

CAPITOL CHOPHOUSE

**PRIVATE DINING
MENU**

\$55 PLATED MENU

FIRST COURSE

Grilled Caesar Salad
farm egg, parmesan, sourdough crouton

New England Clam Chowder

SECOND COURSE

served with grilled broccoli, garlic mashed potatoes

6oz Filet Mignon

12oz Prime NY Strip

14oz Dry Aged Ribeye

Roasted Half Amish Chicken

Scottish Salmon

**Chef's Choice
Vegetarian Pasta**

THIRD COURSE

Chocolate Cake

NY Cheesecake

Creme Brulee

\$75 PLATED MENU

TO SHARE

**Assorted local cheeses and meats, grilled
sourdough, mostarda, honey, pickles**

FIRST COURSE

Shrimp Cocktail
cocktail sauce, lemon

SECOND COURSE

Grilled Caesar Salad
farm egg, parmesan, sourdough crouton

New England Clam Chowder

THIRD COURSE

served with grilled broccoli, garlic mashed potatoes

6oz Filet Mignon

12oz Prime NY Strip

14oz Dry Aged Ribeye

Roasted Half Amish Chicken

Scottish Salmon

**Chef's Choice
Vegetarian Pasta**

FOURTH COURSE

Chocolate Cake

NY Cheesecake

Creme Brulee

FAMILY STYLE OR PLATED MENU

\$35

one salad, two proteins, two sides, one dessert

\$50

family style only

two salads, three proteins, three sides, duo of dessert

SALADS

Grilled Caesar

farm egg, parmesan, sourdough crouton

Mixed Greens

shaved radish, pickled onion, toasted garlic vinaigrette

Kale

farm egg, pickled shallot, pink peppercorn dressing

Chop

the salad that made the ChopHouse famous

Spinach

farm egg, red onion, warm bacon dressing

PROTEIN

Prime Rib

family style only, \$15 adder per person
natural jus, horseradish cream

Grilled Tri Tip

red wine onion jam

Bavette Steak

shoestring potatoes

Amish Chicken

wilted greens

Scottish Salmon

puy lentils

Horseradish Crusted Whitefish

grilled lemon

Roasted Pork Loin

stewed heirloom beans

Braised Pork Shoulder

braised saurkraut

SIDES

Roasted Button Mushrooms

Wisconsin Mac and Cheese

Grilled Broccoli

Bacon Collard Greens

Garlic Mashed Potatoes

Frites

Cauliflower Gratin

Roasted Root Vegetables

DESSERTS

NY Cheesecake

berry coulis

Coconut Panna Cotta

tropical fruit

Gateau Breton

seasonal jam

Bread Pudding

salted caramel

Chocolate Layer Cake

UPGRADES

Cheese

selection of 3, \$9 per person

Charcuterie

selection of 3, \$11 per person