

EST.

2015



DINNER

TUESDAY -
SATURDAY

5:00 PM

FIRST READING

BETHINE'S BURRATA

Ballard Farms fresh mozzarella, basil-infused olive oil, crispy prosciutto & a roasted cherry tomato compote served with Acme baguette 18.43

THE OVAL OLIVES

Tangerine & Chile marinated olives, Ballard Farms chevre crostini's, white anchovy, balsamic reduction, salmon mousse & prosciutto chips 15

SILENT MAJORITY SHRIMP

Half dozen sautéed jumbo shrimp, SRF Kurobuta bacon - tarragon compound butter, sundried tomatoes, braised fennel & grilled Acme baguette 18

BORAH BRUSSELS SPROUTS

Fried local brussels sprouts with SRF Kurobuta bacon, Ballard Farms Parmesan & a balsamic reduction 15

CONGRESSIONAL CHEESE & CHARCUTERIE

Three local cheeses & two charcuterie meats served with a spread of accoutrements 28

THE STEAK OF THE UNION MP

STUENENBERG SALMON

Oven roasted Sockeye salmon, lemon caper Beurre Blanc, Yukon potato puree & seasonal vegetables 31

THE OLD FORT BOISE BURGER

SRF Kobe Beef, fig & honey jam, Ballard Farms gorgonzola, arugula, crispy SRF Kurobuta bacon, garlic aioli, served on a toasted Acme brioche bun 19

RE-ELECT RAVIOLI

Wild mushroom ravioli, spicy Arrabbiata sauce, Ballard Farms Parmarano & fresh herbs 23.43

PFOST PORK

Sous vided SRF pork tenderloin, wrapped in SRF Kurobuta bacon, mushrooms, forbidden black rice, chorizo, candied cherry tomato, garlic & baby spinach with house made teriyaki Dijon reduction 35.43

SECOND READING

W. WALLACE FRENCH ONION

Local onions, Acme sourdough crostini & Ballard Farms Swiss with fresh thyme 11

KAUFFMAN FARMS BARLEY SOUP

Locally grown barley with house prime rib 8

C. BEN ROSS CAESAR

Wagner Farms romaine, Ballard Farms Parmarano, lemon, garlic croutons, anchovies & Caesar dressing 12

"HOUSE" SALAD

Wagner Farms spring mix, Ballard Farms Moody Bleu cheese, Fuji apples, local tomatoes & a cranberry vinaigrette 12

SWEET'S SPRING SALAD

Wagner Farms spring mix, radish, cucumber, cranberries, sourdough crumbs & kalamata olives with a creamy dill vinaigrette 13

THIRD READING

PETE'S LAMB CHOPS

Garlic & herb crusted New Zealand double lamb chops, pomegranate reduction, rosemary roasted potatoes served with seasonal vegetables 36.43

CHENOWETH'S CHICKEN

Pan seared chicken paillard, roasted red pepper cream, Greek olive & tomato couscous & seasonal vegetables 25

SKIP'S SEAFOOD RISOTTO

Shrimp, salmon, scallops & calamari, fire roasted tomatoes with braised fennel & Ballard Farms Parmarano 38

THE SENATOR'S PRIME RIB

Northwest raised beef, Idaho baked potato, au jus & warm horseradish sauce Petite 10 oz. 36 Grande 16 oz. 48

ATTACHES

Wilted Spinach 6 Sautéed Mushrooms 7 Grilled Chicken Breast 9 Grilled Shrimp 9 Flavor of the Day Yukon Mash 8 Oven Roasted Sockeye Salmon (3 oz) 9

110 S. 5th St., Boise, ID 83702

Please note that an automatic gratuity of 18% will be added to parties of eight or more.
www.capitolcellarsllc.com

CAPITOL CELLARS
Executive Chef Mark Junge

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.