



Just in time for fall, we're excited to share our brand new Presidential Dining Room lunch and dinner menus. To entice you, we've created incentives to dine with us and even have added a great reason to return more than once in the same month. Details on the reverse side.

So just let us know you're coming by reserving as late as one day ahead to enjoy Chef Gilbert's delicious dinner creations.

We're also planning a fabulous Members' Holiday Reception, with live music and dancing, on Friday, December 11, so be sure to save the date.

On behalf of Chef Gilbert and Dining Room Manager Sam, we're looking forward to serving you soon and often.

Reservations

Online at www.CapitolHillClub.org

E-mail: Reservations@CapitolHillClub.org

Call: 202-484-4590



2015 Presidential Dining Room Fall Dinner Promotions

October

- *Member's dinner entrée complimentary with at least one other dining guest any time during October.*
- *Complimentary round of cocktails when returning for dinner again in October.*

Offer valid with reservations at least 1 day in advance. Tax and suggested gratuity additional.

November

- *Complimentary dessert for the entire table or bottle of wine (up to \$50 value) or round of cocktails.*
- *1/3 off food and beverage total when returning for dinner again in November.*

Offer valid with reservations at least 1 day in advance. Tax and suggested gratuity additional.

December:

- *All bottled wines half off.*
- *Complimentary CHC holiday decoration for each guest.*

Offer valid with reservations at least 1 day in advance. Tax and suggested gratuity additional.

Save The Date!

Members Holiday Party

Friday, December 11, 2015

Featuring a tribute to Sinatra! With Flynnatra and a 6 piece band!

Heavy hors d'oeuvres and premium open bar 6-9 pm.

Complimentary for member and spouse/guest; additional guests \$50 inclusive

Reservations Required. Please bring an unwrapped toy for our Toys for Tots collection.



Dinner

Appetizers

Beer Cheese Fondue 8

Rich Creamy Beer Cheese Fondue,
Herb Crouton, Tortilla Chips, Pita Bread,
Broccoli, Carrots, Cauliflower, Mushrooms

Jumbo Shrimp & Crab Cocktail 16

Jumbo Shrimp & Lump Crab Meat,
Cocktail & Remoulade Sauces, Lemon

Brie Cheese & Apple Flat Bread 7

Flat Bread, Brie Cheese Sauce, Granny Smith
Apples, Caramelized Walnuts

Hummus, Cilantro, Roasted Pepper Bruschetta Dips 8

Pita Chips, Garlic Crostini, Plantain Chips

Tomato Mozzarella Caprese 14

Buffalo Mozzarella, Yellow & Red Tomatoes,
Mixed Greens in a Crispy Parmesan Cup,
Drizzled with Aged Balsamic Glaze and
Virgin Olive Oil

Soups

Tomato Bisque 6

Buffalo Mozzarella, Basil, Roasted Tomato

Southwestern White Bean & Chicken Soup 6

White Beans, Corn, Chicken, Pico De Gallo

Table Side

Classic Caesar Salad 8

Salads

Dressing Suggestions:

Apple Vinaigrette, Pomegranate, Vinaigrette,
Balsamic Vinaigrette, Buttermilk Ranch or
Blue Cheese

Artisan Salad 9

Artisan Greens, Grape Tomatoes, Cucumbers,
Carrots, Onion, Olives, Dried Cranberries,
Walnuts, Kalamata Olives, Croutons

Greek Salad 7

Iceberg, Romaine, Red Onion, Feta Cheese,
Kalamata Olives, Cucumber, Tomato,
Greek Dressing

Baby Iceberg Wedges 7

Baby Iceberg, Smoked Pork Belly
Bacon, Maytag Bleu Cheese, Red Onion
Sundried Tomatoes, Blue Cheese Dressing

House Smoked Salmon Salad

Entrée Portion 18 Appetizer 10
Smoked Salmon, Artisan Green, Fennel,
Grape Tomatoes, Apple Vinaigrette

Grilled Beef Steak Tomato and Crab Salad 14

Tomato Slice, Basil Oil, Frisée,
Colossal Crab Meat

Tabouli & Tomato, Squash Timbale 7

Tabouli Salad, Marinated Tomato, Zucchini,
Squash, Fresh Herbs, Chive

Winter Salad 8

Frisée, Tomato, Dried Cranberries, Almond
Slivers, Broccoli, Red & Green Cabbage,
Pomegranate Dressing

