

Bottle Beer Selection

Domestic

\$5.25

Budweiser, Bud Light, Coors Light,
Michelob Light, Michelob Ultra, Miller Lite,
O'Doul's, Smirnoff Twisted Raspberry

Imported/Micro Brew

\$5.75

Heineken Light, Heineken,
Amstel Light, Bass Ale, Corona, Fosters, Sam Adams,
Sam Adams Light, Newcastle Brown Ale,
Sierra Nevada Pale Ale

White Wines by the Glass

	<u>GLASS</u>	<u>BOTTLE</u>
Chardonnay, Columbia Crest 'Two Vines'	\$7.00	\$27.00
Chardonnay, Kendall Jackson	\$8.00	\$34.00
Chardonnay, Steele 'Cuvee'	\$9.00	\$46.00
Sauvignon Blanc, Montevina	\$7.00	\$29.00
Sauvignon Blanc, Nobilo	\$8.00	\$37.00
Pinot Grigio, Danzante	\$7.00	\$29.00
White Zinfandel, Beringer	\$7.00	\$29.00

Reds by the Glass

	<u>GLASS</u>	<u>BOTTLE</u>
Merlot, Columbia Crest 'Two Vines'	\$7.00	\$27.00
Merlot, Estancia	\$9.00	\$36.00
Cabernet Sauvignon, Hogue Cellars	\$7.00	\$27.00
Cabernet Sauvignon, Beaulieu Vineyards	\$9.00	\$34.00
Shiraz, Jacobs Creek	\$8.00	\$29.00
Pinot Noir, Echelon Vineyards	\$8.00	\$34.00
Pinot Noir, Estancia Pinot	\$9.00	\$40.00
Zinfandel, Rancho Zabaco	\$8.00	\$37.00

For additional wine selections, ask your server

capital court

Salad Creations

Chicken Caesar **\$13.75**

Shrimp Caesar **\$16.00**

Crisp Romaine Tossed in our Classic Caesar Dressing with Parmesan Cheese, Croutons and topped with Grilled Chicken Breast OR Shrimp.

Cedar Planked Salmon **\$15.75**

Hot Smoked Cedar Planked Salmon on Fennel and Bean Salad with Grilled Flat Bread

Tuna Nicoise **\$16.50**

Fresh Grilled Tuna, French Green Beans, Purple Potatoes, Nicoise Olives, Caper Berries and Tossed Greens. Served with House Made Nicoise Dressing

South of the Border **\$14.75**

Fajita Marinated Breast of Chicken, Avocado, Jicama, Cilantro, Orange Sections, Red Onions, and a Zesty Cayenne Lime Dressing

Entree Selections

Crab Cakes **\$23.00**

Two Sautéed Crab Cakes served with Mashed Potatoes, Fresh Corn, and Tomatoes and our Beurre Blanc Sauce

Tri-Color Tortellini with Chicken **\$15.00**

Cheese Tortellini Sautéed with Peppers, Fresh Basil, and Artichoke Hearts in a Parmesan Cream Sauce

Lemon Oregano Chicken **\$18.50**

Marinated Breast of Chicken with Harissa Risotto and Baby Spinach

Appetizers & Sandwiches

Quesadillas Cheese \$7.75 Vegetable \$8.00 Chicken \$8.50
Grilled Flour Tortillas Filled with Cheese, Onions,
Tomatoes, Black Beans and Green Peppers.

Duck Quesadillas \$8.25
Duck Confit, Manchego Cheese, Black Beans, and
Green Onions, Grilled in Flour Tortillas

Buffalo Calamari \$8.25
Fried Calamari Tossed with Buffalo Sauce, Pears,
Arugula and Blue Cheese

Baked Brie en Croute \$8.25
Warm Creamy Brie Filled with Cranberry Relish
Baked in Puff Pastry Served with Crostinis

Mediterranean Drummettes 6 for \$8.00 12 for \$11.50
Marinated in Lemon and Oregano, Served with Tzatziki,
Feta, Sliced Cucumber and Carrot Sticks

Buffalo Drummettes 6 for \$8.00 12 for \$11.50
Served with Carrots and Celery sticks, then
Drizzled with Gorgonzola Sauce

Fried Chicken Fingers 6 Fingers \$8.25 10 for \$11.50
Southern-Style Chicken Fingers Drizzled with
Honey Mustard, Served with Chipotle Dipping Sauce

Grilled Chicken Club \$11.50
Grilled Chicken Breast, Swiss Cheese, Bacon, Spinach,
Sliced Tomato, Honey Mustard Sauce Served with Chips

“Kobe” Hamburger \$12.00
½ Pound of Kobe Beef. Served with French Fries
Add American, Swiss or Cheddar Cheese \$12.50

Baja Chicken Sandwich \$13.25
Grilled Chicken Breast Topped with Zesty Mango Chili
Sauce, Melted Pepper-Jack Cheese, Guacamole, Salsa,
Sour Cream and Bacon. Served with French Fries

Crab Cake Sandwich \$17.95
Hand-Formed Crab Cake Fried or Sautéed
Served with French Fries. A Regional Classic!