



The
MEMBERS DINING ROOM
RESTAURANT

Breakfast Menu

All Breakfast Items are Served with Skillet Fingerling Potato Hash

AVOCADO TOAST VG
Poached Eggs, Sesame Toast,
Maldon, Microgreens, Archiote Oil*
12.90

SPINACH QUICHE VG
*Parmesan Cheese, Sundried
Tomato Tapenade,
Walnut Pesto, Arugula*
12.90

HUEVOS RANCHEROS GF
Chorizo, Sunny Side Egg, Cherry Tomato Salsa,
Crispy Tortilla, Avocado, Jalapeno Cream*
11.85

STEEL CUT OATMEAL
*Banana Compote, Blueberries,
Toasted Almonds, Honey Butter*
8.55

LOX OMELET GF
Smoked Salmon, Capers, Shaved Red
Onion, Tarragon Crème Fraiche*
13.60

CHOCOLATE HAZELNUT
PANCAKES VG
Strawberries, Vanilla Chantilly, Maple Syrup
11.20

CAPITOL BREAKFAST GF
Two Eggs Your Way, Sausage or Bacon,
Fingerling Potato Hash, Toast, Fruit*
11.20

BEVERAGES

Starbucks Regular or Decaf 2.50
Assorted Tea 2.50
Hot Chocolate 2.50
Juice 3.50
Milk 1.95

SIDES

Applewood Smoked Bacon 2.95
Breakfast Sausage Links 2.95
Turkey Bacon 3.25
Fingerling Potato Hash 2.50
Seasonal Berry Bowl 3.95

**The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.*

GF – Can Be Prepared Gluten Free

VG – Can Be Prepared Vegetarian





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SOUPS

HOUSE BEAN SOUP 5.50 GF
White Beans, Smoked Ham, Herbs

SOUP OF THE DAY 5.50

SALADS

Add 4 oz. Flat Iron Steak* 6 GF
 Add 4 oz. Norwegian Salmon 6 GF
 Add Chicken 5 GF
 Add Shrimp 5 GF

CAESAR SALAD 10
*Romaine, Crostini, Parmesan
 House Caesar Dressing*

SPRING MIXED GREENS SALAD 10 V GF
*Roasted Beets, Blood Orange, Hazelnuts, Pecorino
 Charred Scallion Vinaigrette*

SPINACH SALAD 10 V GF
*Gooseberries, Shaved Red Onions, Charred Asparagus,
 Goat Cheese, Lime Vinaigrette*

FRISÉE SALAD 10 V GF
*Cucumbers, Radishes, Strawberries, Toasted Almonds
 Sherry-Dijon Vinaigrette*

SMALL PLATES

CRISPY POTATOES 7.00 GF V
Parsley, Pecorino, Lime Vinaigrette

GRILLED ASPARAGUS 7.00 GF V
Mojo, Charred Lime

MAC & CHEESE 7.00 GF V
Cheddar, Adobo

SANDWICHES

*Choice of Berries, French Fries, or Sweet Potato Fries
 Gluten Free Bread Available Upon Request*

THE CAPITOL BURGER* 16.50
*Lettuce, Tomato, Aged Cheddar, Grilled Onions
 ~Beyond Burger + 3 GF, V*

FRIED CHICKEN SANDWICH 15
*Lettuce, Tomato, Pickled Red Onions,
 Piquillo Aioli*

ROASTED TURKEY & AVOCADO WRAP 14.50
Lettuce, Tomato, Sriracha Mayo

ENTREES

MARKET FISH 25.00 GF
Parsley Emulsion, Charred Lemon

8 oz. FLAT IRON STEAK* 28.00 GF
Chimichurri

PORK CHOP 25.00 GF
Spring Onion Caramel, Pickled Shallot

SPRING RISOTTO 18.00 V GF
Asparagus, Lemon Zest

DESSERTS 5.50

NEW YORK STYLE CHEESECAKE V
Strawberries & Graham Cracker Crumble

WARM CHOCOLATE BROWNIE V
Vanilla Ice Cream

RASPBERRY SORBET GF V
Toasted Coconut, Blueberry Compote, Mint

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