

CAPITOL CELLARS



DINNER

SINCE 2015

FIRST READING

HAWLEY'S HALLOUMI FRIES

Flash fried Ballard Farms Halloumi-style Swiss, served with a spiced apple & cranberry chutney 12.43

CONGRESSIONAL CHEESE & CHARCUTERIE

Three local cheeses along with two charcuterie meats served with a spread of accoutrements 21

BORAH BRUSSELS SPROUTS

Fried local brussel sprouts with SRF Kurobuta bacon, Ballard Farms Parmesan & a balsamic reduction 13

OVAL OLIVES

Tangerine & Chile marinated olives, Ballard Farms goat cheese crostini's, white anchovy, balsamic reduction, salmon mousse & prosciutto chips 12.43

TAYLOR TOPPER TUNA TARTARE

Sesame, Soyaki, Calabrian chili aioli, served with sea salted wontons 16.43

SECOND READING

KAUFFMAN FARMS BARLEY SOUP

Locally grown barley with house prime rib 7

BETHINE'S BUTTERNUT SQUASH SOUP

Local butternut squash, apple & Sherry gastrique 9

C.BEN ROSS CAESAR SALAD

Wagner Farms romaine, Ballard Farms Parmarono, lemon, garlic croutons, anchovies & Caesar dressing 9

ANTHEM APPLE & ENDIVE SALAD

Fuji apple & Belgian endive, Ballard Farms chevrve, candied walnuts & local cherry tomatoes with an apple vinaigrette 12

"HOUSE" SALAD

Wagner Farms spring mix, watermelon radish, fresh mozzarella, cucumber, Acme sourdough crumbs with a honey Dijon vinaigrette 9

"Consuming raw or uncooked meats, poultry, seafood, shellfish or egg, may increase your risk of foodborne illnesses, especially if you are pregnant or have certain medical conditions."

Please note that an automatic gratuity of 18% will be added to parties of eight or more. Thank you.

THIRD READING

THE STEAK OF THE UNION MP

STEUNENBERG SALMON

Miso glazed Sockeye salmon, roasted butternut squash risotto & seasonal vegetables 25

CHENOWETH'S CHICKEN

Pan roasted chicken paillard, Yukon potato leek cake, seasonal vegetables with a Ballard Farms gorgonzola pear sauce 22

PETE'S LAMB POPSICLES

Garlic & herb crusted New Zealand lamb popsicles, herb roasted root vegetable medley, Idaho red potatoes & rosemary peppercorn demi glace 34.43

PFOST PORK

Sous vided SRF pork tenderloin, wrapped in SRF Kurobuta bacon, served with a country Dijon cream sauce, roasted mushroom & garlic cloves, spiced Fuji apples, wilted spinach & Parmesan polenta 32.43

OLD FORT BOISE BURGER

SRF Kobe Beef, caramelized jalapenos, Ballard Farms pepper cheddar, crispy fried onions, garlic aioli, served on a toasted Acme brioche bun 17.43

PARMA PASTA

Ferranti's linguini pasta in a fire roasted tomato cream sauce with Ballard Farms Parmarono, Moody Bleu & chevre 21.43

PINNEY'S PACIFIC SOLE

Pan roasted Pacific Sole filet, buerre monte braised local leeks, Idaho fingerlings with a roasted tomato relish & lemongrass cream sauce 34.43

THE SENATOR'S PRIME RIB

Northwest raised beef, Idaho baked potato, warm horseradish sauce & au jus

Petite 10 oz 29.43 Grande 16 oz. 38

ATTACHES

*Wilted Spinach 4 Sauteed Mushrooms 4
Grilled Chicken Breast 6 Grilled Shrimp 7
Miso Glazed Sockeye Salmon (3 oz) 7
Flavor of the Day Yukon Mash 6*

Executive Chef Mark Junge