

SOUPS

ROASTED TOMATO SOUP

garlic oil 8.

CAPITOL CLAM CHOWDER

new england style 8.

SOUP OF THE DAY 8.

SALADS

CHOPHOUSE SALAD*

chopped greens | bacon | egg | tomato | cucumber
buttermilk blue cheese | champagne chive vinaigrette 10.

CAESAR SALAD*

romaine lettuce | parmesan cheese | ciabatta croutons
housemade parmesan peppercorn dressing 10.

FIELD GREENS SALAD

field greens | shaved radish | toasted garlic vinaigrette 12.

WHATCHAGOT WILSON

pulled chicken | almonds | goat cheese | craisins
roasted peppers | pickled shallot | radish | croutons
tomato | carrot | citrus vinaigrette 12.

add: grilled chicken 4. sirloin steak 8. shrimp 6. seared salmon 8.



ENTREES

HUNGARIAN BEEF GOULASH

slow roasted vegetables | sour cream | grilled bread 14.

HORSERADISH CRUSTED WHITEFISH*

market greens | citrus vinaigrette 14.

FLANK STEAK*

arugula | pickled shallot | sarvecchio | aged balsamic 15.

ROASTED SALMON*

cous cous | marinated cucumber | dill yogurt 20.

*consuming raw & undercooked meat, poultry, seafood or eggs may
increase your risk of food borne illness

LUNCH MENU

*subject to change and seasonal availability

SANDWICHES

GRILLED CHEESE WITH TOMATO SOUP

two year cheddar | madison sourdough 11.

TURKEY SANDWICH

applewood smoked bacon | slow roasted tomato
roasted garlic aioli | nine grain bread 11.

GRILLED CHICKEN CIABATTA

apple chutney | smoked cheddar | mustard greens
walnut aioli 12.

GRASSFED BEEF BURGER*

lettuce | tomato | onion | brioche bun 13.
choose from: cheddar, swiss, provolone, pepper jack, blue
cheese
add: bacon, sauteed onions or mushrooms 1.

PRIME RIB FRENCH DIP

horseradish | carmelized onion | gruyere 14.

SIDES

BEER BATTERED FRIES 8.

ONION RINGS horseradish sauce 8.

FIELD GREENS shaved radish | toasted garlic vinaigrette 8.

SWEET POTATO FRIES 8.

MANDARIN ORANGE FLUFF 8.

MARINATED CUCUMBERS 8.