

*Dinner*



SAMPLE  
MENU  
ONE

**APPETIZER**

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS  
MINIATURE LOBSTER AND CRAB CAKES

**SALAD**

FIELD GREENS, TOMATOES, FRESH HERBS

**ENTRÉE CHOICE**

FILET MIGNON 10 oz  
BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER  
CEDAR PLANKED SALMON WITH TOMATO FENNEL RELISH  
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS

**ACCOMPANIMENTS**

SAM'S MASHED POTATOES  
SEASONAL FRESH VEGETABLES

**DESSERT CHOICE**  
(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS  
OR  
FLOURLESS CHOCOLATE ESPRESSO CAKE  
CLASSIC CRÈME BRULÉE

\$70 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

*Dinner*



SAMPLE  
MENU  
TWO

**APPETIZERS**

WAGYU BEEF CARPACCIO  
(ARUGULA SALAD, LEMON VINAIGRETTE)  
PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS  
MINIATURE LOBSTER AND CRAB CAKES

**SALAD CHOICE**

FIELD GREENS, TOMATOES, FRESH HERBS  
WEDGE WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

**ENTRÉE CHOICE**

FILET MIGNON 10 OZ  
BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER  
PORCINI RUBBED DELMONICO WITH 12-YEAR AGED BALSAMIC  
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS  
CEDAR PLANKED SALMON WITH TOMATO FENNEL RELISH

**ACCOMPANIMENTS**

SAM'S MASHED POTATOES  
ROASTED SEASONAL MUSHROOMS  
SEASONAL FRESH VEGETABLES

**DESSERT CHOICE**  
(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS  
OR  
FLOURLESS CHOCOLATE ESPRESSO CAKE  
CLASSIC CRÈME BRULÉE

\$80 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

*Dinner*

T H E  
CAPITAL®  
G • R • I • L • L • E



SAMPLE  
MENU  
THREE

### APPETIZERS

GRAND PLATEAU  
(JUMBO LUMP CRAB, NORTH ATLANTIC LOBSTER, SHRIMP COCKTAIL,  
OYSTERS ON THE HALF SHELL)  
WAGYU BEEF CARPACCIO  
(ARUGULA SALAD, LEMON VINAIGRETTE)  
MINIATURE LOBSTER AND CRAB CAKES

### SALAD CHOICE

CAESAR SALAD  
FIELD GREENS, TOMATOES, FRESH HERBS  
WEDGE WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

### ENTRÉE CHOICE

FILET MIGNON 10 OZ  
BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER  
PORCINI RUBBED DELMONICO WITH 12-YEAR AGED BALSAMIC  
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS  
GRILLED SWORDFISH WITH LEMON SHALLOT RELISH  
LOBSTER AND CRAB STUFFED SHRIMP

### ACCOMPANIMENTS

AU GRATIN POTATOES  
ROASTED SEASONAL MUSHROOMS  
SEASONAL FRESH VEGETABLES

### DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS  
OR  
FLOURLESS CHOCOLATE ESPRESSO CAKE  
CHEESE CAKE WITH SEASONAL BERRIES  
SEASONAL BERRIES IN VANILLA CREAM

\$90 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

*Dinner*



SAMPLE  
MENU  
FOUR

## APPETIZERS

GRAND PLATEAU  
(JUMBO LUMP CRAB, NORTH ATLANTIC LOBSTER, SHRIMP COCKTAIL,  
OYSTERS ON THE HALF SHELL)  
PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS  
WAGYU BEEF CARPACCIO  
(ARUGULA SALAD, LEMON VINAIGRETTE)  
MINIATURE LOBSTER AND CRAB CAKES

## CHOICE OF

LOBSTER BISQUE CUP  
CAESAR SALAD  
WEDGE WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

## ENTRÉE CHOICE

FILET OSCAR  
BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER  
PORCINI RUBBED DELMONICO WITH 12-YEAR AGED BALSAMIC  
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS  
GRILLED SWORDFISH WITH LEMON SHALLOT RELISH  
LOBSTER AND CRAB STUFFED SHRIMP

## ACCOMPANIMENTS

TRUFFLE MAC 'N' CHEESE  
ROASTED SEASONAL MUSHROOMS  
FRESH ASPARAGUS WITH HOLLANDAISE  
FRESH CREAMED SPINACH

## DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS  
OR  
FLOURLESS CHOCOLATE ESPRESSO CAKE  
CHEESE CAKE WITH SEASONAL BERRIES  
HANDCRAFTED ICE CREAM WITH BISCOTTI

\$110 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY