

CAPITOL CHOPHOUSE

Salad

ChopHouse Salad*	7
Blue Cheese, Egg, Red Onion, Bacon, Tomato, Champagne Chive Vinaigrette	
Gorgonzola & Wild Rice	10
Wild Rice, Honeyed Pecans, Toasted Almonds, Dried Cranberries, Apple, Gorgonzola, Romaine, Cranberry Vinaigrette	
Basmati Yellowfin Tuna*	15
Basmati Rice, Cilantro Coleslaw, Honey Wasabi Dressing	
Grilled Portobella	10
Puff Pastry, Grilled, Radicchio, Bell Pepper, Baked Goat Cheese, Spinach, Balsamic Vinaigrette	
Garden Chef's Salad*	10
Mixed Garden Greens, Ham, Turkey, Eggs, Peas, Broccolini, Tomato, Bell Pepper	
Caesar Salad	8
Romaine Lettuce, Parmesan Cheese, Ciabatta Croutons & House Dressing	
Smoked Trout*	9
Spring Mix, Marinated Cucumbers, Dill Yogurt Dressing	
Entrée	
Guinness Marinated Flat Iron Steak*	15
Chile Spiced Guacamole, Lime Jalapeño Onion Sauce, Scallion Corn Bread	
Chipotle Seafood Mac 'n Cheese*	12
Fresh RP's Macaroni, Scallops, Shrimp, Crab, Chipotle Alfredo Sauce	
Grilled Mahi Mahi Tacos*	12
Radish, Cabbage, Avocado, Cilantro Sauce, Warm Flour Tortillas	
Grilled Garlic Lime Chicken*	10
Marinated Chicken Breast, Lemon Coleslaw, Grilled Pineapple, Warm Tortillas	
Tuscan Pasta	9
Fresh RP's Linguini, Tomato Garlic Basil Marinara, Sarvecchio	
Pasta Additions:	
Grilled Chicken	3
Jumbo Shrimp	6

Friday Fish Fry:

Canadian Lake Perch*	11
Lightly Breaded & Deep Fried 6oz Filet, Tarter Sauce, Coleslaw, French Fries	
Blackened Catfish*	10
Skillet Blackened 7oz Filet, ChopHouse Seasoning, Rice	

Soup

French Onion Gratin	7
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**Consuming raw & undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*

Capitol Chowder	7
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New England Style Clam Chowder

Soup of the Day	7
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Salad Additions:

Chicken Breast	3
Jumbo Shrimp	6
Seared Sirloin Steak	6
Sautéed Salmon	6

Salad Dressings:

Bleu Cheese	Balsamic Vinaigrette
Ranch	Honey Mustard
French	Thousand Island
Italian	Champagne Chive

Sandwich

Capitol Grilled Cheese*	9
Cheddar, Swiss, Provolone, Applewood Smoked Bacon, Lettuce, Tomato	

Artichoke Tuna Salad*	9
Albacore Tuna, Artichoke Hearts, Black Olive Remoulade, Black Mustard Gouda, Toasted Ciabatta	

Catfish BLT*	9
Lightly Breaded & Fried Catfish Filet, Applewood Smoked Bacon, Lettuce, Tomato, Chipotle Mayo, Ciabatta	

Grilled Pork Tenderloin* 10
Sliced Pork Tenderloin, Grilled Vegetables, Red Wine Reduction, French Roll

Poached Chicken Panini* 9
Roasted Yellow Pepper, Provolone, Cilantro
Almond Relish

Slow Roasted Pork* 10
Italian Marinated & Shaved Pork Shoulder, Garlic Sautéed Rapini, Sarvecchio, Pork Au Jus, Ciabatta

Capitol Dip* 9
Shaved Prime Rib, Grilled Onions, Au Jus, Tuscan Roll

Chop Burger* 9
Choose: Bacon, Cheddar, Provolone, Swiss, Blue Cheese, Lettuce, Tomato or Onion

Turkey Sandwich* 8
Turkey, Apple-wood Smoked Bacon, Lettuce, Tomato & Creole Mustard on Wheat Toast

Sparkling Wine by the Glass

Segura Viudas, Brut Cava 6
Coppola, Sophia 9
Pommery "Pink Pop" 18
Pommery "Blue Pop" 16
Moët & Chandon, White Star 19

White Wine by the Glass

'09 Dr. Loosen "Blue Slate," Riesling 10
'08 Cuvaision, Chardonnay 14
'09 Albert Bichot, Chardonnay 9
'09 A to Z, Pinot Gris 8
'09 Michel Picard, Chenin Blanc 7
'10 St. Supéry, Sauvignon Blanc 12

Red Wine by the Glass

'08 Ancien, Pinot Noir 16
'09 Tangle Oaks, Pinot Noir 10
'09 Château Gasquerie, Merlot 9
'08 Corvidae "Lenore," Syrah 10
'09 Trivento "Amado Sur," Malbec 8
'08 Ghost Pines, Zinfandel 14
'08 Route Stock Cellars, Cab. Sauvignon 11
'08 Carpe Diem, Cab. Sauvignon 15

Beer on Tap

Ale Asylum Hopalicious 4.75
New Glarus Fat Squirrel 5
3 Floyds Pride & Joy Mild A.P.A. 5.50
Bell's Hell Hath No Fury Ale 5
Miller Lite 4.25
New Glarus Spotted Cow 4.75

Beer by the Bottle

Local
Ale Asylum Ambergeddon 4.50
Miller Lite 4.25
Pearl Street Dankenstein I.P.A. 5.50
New Glarus Spotted Cow 4.75
Sand Creek Badger Porter 4.50

Domestic

Alaskan Amber 4.75
Bell's Two Hearted I.P.A. 5.50
Budweiser 4
Bud Light 4
Coors Light 4
Founder's Red Rye PA 4.50
New Belgium Fat Tire 4.75
MGD 64 4.25
Moose Drool 5.25
Sam Adams Lager 4.75
Sam Adams Wee Heavy 5

Import

Amstel Light (Holland) 4.75
Clausthaler n/a (Germany) 4
Corona (Mexico) 4.50
Duvel (Belgium) 6
Guinness (Ireland) 5.25
Heineken (Holland) 4.75
Peroni (Italy) 4.75
Reisdorf Kölsch (Germany) 6
Samuel Smith Oatmeal Stout (England) 5.25
Stella Artois (Belgium) 6

CAPITOL CHOPHOUSE

Bottled Water

Fiji 5
Panna 5
Pellegrino Sparkling 5

Bottled Tea

Tazo Green Tea 4.50

Fresh Brewed Iced Tea

(unlimited refill) 2

Bottled Soda

Izze Soda (seasonal flavors) 3.75
Orangina 2.25
Sprecher Root Beer 3
Sprecher Lo-Cal Root Beer 3
Gosling's Ginger Beer 2.50

Fountain Soda

Pepsi	2
Diet Pepsi	2
Mountain Dew	2
Sierra Mist	2
Diet Sierra Mist	2

Coffee

Regular or Decaf	3
Espresso	2.25
Cappuccino	2.50
Latté	2.50

Other N/A Beverages

Hot Tea (Assorted Tazo Flavors)	2
Milk (Skim or 2%)	2
Juice (Cranberry, Orange, Apple)	2
Red Bull	5

BOOK YOUR PRIVATE PARTY

3 PRIVATE DINING ROOMS, UP TO 40 PEOPLE

CONTACT ERIC KNAPTON AT

608-260-2364

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TODAY