

DESSERT

HOMEMADE PECAN PIE

our own special recipe, try it warm 5.75
try it ala mode 1.25

MINI CONE 1.25

ROOT BEER FLOAT 3.75

LOOKOUT MOUNTAIN CHOCOLATE CAKE

rich dark chocolate cake baked with milk chocolate
chips layered with smooth milk chocolate frosting . . . 6.95
try it ala mode 1.25

SOFT DRINKS

coffee, iced tea 2.25
coke, diet coke, pibb, sprite, lemonade, fruit punch 2.25
ibc bottled root beer 2.25
juices: orange, cranberry, tomato
pineapple, grapefruit, apple 2.50



Courtesy of Denver Public Library

Old Capitol Grill is a great place to celebrate such occasions as Rehearsal dinners, Family Reunions, Employee and Holiday Parties.

Private and semiprivate dining rooms are available for groups of 10 to 50.

For information concerning parties or banquets please contact us at 303-279-6390.
oldcapitolgrill.com

“People ask me where I get my jokes, why I just watch Congress and report the facts.”

—Will Rogers,
1900’s

“Thoroughly cooking foods from animal origin reduces the risk of foodborne illness. Individuals with certain conditions may be at a higher risk of illness if these foods are consumed raw or undercooked. Consult your physician or Local Public Health Agency for further information.”

We are not responsible for items that leave without their owners.

OLD CAPITOL



Grill

PRELIMINARIES

ROCKY HILLS NACHOS

mounded fried tortillas buried in chili, cheese, onions, olives, tomatoes, and jalapeños, served with sour cream and salsa 9.95
Half Order 6.95

FRIED ONIONS

crisp fried onion rings served with ranch dressing for dipping 5.95

BUFFALO WINGS

crisp, spicy chicken drumettes, served with traditional bleu cheese dressing and celery sticks 8.25

ARTICHOKE DIP

creamy hot dip from the California Territory, served in a sourdough loaf with tortilla chips for dipping 8.25

QUESADILLA

choice of roasted chicken or all meat chili, jack cheese, green chiles, tomato, onion, black olives, served with sour cream and salsa 8.25

CHICKEN FINGERS

five boneless strips of all-white meat chicken, deep-fried and served with fries. Try it with our buffalo hot sauce. 8.25

ZUCCHINI ROUNDS

breaded, crisp fried zucchini served with your choice of Ranch dressing or cheese sauce 5.95

“The New Congressman always spends the first week wondering how he got there and the rest of the time wondering how the other members got there.”

—Anonymous
The Saturday Evening Post, November 4, 1899

SOUPS & SALADS

CLAM CHOWDER

a bowl of our homemade creamy New England style, served with Texas toast 5.95
try it in a SOURDOUGH BOWL 7.75

COUNTRY FRIED SALAD

fried chicken strips, roasted peppers, onions, crisp tortillas, and salad greens. Served tossed with a tomato vinaigrette dressing and Texas toast . . 9.45

FAR EAST SALAD

oriental style salad with chopped lettuce and cabbage, carrots, green onions, sesame seeds, almonds, cilantro, and fried wontons tossed with tangy dressing and topped with charbroiled chicken 9.45

SETTLERS SALAD

fresh salad greens, tomato, corn, crisp tortilla strips, red onion, roasted peppers, cilantro, and chunks of charbroiled chicken, tossed with Ranch dressing, served with salsa on the side 9.45

CAPITAL PUNISHMENT CHILI

our own bowl of red, a deliciously spicy all meat blend of ground beef, pork and chunks of sirloin seasoned to perfection 5.95
try it in a sourdough bowl 7.75

SANDWICHES

all sandwiches are served with crisp fries

TRAIL BURGER

1/2 lb. fresh chuck with hickory bacon, bbq sauce, American cheese, 1000 island dressing, lettuce and tomato on a soft bun 8.95

CHEESEBURGER

1/2 lb. fresh chuck with smooth American cheese, lettuce, tomato and 1000 island dressing on a soft bun. . . 8.25

PATTY MELT

1/2 lb. burger patty with swiss cheese, grilled onions, and mayo on grilled rye bread 8.45

MEATLOAF SANDWICH

a slab of homemade meatloaf, charbroiled with tomato, mayo and lettuce served on Texas Toast 8.45

STEER ON A ROLL

stack of thinly sliced roast beef, swiss cheese and grilled onions with au jus and bbq sauce 8.45

BBQ PORK STAMPEDE

tangy strips of pulled pork with grilled onions, texas toothpicks piled high on a soft bun 8.95

BUFFALO MELT

1/2 lb. American buffalo patty with Texas toothpicks, grilled onions, American cheese and Ranch dressing served on a soft bun 10.45

ONION SOUP

rich broth, loaded with red and white onions, topped with croutons and melted cheese, served with Texas toast 5.25