Beet Salad 9

Red Beet, Crisp Egg Noodles, Sesame Seed,
Kale, Snap Peas, Sesame Dressing

Steak Enhancement

(1) Wild Mushroom Sauce,
Mushroom Potato, Green Beans

(2) Green Peppercorn, Tomatoes,
Green Onions, Demi-Glace,
Anna Potatoes, Nightly Vegetable

(3) Twice Baked Potato, Broccoli
and Teriyaki Sauce



Cowboy Ribeye Steak 39

New York Sirloin Steak 32

Filet Mignon 36

Hanger Steak 25

Skirt Steak 22

Gala Filet & Madagascar Shrimp 48
6oz filet and a Madagascar Shrimp

Featured Wines

2014 Baron de Ley Rioja Reserva
(Spain) Glass 12 Bottle 35

2014 Nimbus Sauvignon Blanc
(Chile) Glass 9 Bottle 31

Club Specialties

Your server will describe tonight's vegetable

Braised Short Rib of Beef 26
Smoked 14 hrs. Horseradish Mashed Potatoes

Half Roast Chicken 22
Lightly Smoked Herb Roasted
Wild Rice Blend, Natural Jus

Half Roasted Duck a l'Orange 25
Slow Roasted Crispy Duck
Orange Sauce, Mushroom Potatoes

Sea Bass 35

Available Grilled, Pan Seared, or Blackened
Mashed & Mushroom Red Potatoes

Smoked Beef Brisket 25
Smoked 14 hours, Mashed Potatoes

Atlantic Salmon 27
Available Grilled, Pan Seared, or Blackened
Blended Grains, Asparagus, Hearts of Palm

Maine Lobster 30
1-1/2lb, Broiled, Baked, or Grilled
Drawn Butter, Mashed Potatoes
(Shelled upon request)

Half Crab Stuffed Maine Lobster 26
Drawn Butter, Anna Potatoes

Madagascar Shrimp 33
3 Colossal Shrimp Grilled
Wild Rice Blend



Lunch

Starters & Salads

TOMATO BISQUE 6/9

Buffalo Mozzarella, Garlic Crostini, Basil,
Roasted Tomatoes

SOUTHWESTERN WHITE BEAN & CHICKEN SOUP 5/8

White Beans, Corn, Chicken, Pico de Gallo

HUMMUS, CILANTRO, ROASTED PEPPER BRUSCHETTA DIPS 9

Pita Chips, Garlic Crostini, Plantain Chips
(serves 2-3)

BRIE CHEESE & APPLE FLAT BREAD 9

Flat Bread, Brie Cheese Sauce, Granny
Smith Apples, Caramelized Walnuts

SALAD ENHANCEMENTS

Chicken 5 Crab 9 Salmon 9
Shrimp 7 Tuna Steak 8 Steak 9

GREEK SALAD 12.50

Iceberg, Romaine, Red Onion, Feta Cheese,
Kalamata Olives, Cucumber, Tomato

WINTER SALAD 12.50

Frisée, Tomato, Dried Cranberries, Almond
Slivers, Broccoli, Red & Green Cabbage

CHC SMOKED SALMON SALAD 14

Smoked Salmon, Artisan Greens, Fennel,
Grapes & Tomato

PRESIDENTIAL COBB SALAD 12

Head Lettuce, Arugula, Ham, Bacon, Red &
Green Peppers, Avocado, Tomatoes, Onions,
Chopped Eggs and Blue Cheese, Croutons,
Tossed in Herb Vinaigrette
(available in light portion) 9

CAESAR SALAD 10

Chopped Romaine, Club Made Garlic
Croutons, Romano Cheese, Caesar Dressing

CHC CAPRESE SALAD 14

Buffalo Mozzarella, Ripe Tomatoes, Baby
Arugula, Basil Oil & Balsamic Drizzle

AEGEAN SALAD 12

Hummus, Tabbouleh, Stuffed Grape Leaves,
Red Onion, Tomato, Cucumber, Atop
Romaine Lettuce, Greek Dressing

Sandwiches

TWISTED CLUB SANDWICH 11

Smoked Pancetta, Vine Ripened Tomato,
Field Greens, Crispy Watercress, Turkey,
Savory Goat Cheese, Orange Cointreau
Mayo, Multigrain Bread, Terra Chips

Spice it up with Sriracha Mayo!

