

Salad

- Chop Salad* 7
Blue Cheese, Egg, Red Onion, Bacon & Tomato with our Champagne-Chive Vinaigrette
- Gorgonzola & Spiced Walnut Salad 10
Water Cress, Romaine, Apple, Dried Cranberries with Balsamic Vinaigrette
- Seared Yellowfin Tuna Salad 15
With Marinated Cucumbers, Zucchini, Fried Green Onions & Sesame Seed Vinaigrette
- Chicken Pear Salad 10
With Honey Roasted Pecans, Snow Peas & Chevre with Dijon Vinaigrette
- Garden Chef's Salad* 10
Mixed Garden Greens with Ham, Turkey, Egg, Peas, Broccolini, Tomato & Bell Pepper
- Caesar Salad 7
Romaine Lettuce, Parmesan Cheese, Ciabatta Croutons & House Dressing

Soup

- French Onion Gratin 7
Made with Brown Ale and Served with Crostini & Swiss Cheese
- Capitol Chowder 7
Bowl of New England Style Clam Chowder
- Soup of the Day 7

Add to any salad:

- | | |
|----------------------|---|
| Chicken Breast | 3 |
| Jumbo Shrimp | 6 |
| Seared Sirloin Steak | 4 |
| Sautéed Salmon | 6 |

CAPITOL CHOPHOUSE

All menu items include a starter course of your choice of Capitol Chowder, Soup of the Day, Mixed Greens Salad or a Mini-Chop Salad

Entrée

- Maple Marinated Flat Iron Steak 15
With Crab Cake, Fried Zucchini, & Bernaise Sauce
- Seafood Mac 'n Cheese 11
Scallops, Shrimp & Crab Baked in White Cheddar Béchamel with Scallions
- Grilled Mahi Mahi Tacos 12
With Radish, Cabbage, Avocado & Cilantro Sauce on Warm Flour Tortillas
- Ancho-Cocoa Chicken 10
Grilled Chicken with Coleslaw, Pico de Gallo & Ancho-Cocoa Sauce on Warm Tortillas
- Cranberry Sage Flatbread 9
Caramelized Onions, Roasted Butternut Squash, & Goat Cheese Sauce
- Tuscan Pasta 9
Fresh Pasta with Tomato, Garlic and Basil Tomato Sauce with Parmesan Cheese
- Add:
- Grilled Chicken 3
- Jumbo Shrimp 6

Sandwich

- Portabella Panini 8
Grilled Portabella Mushrooms, Red Onion, Black Olive Tapenade & Goat Cheese
- Capitol Grilled Cheese 9
Wisconsin Three Cheese Blend with Vine Ripened Tomato & Apple-wood Smoked Bacon
- Reuben Panini 10
Corned Beef, Swiss Cheese, Sauerkraut and Homemade Russian Dressing on Rye Bread
- Cajun Po' Boy 9
Blackened Catfish Filet, Green Leaf Lettuce, Sautéed Peppers & Chipotle-Lemon Mayo on a French Roll
- Grilled Pork Tenderloin Sandwich 10
Sliced and served with Grilled Vegetables & Red Wine Reduction on a French Roll
- Italian Chicken Panini 9
Herb Marinated Chicken Breast, Buffalo Mozzarella, Oven Dried Tomato Pesto, & Fresh Basil
- Pulled Pork Sandwich 9
Pork Shoulder Braised in Buttermilk with Apple Slaw
- Capitol Cheese Steak 9
Slow Roasted Prime Rib on a Tuscan Roll with Mozzarella & Stewed Peppers
- 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

Friday Fish Fry:

- | | |
|---|----|
| Canadian Lake Perch
6oz Filet Lightly Breaded, Deep Fried with Tarter Sauce and Coleslaw | 11 |
| Blackened Catfish
7oz Filet Skillet Blackened in ChopHouse Seasoning & served with Rice | 10 |
| Fried Catfish
7oz Filet Breaded & Fried with French Fries | 8 |

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

• 19% gratuity will be added to all parties of 6 and over

Champagne/ Sparkling Wine by the Glass

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

White Wine by the Glass

<i>fruity/sweet</i>	
'08 Joel Gott, Riesling	8
'05 Chateau de Montfort, Chenin Blanc	11
'08 Hewitson "Lu Lu," Sauvignon Blanc	12
'07 Lageder, Pinot Grigio	9
'05 Fonty's Pool, Chardonnay	10
'08 Newton, Chardonnay	13
<i>Dry/ Crisp</i>	

Red Wine by the Glass

<i>light/fruity</i>	
'07 Belle Glos "Meiomi," Pinot Noir	16
'07 La Vendimia, Tempranillo	10
'05 Ferrari Carano, Merlot	14
'06 Catena, Malbec	11
'06 St. Francis, Zinfandel	12
'05 A to Z, Cabernet Blend	12
'05 Gundlach Bundschu, Cabernet	23
<i>full-bodied</i>	

Beer on Tap

Ale Asylum Hopalicious	4.75
Lake Louie Tommy's Porter	4.50
Capital Oktoberfest	4.50
Three Floyd's Robert the Bruce	4.50
Miller Lite	4
New Glarus Spotted Cow	4.75

Beer by the Bottle

<i>Local</i>	
Ale Asylum Ambergeddon	4.50
Capitol Island Wheat	4.75
Capitol Wild Rice	3.75
Lakefront Organic E.S.B.	4.75
Miller Lite	4.25
New Glarus Spotted Cow	4.50

Domestic

Budweiser	4
Bud Light	4
Coors Light	4
Great Lakes Edmund Fitzgerald Porter	5
New Belgium Fat Tire	4.75
Michelob Ultra	3.75
Moose Drool	5.25
Rogue Dead Guy Ale	6
Sam Adams Lager	4.75
Stone Ruination	6

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
Hitachino Nest White Ale (Japan)	6.25
Paulaner (Germany)	6
Peroni (Italy)	4.75
Reisdorf Kolsch (Germany)	6
Samuel Smith Oatmeal Stout (England)	5.25
Tremens Delerium (Belgium)	7.50

CAPITOL CHOPHOUSE

Beverage Lists

Bottled Water

Fiji	5
Panna	5
Pellegrino Sparkling	5

Home-Made Lemonade

3

Bottled Tea

Republic of Tea Darjeeling	5.50
Tazo Green Tea	4.50
Tazo Giant Peach	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
Stewart'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 U.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 MICHAEL STAPLETON AT 608-260-2364

WINE NOT WEDNESDAY

25% OFF ALL FULL BOTTLES OF WINE
PURCHASED IN THE CHOPHOUSE
EVERY WEDNESDAY

GET ON THE LIST

JOIN OUR E-MAIL CLUB TODAY