HOUSE SALAD

tossed salad greens, carrots, mixed cheese, tomatoes, and croutons with choice of dressing, served with Texas toast 6.75

SENATE CAESAR

romaine lettuce tossed with creamy caesar dressing, sourdough croutons and parmesan cheese, served with Texas toast 6.25
make it a meal with blackened salmon or chicken 8.95

SOUP AND SALAD COMBO

House or Senate Caesar salad and a bowl of our homemade soup, served with Texas toast . . . 8.95

BAKER AND SALAD COMBO

colossal baked potato topped just the way you like it, served with a House or Senate Caesar salad and Texas toast 8.95



1/2 BLT or 1/2 Cold Turkey Sand and Soup . . . 8.45

NEW YORKER

a heap of hot pastrami, New York deli style with spicy mustard on rye bread 8.95

CHICKEN SANDWICH

broiled juicy chicken breast, grilled onion, swiss cheese, lettuce, tomato and mayo, served on a soft french roll, try it blackened. 8.45

COLD TURKEY

hand sliced turkey, hickory smoked bacon, avocado, tomato, lettuce and mayo on a soft french roll .8.45

TURKEY HILL

sliced hot turkey, marinated cabbage, ranch dressing, grilled onions and hot peppers on grilled Texas toast 8.45

BLT SANDWICH

hickory smoked bacon, lettuce, sliced tomato and mayo sandwiched between thick grilled Texas toast. 7.45

CHICKEN SALAD CROISSANT

buttery croissant stuffed with our special cashew chicken salad with lettuce and tomato 8.45

COUNTRY FRIED STEAK SANDWICH

Served on Texas Toast with mayo, lettuce, tomato and a side of country gravy 8.45

LUNCH BREAKS

served until 5:00 p.m. daily 9.95
1/2 RACK OF BABY BACK PORK RIBS, 1/2 ROTISSERIE CHICKEN, OR FRESH FISH OF THE DAY
all served with choice of scalloped potatoes, fries or broccoli wedge and Texas toast

TERRITORIAL MEALS

PIONEER FRIED STEAK

breaded steak, fried crisp and smothered in homemade country gravy, served with scalloped potatoes and Texas toast 12.95

FAJITAS

broiled strips of chicken or beef, with grilled onions and bell peppers, served sizzling hot with warm flour tortillas, sour cream and salsa 12.95

CHILI SIZE

1/2 lb. burger patty on a slab of Texas toast smothered with homemade chili, chopped red onions and melted cheese 9.95

FISH AND CHIPS

chunks of succulent Cod fish battered and deep fried to perfection, served with crisp fries and tartar sauce 10.45

FISH TACOS

3 crisp fried cod tacos on warm flour tortillas with marinated cabbage and cilantro. Served with a side of chips and salsa. 9.95

MINERS POT ROAST

tender braised beef and carrots over a giant baked potato. Served with Texas toast. 12.95

BLACKENED CHICKEN TACOS

blackened chicken on warm flour tortillas with marinated cabbage and cilantro. Served with a side of chips and salsa. 9.95

RANCH CHICKEN BURRO

roast chicken, creamy pepper sauce, jack and cheddar cheese, peppers, grilled onions, mixed cabbage, and cilantro wrapped in a fresh flour tortilla, served with chips and salsa 8.95

TRAILSIDE CHICKEN

juicy broiled chicken breast topped with creamy pepper sauce and melted cheese, served with scalloped potatoes and Texas toast 12.95

MEATLOAF DINNER

thick slice of meatloaf topped with brown gravy served with scalloped potatoes and Texas toast . . . 12.95

(add a House or Senate Caesar salad to any sandwich or meal for 3.50)

STATE DINNERS

All State Dinners are served with choice of House or Senate Caesar salad or homemade soup, also colossal baked potato, homestyle scalloped potatoes or steamed broccoli wedge, choice of maple oat muffin, corn bread or Texas toast.

RACK OF PORK RIBS

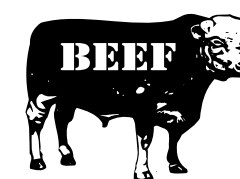
full slab of hickory smoked baby back ribs basted with bbq sauce 18.95
1/2 rack 14.95

ROTISSERIE CHICKEN

juicy 1/2 rotisserie chicken, broiled and spiced to perfection 12.95

CAPITOL COMBO

1/2 rack of hickory smoked baby back ribs and 1/4 spit roast chicken. 18.95



SIZZLING STEAK ON A PLATE

USDA choice beef, seasoned and broiled by your command try it blackened!

NEW YORK (14 oz.) 19.95

TOP SIRLOIN (11 oz.) 16.95

FILET MIGNON (10 oz.) 24.95



FRESH FISH

daily fresh fish selection, may be ordered charbroiled or blackened 17.95

(18% gratuity will be added to all parties of 8 or more.)