

Starters

Roasted Baby Beets Truffle Sherry Vinaigrette, Goat Cheese Mousse	12
Mixed Mesclun Greens Crumbled Bleu Cheese, Toasted Pepitas, Champagne Vinaigrette	9
Caesar Salad Chopped Romaine, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton With Chicken or Salmon	10 13
Soup du Jour Cup Bowl	4 7
Roasted Chicken Tortilla Soup Avocado and Pico de Gallo	9
Shrimp and Scallop Ceviche Serrano Chili and Citrus Marinated, Whole Grain Flat Bread	12
Chicken Al Pastor Quesadilla Corn and flour Tortillas Filled With Pulled Chicken, Oaxaca Cheese And Roasted Tomato Salsa. Served with Sour Cream	12

Burgers and Sandwiches

Angus Burger 8 oz Grilled Burger, Crisp Lettuce, Sliced Tomato and Red Onion Garnishes French Fries and Herb Dip	14
Philly Cheese Steak Shaved New York Steak, Mushrooms, Onions, Sweet Peppers and Melted Provolone on a French Roll	14
Albacore Tuna Melt White Albacore Tuna Salad, Cheddar Cheese, Sliced Tomato on grilled Sourdough	14
Pear and Brie Sandwich Watercress, Balsamic Aioli and Caramelized Onion on Rustic Walnut Bread. Served with Tabbouleh Salad	14
English-Style Club Sandwich Shaved Turkey, Smoked Bacon, Fried Egg and Dijon Spread	14
Vegetable Wrap Grilled Tempeh, marinated Portobello Mushrooms, Sprouts, Avocado, Tomato, and Garlic Mayo	12
Chicken Sandwich Grilled Chicken on Ciabatta, Sliced Tomato, Crisp lettuce and Herb Spread Served with a Cucumber Salad	13
Grilled Munster and Havarti Sweet Hot Mustard and Griddled Sourdough Bread	12
Grilled Salmon Club Bacon, Spinach, Avocado and Tomato on Toasted Pumpnickel	15

Specialty Salads

Traditional Cobb Salad Grilled Chicken, Smoked Bacon, Egg, Avocado, Bleu Cheese And Tomatoes, Tossed With Lemon-Dijon Dressing	13
Vines Chopped Salad Julienne Romaine, Tomatoes, Garbanzo Beans, Italian Salami, Provolone, Smoked Ham, Red Wine, and Basil Vinaigrette	14
Fried Chicken Salad Crispy Chicken Tossed with Romaine Lettuce, French Beans, Toy box Tomatoes, Red Onion, and Buttermilk Dressing	14
Bibb and Watercress Salad Chilled Smoked Salmon, Fresh Citrus, Crisp Onions and Lemon Vinaigrette	15

Capitol Park Buffet

Fresh Salads, Meats, Fruits and Chef's Daily Selection of Entrees
Price includes Your Choice of Ice Tea, Soda, Coffee or Hot Tea
Soup and Salad Bar 12.00 As An Entrée 18.00

Regional Specialties

Pan Seared Ahi Tuna Wasabi Roasted Yukon Potatoes, Long Beans and Sweet Soy Glaze	15
Rigatoni Fried Eggplant, Spicy Sausage, Smoked Gouda and Fresh Tomato Sauce	13
Grilled Rib Eye Horseradish Whipped Potatoes, Grilled Squash, Herb Butter	16
Pizza Margherita Sliced Roma Tomatoes, Fresh Mozzarella and Basil Oil	13
Chick Pea Curry Steamed Broccoli, brown basmati rice and roasted pappadam	14
Four Cheese Macaroni Baked With Tasso Ham and Chives	13

Beverages

Coffee, hot tea, fresh brewed iced tea, soda	3
Espresso, cappuccino, café latte or café mocha	3.50
Aquafina still or Perrier sparkling water (300ml)	4
Pana still (500ml or 1 liter)	5/8
San Pellegrino sparkling (500ml or 1 liter)	5/8
Voss still or sparkling (500ml or 1 liter)	5/8