

Seasons



“There is no love sincerer than the love of food.” -George Bernard Shaw

Small Plates

- 4 Cream of Asparagus Soup, Lemon Oil **H**
- 3 Featured Soup
- 4 Baby Green Salad, Herb Stem Vinaigrette, Vegetables (half 2.5)
- 3 Grilled Asparagus, Tarragon-Mustard Cream **H**
- 3 Salt & Pepper Fries
- 5 Creamy Chicken Liver Pâté, Fig-Onion Jam, Berries, Pumpnickel
- 4 Roasted Radish Salad, Whipped Ricotta, Lemon-Pistachio Vinaigrette, Arugula **H**
- 4 Bibb Lettuce, Goat Cheese, Almonds, Strawberry, Red Wine Vinaigrette **H**
- 6 Salad Bar *Does not include soup, hot buffet items, or dessert*

Large Plates

- 14 Seared Whitefish, Roasted Red Potatoes, Citrus Aioli, Fried Capers
- 15 *Petite Shoulder Tender, Spinach Salad, Blue Cheese Sauce
- 13 Chicken Breast, Lemon Rice, Cucumber-Rhubarb Salsa **H**
- 15 Breaded Veal Cutlet, Red Wine Braised Radicchio, Raw Mushroom Salad
- 8 *House Cheeseburger, Cheddar, Pickles, Lettuce, Tomato
A house-made Vegetable Patty may be substituted upon request
- 8 Cavatappi Pasta, Leeks, Roasted Mushrooms, Spinach, Butternut Squash Cream Sauce, Parmesan
- 8 Frittata: Spinach, Roasted Red Peppers, Smoked Paprika Aioli, Spring Greens, Mozzarella **H**

Finales

- 4 Vanilla Panna Cotta, Strawberry-Rhubarb Coulis
- 3 Featured Dessert
- 3 Soft Serve (Chocolate, Vanilla, Twist)
- 6 Artisan Cheese with Seasonal Accompaniments
- 3 Fresh Fruit **H**

H *Designated as a Healthy Choice. Please ask your server if you have any requests including low-salt or no-salt options*



Vegetarian

View our food blog: capitollakesmix.com

Menu items are subject to change due to availability

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*Eggs served over easy, poached, sunny-side-up, or soft boiled and hamburgers and steaks that are served medium-rare may be undercooked and will only be served upon the consumers' request. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

Seasons



“Wine is bottled poetry.” -Robert Louis Stevenson

Whites

\$4 glass / \$15 bottle

Hienz Eifel Kabinett Reisling, Germany
Wollersheim Prairie Fume, Prairie du Sac,
Wisconsin
Rosehaven Rose, California
Kentia Albariño, Spain
Two Arrowheads Viognier, Paso Robles,
California
Rainstorm Pinot Gris, California
White Haven Sauvignon Blanc, New Zealand
District 7 Sauvignon Blanc, Monterey, California
Maso Canali Pinot Grigio, Italy
Storypoint Chardonnay, Sonoma County,
California
Butter Chardonnay, Acampo, California

Reds

\$4 glass / \$15 bottle

Alamos Malbec, Argentina
Higher Ground Pinot Noir, California
Lambert Estates Mustang Sally Shiraz, Australia
X Y Zin, Old Vine Zinfandel, California
Indaba Mosaic Red Blend, South Africa
Bramosia Chianti Classico, Italy
William Hill Cabernet Sauvignon, California
Colombia Merlot, California
Martin Codax Ergo Rioja, Spain
Robanera Modena Lambrusco, Italy
Copertino Riserva, Italy
Geyser Peak Cabernet Sauvignon, California

Sparkling & Dessert

\$4 glass / \$15 bottle

Lamarca Prosecco, Italy *Served by the bottle only*
Banfi Rosa Ragale, Italy
Offley Tawny Porto, Portugal
Osborne Sherry, Spain

Beer

\$3 bottle

Capital Supper Club, Madison
Next Door Brewing Bubbler Ale, Madison
Ale Asylum Hopalicious, Madison
Paulaner München NA, Munich
Sprecher Irish Stout
Capital Brewery Maibock

Beverages \$1.25

Pepsi Products, Coffee, Iced Tea, Juice, Milk