

STARTERS

- Fresh Oysters* **Market Price**
Raw on the Half-Shell or Rockefeller
Shucked to order
- Classic Shrimp Cocktail **14**
Jumbo Tiger Shrimp and Chophouse Cocktail Sauce
- Wagyu Beef Carpaccio* **17**
Soy, Lime, Cilantro, Scallion & Fried Wontons
- ChopHouse Charcuterie Plate **13**
Sopressata, Hot Coppa, Sweet Abruzzese, Country Pâté,
Smoked Duck, Olives, Mustard & Crostini
- Fried Calamari **13**
Flour Dusted and Flash Fried & Served with
Peanut Sauce and a Lemon-Dill Aioli
- Capitol Crab Cakes **12**
Lump Crab Cakes with Poblano Remoulade
and Roasted Red Pepper Vinaigrette
- Tuna Tartar* **12**
Marinated in Sweet Chili Sauce with Avocado and Fried Wontons

SOUP & SALAD

- Capitol Chowder **7**
Our Own New England Style Clam Chowder
- Brown Ale French Onion Gratin **7**
Served with Crostini and Swiss Cheese
- Hearts of Caesar* **7**
Romaine Hearts, Ciabatta Croutons, Sarvecchio Cheese
and House-Made Dressing
- Capitol Chop Salad **7**
Iceberg, Radicchio, Frissee, Eggs, Red Onion, Bacon, Cherry
Tomato, RothKase Blue Cheese & Champagne Chive Vinaigrette
- The Wedge **7**
Iceberg, Apple Wood-Smoked Bacon, Cherry Tomato,
Cucumber & our RothKase Blue Cheese Dressing

WISCONSIN CHEESE COURSE

Please ask your server for this evening's selections
(Please allow a half-hour for cheeses to temper)

CAPITOL CHOPHOUSE

We are proud to feature the finest cuts of Midwest beef from Allen Brothers in Chicago, where all our steaks are hand-selected and wet-aged a minimum of 28 days. Our seafood is ordered daily and flown in fresh from around the world.

STEAKS AND CHOPS

- 8 oz. "Petite" Tenderloin Filet **35**
- 12 oz. Tenderloin Filet **45**
- 18 oz. Bone In Ribeye **36**
- 16 oz. New York Strip **32**
- 12 oz. Prime Rib **25**
- 24 oz. Porterhouse **45**
- 16 oz. Berkshire Pork T-Bone **25**
- 12 oz. Colorado Lamb Chops **38**
Double Cut with Lamb Demi
- Roasted Chicken **24**
Slow Roasted Leg and Breast of Locally Raised
Certified Organic Chicken Served with Chicken Jus

SEAFOOD

- King Salmon Filet **29**
Roasted with Lemon Chive Oil
& Fennel-Radish Salad
- Ancho Pepper Crusted Ahi Tuna* **29**
With Chipotle Aioli & Pickled Red Onion
- New Bedford Sea Scallops **29**
Seared and Served in Saffron Tomato Broth
with Gulf Shrimp & Mussels
- 18 oz. Wild Alaskan King Crab Legs **40**
- 8 oz. Lobster Tail **32**

ENHANCE YOUR DINNER

Sauces & Style **3**

ChopHouse Steak Sauce, Béarnaise, Cabernet Demi-Glace,
Chimichurri Sauce, Au Poivre, Peppercorn Cream
or Blue Cheese Crumbles

Oscar Style **9**

(Crab, Asparagus and Hollandaise)

Sides

- Twice Baked Potato **6**
Aged Cheddar, Sour Cream and Chive Filling
- Idaho Baked Potato **5**
- Roasted Garlic Smashed Potatoes **6**
- French Fries **6**
with Truffle Oil & Parmesan add **3**
- Sautéed Spinach **6**
- Sautéed Mushrooms **6**
in Bourbon Veal Demi-Glace
- Grilled Asparagus **6**
in Lemon Butter

BOOK YOUR PRIVATE PARTY
3 PRIVATE DINING ROOMS, UP TO 40 PEOPLE
CONTACT MICHAEL STAPLETON AT 608-260-2364

WINE NOT WEDNESDAY
25% OFF ALL FULL BOTTLES OF WINE
PURCHASED IN THE CHOPHOUSE
EVERY WEDNESDAY NIGHT

GET ON THE LIST
JOIN OUR E-MAIL CLUB TODAY

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
• 19% gratuity will be added to all parties of 6 and over