



Capitolbistro

Starters

Featured Soup	Cup 4	French Classic	7
<i>Fresh and seasoned to perfection</i>	Bowl 6	<i>Onion soup with Vidalia onions, topped with Swiss cheese and toasted bread</i>	
Atlantic Catch	12	Polpette	9
<i>Parmesan breaded Cod strips with lemon and chipotle ranch</i>		<i>All beef meatballs, melted fresh mozzarella cheese, oven roasted tomato sauce</i>	
Hawaiian Isle ♥	9	Fisherman ♥	10
<i>Grilled pineapple with Manchego cheese and cherry tomatoes, raspberry vinaigrette</i>		<i>Smoked salmon, asparagus, red onion, and balsamic vinaigrette</i>	

Light Fare

Roman Style	13	1/2 Pounder *	13
<i>Grilled chicken, romaine lettuce, garlic croutons, Parmesan cheese, and our own house blend Caesar vinaigrette dressing</i>		<i>Cajun seasoned 8oz ground beef burger, lettuce, tomato, & onion on a Kaiser Roll, served with choice of French fries, potato chips, or a side salad.</i>	
Up Stream with Greens * ♥	15	<i>Topped with your choice: 14</i>	
<i>Grilled salmon, romaine & iceberg lettuce, tomato, avocado, hardboiled egg, feta cheese, served with balsamic vinaigrette</i>		<i>Swiss, Cheddar, Bleu cheese, bacon, mushroom, or sautéed onions</i>	
Perfect Combination *	15	Downtowner	13
<i>Sliced tender seasoned steak & bleu cheese, served on a garden salad of tomato, roasted corn, red onion, and balsamic vinaigrette</i>		<i>Grilled chicken sandwich, Provolone cheese, lettuce, tomato, mayonnaise on Brioche bun, served with choice of French fries, potato chips, or a side salad.</i>	
Quesadilla	14	Southern Style	13
<i>Grilled chicken breast or vegetable medley in a spinach tortilla with Monterey Jack Cheese, served with black beans, guacamole, sour cream & pico de gallo</i>		<i>Pan seared rockfish, Cajun remoulade, mini hoagie roll, cole slaw, served with choice of French fries, potato chips, or a side salad.</i>	

♥ Heart Healthy

Gluten Free Meals & Dressing Available Upon Request

*Consumer Advisory - Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Entrees

Poulet au Pesto	21
<i>Tender chicken breast grilled served with bow tie pasta in a creamy pesto sauce and roasted cauliflower</i>	
Taste of Italy	20
<i>Breaded chicken breast with melted provolone cheese, tomato basil, and linguini pasta</i>	
Deep Sea Ravioli	22
<i>Egg pasta filled with crab and lobster meat, piquillo pepper sauce, served with steamed vegetables</i>	
The Alaskan * 	24
<i>Grilled organic salmon with mustard herb butter, served with basmati rice and fruit relish</i>	
Center Cut *	20
<i>Seared pork loin, served with fingerling potatoes, vegetable medley and cranberry sauce</i>	
Pot of Gold 	23
<i>Rainbow trout served with quinoa couscous risotto, julienne vegetables, topped with a shrimp garlic butter sauce</i>	
Chesapeake Bay	24
<i>Maryland crab cake topped with Remoulade Sauce, served with basmati rice kohlrabi, Brussels sprout, red cabbage, and carrot slaw</i>	
The New Yorker *	27
<i>Hand-cut 9oz grilled tender NY steak strip with merlot sauce, Served with seasonal vegetables, roasted fingerling potatoes</i>	
Yankee Doodle	21
<i>Slow braised beef tender pot roast, served with garlic mashed potato, steamed carrots</i>	
Prime Cut *	31
<i>8oz hand cut beef tenderloin grilled to perfection topped with cabernet reduction, Served with potato fennel ragout</i>	
Garden Delight 	19
<i>Dumplings with shitake mushrooms, vegetable medley and Asian sauce</i>	

Add a Garden Fresh Salad or Caesar Salad to your Entrée 5

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A gratuity of 18% will be added for parties of 6 or more.

2/16