibrant mix of business travelers, legislators, lawyers, lobbyists and a cross section of Madison's business crowd. Thanks to Hilton General Manager Bob Caston, the ChopHouse does all the big things right: satiny wood and crisp white tablecloths provide a private club ambiance, and the mix of cozy tables, expansive booths and bar seating means you can do everything at the ChopHouse, from meeting a colleague for a casual lunch to serving as host for a group of clients. The ChopHouse hits the mark on all the little things, too, with place settings, unobtrusive service and excellent menu offerings.

What to order: Even the most casual choices on the menu have an understated yet elegant touch. The Capitol Dip prime rib hoagie comes with au



Mary Erpenbach

is director of communications for Discover Mediaworks Inc., 5100 Eastpark Blvd., Madison.

reduction on a French roll. cious pomegranate reduction sauce finishes the Almond Salmon Salad. Vegetarian options are varied, and some dishes offer the chance to add shrimp, chicken or steak for heartier appetites. Fork-ready entrees help set the stage for more serious luncheons and include fare such as Tuscan Pasta Salad and tenderloin grilled to order and accompanied by scallops and a smoked tomato sauce. A house favorite is the Grilled Pork Tenderloin Sandwich served with grilled vegetables and a red wine

reduction on a French roll.

About the staff: If you've made a reservation, the maitre d' is pleased to see you. If you haven't, he or she is equally pleased that you dropped in. The entire staff of the ChopHouse rises to every occasion. There are only two of you but the big, cushiony booths — which could seat six or even eight — beckon? Right this way. Unexpected arrivals have joined your table? New place settings appear in a blink. Management and staff make graciousness part of every business dining experience.