

Kids Menu

All Served With Fries 4.95

Chicken strips, Grilled Cheese, Mac-N-Cheese



Dinner Menu

Appetizers

Hummus Platter	12
Two house made hummus flavors, red onions, kalamata olives, grilled beets, tomatoes and pepperoncinis, served with pita bread	
Cheese Platter	13
Three seasonal cheeses served with assorted fruit, nuts, preserves and crackers	
Smoked Duck Quesadilla	12
Garlic herb tortilla filled with smoked duck confit, cheddar, pepper jack and pico de gallo	
Old Capital Nachos	13
House-fried tortilla chips topped with black bean-N-corn salsa, spicy giardiniera veggies, house made beer cheese sauce, shredded lettuce, sour cream and your choice of Chorizo or Spicy Nitro Stout BBQ Pork	
Smoked Chicken Wings	12
12 of our dry rubbed, smoked chicken wings, Tossed in your choice of sauce. (Hot Buffalo, BBQ, Thai, Bangkok, Dry Rub)	
Duck Legs	12
5 smoked duck legs tossed in a Thai orange ginger sauce	
Duck Wontons	12
Filled with cream cheese, bacon and duck confit served with a spicy ginger soy sauce	
Thai Lettuce Wraps	12
Romaine leaves served with shaved carrots, red cabbage, a walnut mushroom spread and Thai chicken, sub Sriracha Salmon \$2 or Bulgogi Beef \$2	
Thai Shrimp	12
Hand breaded and fried, then tossed in our signature Thai sauce	
Smoked Salmon Dip	12
Smoked salmon, spinach and artichoke dip, topped with asiago cheese and baked, served with pita bread	

Salads

Dressings: Ranch, French, Italian, Bleu Cheese, Balsamic Vinaigrette, Pineapple Mango, Prickly Pear and Gorgonzola, Sriracha Sesame

Gorgonzola Chicken & Pear	13
Candied walnuts, sun-dried cranberries, gorgonzola, and grilled chicken breast dressed with house-made gorgonzola pear vinaigrette	
Beet Salad	12
Grilled beets, candied walnuts, red onions and goat cheese served on a bed of spring greens	
Caesar	10
Spring greens, romaine, Asiago cheese, croutons, Add Blacken salmon 5, Add chicken 3	
Old Capital Chop House Salad	11
Spring greens, romaine, tomatoes, red onions, bell peppers, mushrooms, blue cheese crumbles, hardboiled egg, Add chicken 3, Add steak 5	

Ask your server about our gluten free options

Sandwiches

**All sandwiches served with French fries.
Substitute a side salad or soup for \$2.**

Old Capital Rueben	13
House-smoked corned beef brisket, homemade 1000 island dressing, red & green cabbage sauerkraut, & spicy giardiniera veggies served on pumpernickel bread with Swiss cheese	
Four Alarm Pig's Ass Masterpiece	13
Slow-cooked pulled pork butt, house-made spicy nitro stout BBQ sauce, giardiniera veggies, pepper jack cheese, and red cabbage slaw served on a garlic baguette	
Fish Tacos	14
Fried cod loin, house-made aioli, red cabbage, black bean-n-corn salsa, and asiago cheese served on corn tortillas	
Black & Brie Lamb Burger	14
Ground lamb patty and brie cheese on a brioche bun	
Old Capital Cuban	13
House made mojo pork, shaved ham, smoked provolone, sliced pickles and yellow mustard grilled and pressed on Cuban bread	

Entrées

Meatloaf	17
Topped with caramelized onions & pepper jack cheese. Served with Garlic parmesan mashed potatoes & carrots	
14 oz. Piedmontese Ribeye	38
Served with Garlic parmesan mashed potatoes and carrots	
12 oz. Piedmontese NY Strip	33
Served with Garlic parmesan mashed potatoes and carrots	
Capital Pot Roast	22
Slow roasted boneless beef short ribs, potatoes, carrots, onions and mushrooms in a bourbon stout sauce	
Old Capital Mac-N-Cheese	16
Pulled pork, bacon, broccoli and cavatappi pasta tossed with our house made spicy cheese sauce	
Bibco Hindshank	24
Slowly braised pork hindshank resting on garlic parmesan mashed potatoes and smothered in Bibco gravy served with carrots *Served with a 6oz Porter beer back	
Fettuccine Alfredo	14
Fettuccine noodles and broccoli tossed in house made Alfredo sauce Add chicken \$3, Add Shrimp \$5	
Fish-N-Chips	18
Beer battered cod Filets and fries Served with House tartar sauce	
Old Capital Hot Dish	16
All of Minnesota's favorite casseroles made fresh weekly, ask your server for the current offering	
Jambalaya	20
Chicken, shrimp, Andouille sausage, peppers, celery, and onions sautéed in a creole tomato sauce served with your choice of white rice or Fettuccine noodles	