CLUB MADE BACON, PORK, BEEF BRISKET 12

CHC Slow Roasted Beef Brisket & Pork Butt,
Golden & Red BBQ Sauces, Tangy Coleslaw,
Pickles and Fried Onions, French Fries,
Hoagie Roll

BEEF SHORT RIB SANDWICH 14

Slow Roasted Beef Short Rib, Gouda Cheese,
Horseradish Mayo, Caramelized Mushrooms
and Onions, French Fries, Hoagie Roll,
Terra Chips

TURKEY SANDWICH 12.50

Roasted Turkey piled high to perfection with Avocado, Smoked Bacon, Goat Cheese, Red Onions and Basil Mayo, Multigrain Bread
Terra Chips

GRILLED TUNA SALAD SANDWICH 14

Chopped Tuna with Red Onions, Green Olives, Celery, Red Peppers, and Sun Dried Cherries, Romaine Lettuce, Crisp Bacon, Sliced Tomatoes, Havarti Cheese, Grilled Focaccia Roll

BBQ PULLED PORK 9.50

Our savory Pulled Pork, Smoked Bacon, Gouda Cheese, Tangy Coleslaw, Pickles, Sriracha, Topped with Golden BBQ Fried Onions, Kaiser Roll, French Fries

SMOKED BEEF BRISKET 10.50

Slow Roasted Beef Brisket, Smoked Bacon, Gouda Cheese, Tangy Coleslaw, BBQ Sauce, Fried Onions, Kaiser Roll

OPENFACED SOUTHWESTERN BURGER 12.50

1/2 lb. Angus Burger, Black Bean Chili, Cheddar Cheese, Jack Cheese and Onions on a Kaiser Roll. Served with Tortilla Chips, Guacamole, Pico de Gallo, Sour Cream

CLASSIC REUBEN 11

Wafer Sliced Corned Brisket, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Rye Bread, Club Fries

TURKEY REUBEN 11

Cranberry Relish, Provolone Cheese, Rye Bread, Sweet Potato Fries

CUBAN SANDWICH 15

Shaved Pork, Swiss Cheese, Ham, Sliced Pickles, Fried Onions, Yellow Mustard, Grilled Cuban Bread, Sweet Potato Fries

Catch of the Day

As described by your server

Express Lunch Features 12

Served fresh & fast!

MONDAY

"1" Fried Catfish/ Hush Puppies

French Fries, Coleslaw

"2" Coca Cola Ribs

French Fries, Coleslaw

TUESDAY

"1" Marinated Beef Brisket

Sweet Potato Casserole,
Roasted Brussels Sprouts

"2" Crawfish Etoufée Pecan Rice

WEDNESDAY

"1" Three Cheese Macaroni & Cheese

Asparagus, Stir Fried Red Peppers

"2" Peppered Tri-Tips Pecan Rice,

Brussel Sprouts

THURSDAY

"1" Grilled Flank Steak Mushroom Dijon

Gravy, Roasted Potatoes, Onions &
Turnips, Chopped Broccoli, Tomato

"2" Lemon Rosemary Chicken

Dirty Rice, Grilled Asparagus

FRIDAY

"1" Grace's Fried Shrimp French Fries

Coleslaw

"2" Caramelized Maple Garlic Glazed

Salmon Pecan Rice, Asparagus, Stir
Fried Red Peppers

Deluxe Lunch Buffet 24.50

Salad Bar, Soup, Entrée Selections, Side Dishes & Dessert including our Club baked cookies and fresh fruit



EACH \$7

CARAMELIZED APPLE CHEESE CAKE

Caramelized Apples, Cheese Cake,

PEAR & CRYSTALIZED GINGER FRANGIPANE

Raspberry White Balsamic Glace

SWEET POTATO PECAN PIE

Caramel Sauce, Whipped Cream

CLUB MADE CRANBERRY CHEESE PIE

*Jart Cranberries, Soft Cream Cheese,
Graham Cracker Crust, Orange Ginger Sauce*

CLUB MADE SEMI SWEET FUDGE BARS

*Raspberry Pomegranate Sauce,
Whipped Cream*

ICE CREAM

*Vanilla, Chocolate and Pistachio
with Cigarette Wafers*

CORDIALS AND AFTER DINNER DRINKS

AMARETTO di SARONNO

BAILEY'S IRISH CREAM

BENEDICTINE

CHAMBORD

COINTREAU

COURVOISIER VSOP

DRAMBUIE

FRANGELICO

GALLIANO

GRAND MARNIER

GRAPPA, CASTELLO BANFI

HENNESSY VS

IRISH MIST

KAHLUA

MIDORI

REMY MARTIN VSOP

SAMBUCA ROMANA

TIA MARIA

Dessert