

Craig Summers
Executive Chef

Anthony Lemens
Sous Chef



Raw Bar & Starters

Oysters	Market Price
Fresh Atlantic & Pacific Coast Oysters	
Tuna Tartare	14
Avocado, Scallions, Sweet Chili Sauce, Fried Wontons	
Colorado Bison Carpaccio	14
Pickled Mushrooms, Scallions, Watercress, Extra Virgin Olive Oil	
Fried Calamari	14
Banana Peppers, Tomatoes, Capers, Lemon Aioli	
Shrimp Cocktail	14
Tiger Shrimp, Horseradish Cocktail	
New Bedford Sea Scallops	14
Homemade Bacon, Cauliflower Puree, Belgian Ale Foam	
Crab Cakes	14
Poblano-Cilantro Remoulade, Pickled Chili Peppers	
Seafood Sampler	45 / 65
King Crab, Tiger Shrimp, Lobster, Fresh Oysters, Tuna Tartar	

Soup & Salad

Capitol Clam Chowder	8
Ocean Clams, Potatoes, Fresh Cream	
Brown Ale French Onion	8
Madtown Brown Ale, Swiss Cheese	
Classic Caesar	8
Brioche Croutons, Parmesan Cheese, Anchovies, House Dressing	
Capitol Chop	8
Chopped Mixed Greens, Blue Cheese, Bacon, Eggs, Cucumber, Tomato Champagne Chive Vinaigrette	
The Wedge	8
Iceberg Lettuce, Bacon, Eggs, Cherry Tomatoes, Chives Buttermilk Blue Cheese Dressing	
Warm Beets and Goat Cheese	8
Goat Cheese Mousse, Pistachio Brittle, Pumpkin Seed Oil	
Wisconsin Cheese	Market Price
Ask for tonight's selections	

CAPITOL CHOPHOUSE

We are proud to feature the finest cuts of corn-fed beef from Allen Brothers in Chicago, where all of our steaks are hand-selected and aged 28 days. Our seafood is the freshest available and whenever possible we use the best locally sourced, seasonal and sustainable products from area farmers and local purveyors.

Our Farms & Purveyors

Allen Brothers
Black Earth Meats
Fortune Fish
Gitto Organic Farm
Black Earth Farm
Butler Farm
Roth Käse Cheese
Hooks Cheese
Uplands Cheese Co.
Kickapoo Coffee

Seasonal Ingredients

Brussels Sprouts
Winter Squash
Celeriac
Rutabaga
Butternut Squash
Pumpkin
Potatoes
Onions
Duck
Venison
Spinach
Kale
Mustard Greens
Cabbage
Beets
Apples

Steaks & Chops

Tenderloin Filet	38 / 45
8 ounce / 12 ounce	
New York Strip	36
16 ounce	
12 ounce Grass Fed	32
Ribeye	38
18 ounce, Bone In	
14 ounce, Dry Aged	
Porterhouse	45
24 ounce	
Prime Rib	29 / 34
16 ounce / 24 ounce	
Local Berkshire Pork Chop	28
16 ounce, Bourbon Glaze	
Pasture Raised Black Earth Lamb	35
Rib Chop, T-Bone, Lamb Jus	
Free Range Roast Chicken	24
Half Chicken, Natural Jus	
Spice Rubs / Sauces / Surf & Turf	
Pepper Crusted	
Blackening Seasoning	
Peppercorn Demi	2
Cabernet Demi	2
Béarnaise	2
Melted Blue Cheese	4
Truffle Butter	4
Oscar Style	10
w/Shrimp	15
w/Crab Legs	19

Seafood

Atlantic King Salmon	28
Orange Fennel Puree, Champagne Foam	
Florida Grouper	30
Lemon Cream, Preserved Lemon, Capers, Parsley	
Ahi Tuna	30
Seared Rare, Coriander Crust, Avocado Puree, Chili Oil	
Wild Gulf Shrimp	28
Mussels, Clams, Spicy Tomato Sauce, Fresh Oregano Grilled Ciabatta	
Alaskan King Crab	42
Drawn Butter, Lemon	
Canadian Lobster Tail	50
Drawn Butter, Lemon	

Sides

Maine Lobster Mac 'n Cheese	12
Lobster Meat, Elbow Noodles, Cheddar Cheese	
Twice Baked Potato	8
Cheddar, Mozzarella, Parmesan, Sour Cream, Chives	
Grilled Asparagus	7
Brussels Sprouts	7
Homemade Pancetta, Shallots	
Roasted Root Vegetables	7
Sage, Brown Butter	
Smashed Potatoes	7
Sour Cream, Chives	
Sautéed Mushrooms	7
Bourbon, Veal Demi Glace	
Sautéed Spinach	6

