

Dinner



Appetizers

- *Wagyu Beef Carpaccio | \$17
- Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes | \$15
- *Smoked Salmon | \$14
- Lobster and Crab Cakes | \$18
- *Fresh Oysters on the Half Shell (6) | \$15
- Shrimp Cocktail | \$16
- Pan-Fried Calamari with Hot Cherry Peppers | \$13
- *Cold Shellfish Platter | \$49
- *Grand Plateau | \$96
- King Crab, North Atlantic Lobster, Shrimp Cocktail,
Oysters on the half shell

Soups & Salads

- Clam Chowder cup | \$9 bowl | \$10
- French Onion Soup crock | \$10
- Caesar Salad | \$9
- The "Wedge" with Bleu Cheese and Crumbled Bacon | \$10
- Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13
- Spinach Salad with Warm Bacon Dressing | \$9
- Field Greens, Tomatoes, Fresh Herbs | \$9
- The Capital Grille Chopped Salad | \$11

Chef's Suggestions

- *Seared Tenderloin with Butter Poached Lobster | \$46
- *Kona Crusted Dry Aged Sirloin
with Caramelized Shallot Butter | \$43
- *Porcini Rubbed Delmonico with 12-Year Aged Balsamic | \$44
- *Sliced Filet Mignon with Cipollini Onions
and Wild Mushrooms | \$42
- Chef's Daily Seafood Feature

Main Courses

- *Dry Aged Sirloin Steak 14 oz | \$41
- *Dry Aged Porterhouse Steak 24 oz | \$45
- *Dry Aged Steak au Poivre with Courvoisier Cream 14 oz | \$42
- *Filet Mignon 10 oz | \$39 14 oz | \$43
- *Filet Oscar | \$44
- *Delmonico Steak 22 oz | \$42
- *Veal Chop with Roquefort Butter | \$37
- *Double Cut Lamb Rib Chops (4) | \$39
- Roasted Chicken | \$26

Seafood

- Broiled Fresh Lobster 2 lb 3 lb 4 lb 5 lb
- Grilled Swordfish with Lemon Shallot Relish | \$34
- Seared Citrus Glazed Salmon | \$31
- *Sesame Seared Tuna with Gingered Rice | \$35

Side Offerings

- Roasted Cremini, Portabella, Shiitake,
Oyster Mushrooms | \$12
- Fresh Asparagus with Hollandaise | \$10
- Sam's Mashed Potatoes | \$9
- Lyonnais Potatoes | \$9
- Au Gratin Potatoes | \$10
- Vidalia Onion Rings | \$8
- Seasonal Fresh Vegetables | \$9
- Fresh Creamed Spinach | \$9
- Parmesan Truffle Fries | \$9
- Lobster Mac 'N' Cheese | \$14