



**CAPITAL
ALE HOUSE**
Virginia's Beer Authority

CHESTERFIELD RESTAURANT WEEK



MARCH 29 - APRIL 7

\$50 PER COUPLE

FIRST COURSE

CHOOSE ONE

SPINACH AND SHRIMP DIP

SHRIMP, BABY SPINACH, PARMESAN CREAM SAUCE, PRETZEL BREAD.

IRISH PASTIES

BEEF, POTATO, AND CARROT TURNOVERS.

HUNGARIAN POTATOES AND SAUSAGE

HOUSE-MADE, FRESH POTATOES FRIED WITH ZWYCZAJNA, A SMOKED POLISH SAUSAGE, AND TOSSED IN A SEASONING THAT FEATURES SPICY HUNGARIAN PAPRIKA. SERVED WITH CREAMY BEER CHEESE FOR DIPPING.

SECOND COURSE

CHOOSE TWO

BANGERS AND MASH

BROWNED SAUSAGES, CARAMELIZED ONION GRAVY, MASHED POTATOES AND PETITE PEAS.

BAKED MUSTARD COD

BUTTER-BAKED FRESH COD FILET, WILTED BABY SPINACH AND WARM GREEN APPLES, FINISHED WITH MUSTARD CREAM SAUCE.

ROAST TOMATO AND EGGPLANT PASTA

ROAST TOMATOES, CREAM CHEESE, THYME, SCALLIONS, AND EGGPLANT, TOSSED WITH FARFALLE NOODLES.

SIRLOIN

8OZ SIRLOIN STEAK, YUKON GOLD MASHED POTATOES, BROCCOLINI, WALNUT BLEU CHEESE CREAM SAUCE.

THIRD COURSE

CHOOSE ONE

BROWNIE ROCKSLIDE

A LIGHT TEXTURED BROWNIE TOPPED WITH CARAMEL, BROWNIE CUBES, TOASTED PECANS, OREO COOKIE CRUMBS AND PREMIUM VANILLA ICE CREAM.

HOT APPLE PIE

MOUNDS OF FRESH, CRISP ORGANIC APPLES WITH CINNAMON APPLE CIDER AND LOADED WITH CRUNCHY CRUMBS. FINISHED WITH PREMIUM VANILLA ICE CREAM AND CARAMEL SAUCE.



**CAPITAL
ALE · HOUSE**
Virginia's Beer Authority

**CHESTERFIELD
RESTAURANT WEEK** 

MARCH 29 - APRIL 7

\$ 1 4

SERVED WITH A TRACTOR BEVERAGE

HALF SANDWICH

CHOOSE ONE

1 / 2 MUFFALETTA SALAD SANDWICH

CIABATTA LOADED WITH OUR PICKLED OLIVE SPREAD, CAPOCOLLO, HAM, AND GENOA SALAMI, WITH PROVOLONE AND MOZZARELLA CHEESES, SERVED WITH MIXED GREEN SALAD AND SHALLOT VINAIGRETTE.

1 / 2 CHICKEN SALAD SANDWICH

POACHED AND PULLED CHICKEN, MAYONNAISE, CELERY, ONION, TARRAGON, DRIED CRANBERRIES, AND MIXED GREENS.

1 / 2 KNACKWURST SANDWICH

KNACKWURST, FRIED ONIONS, AND BEER CHEESE ON A BAGUETTE.

SERVED WITH YOUR CHOICE OF

HOUSE SALAD

FRESH GREENS, TOMATOES, CUCUMBER, MATCHSTICK CARROTS, SHREDDED CABBAGE.

CEASAR SALAD

ROMAINE DRIZZLED WITH CAESAR DRESSING, PARMESAN CHEESE, SHAVED HARD BOILED EGG, GARLIC TOAST.

FRENCH ONION SOUP

HOUSE MADE ONION SOUP FINISHED WITH TOASTED BAGUETTE AND MELTED GRUYERE CHEESE.

WHITE CHICKEN CHILI SOUP

MADE IN-HOUSE FROM FRESH CHICKEN, CANNELLINI BEANS, FRESH JALAPEÑOS, AND A BLEND OF SPICES.