

appetizer

- olives & cheese** 10
chef's selection of local wi artisan cheeses, country style olives with mustard & crackers
- shrimp cocktail** 14
cocktail sauce, lemon, tabasco
- charcuterie plate** 13
sopressata, hot coppa, country pâté, olives, mustard & crostini
- ahi tuna tartar*** 14
avocado, scallions, sriracha
- colorado bison carpaccio*** 15
pickled mushrooms, scallions & water cress
- hot wings** 9
red-hot sauce, blue cheese dressing, celery sticks

soup & salad

- french onion soup** 7
sweet onions, crustini, swiss cheese
- capitol chowder** 8
hearty new england style clam chowder
- beet salad** 8
goat cheese mousse, pistachio brittle & pumpkin seed oil
- chop salad** 8
chopped greens, blue cheese, tomato, cucumber, eggs, bacon, chive vinaigrette
- caesar salad*** 8
romaine hearts, chophouse caesar dressing, ciabatta
add:
chicken breast 3
seared sirloin steak 4
jumbo shrimp 6

sandwich

all served with fries

- chop burger*** 11
choose: bacon, cheddar, provolone, swiss, 3 olive tapenade, lettuce, tomato, mushrooms or onion
- t or blt** 9
bacon *or* turkey with lettuce, tomato & mayo on wheat toast
- capitol grilled cheese** 9
apple-wood smoked bacon, tomatoes & 3-cheese blend
- roast beef** 9
fried onions, swiss cheese, chop steak sauce, onion ciabatta roll

side

- grilled asparagus** 9
- fresh fruit plate** 10
chef's seasonal selection
- french fries** 6
add parmesan and truffle oil 9

available 2 to 10p mon-sat; sun 12 to 9p

** consuming raw or undercooked foods may increase your risk of food born illness*

- *19% gratuity added to all parties of 6 & over*