

Lunch



SAMPLE
MENU
ONE

APPETIZER

(PRE-SELECT ONE)

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS

OR

CHEF'S SEASONAL SOUP CUP

ENTRÉE CHOICE

THE GRILLE'S SIGNATURE CHEESEBURGER WITH TRUFFLE FRIES

CAESAR SALAD WITH GRILLED CHICKEN

CHOPPED SALAD WITH CHILLED SHRIMP

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

CLASSIC CRÈME BRULÉE

\$30 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

Lunch



SAMPLE
MENU
TWO

CHOICE OF

FIELD GREENS, TOMATOES, FRESH HERB SALAD
CHEF'S SEASONAL SOUP CUP

ENTRÉE CHOICE

RIBEYE STEAK SANDWICH WITH CARAMELIZED ONIONS AND HAVARTI
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS
LOBSTER AND CRAB BURGER WITH HOUSE TARTAR SAUCE
SEARED SALMON WITH AVOCADO, MANGO, AND TOMATO SALAD

ACCOMPANIMENTS

SEASONAL FRESH VEGETABLES
SAM'S MASHED POTATOES

DESSERT CHOICE
(PRE-SELECT)

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

\$40 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

Lunch



SAMPLE
MENU
THREE

APPETIZER

SHRIMP COCKTAIL
WAGYU BEEF CARPACCIO
(ARUGULA SALAD, LEMON VINAIGRETTE)

ENTRÉE CHOICE

FILET MIGNON 8 OZ
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS
SEARED CITRUS GLAZED SALMON
LOBSTER AND CRAB STUFFED SHRIMP

ACCOMPANIMENTS

AU GRATIN POTATOES
SEASONAL FRESH VEGETABLES

DESSERT CHOICE
(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS
OR
FLOURLESS CHOCOLATE ESPRESSO CAKE
SEASONAL BERRIES IN VANILLA CREAM
HANDCRAFTED ICE CREAM WITH BISCOTTI
CLASSIC CRÈME BRULÉE

\$50 PER GUEST
NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY