

Dinner

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



Appetizers

- * Wagyu Beef Carpaccio | \$15
Arugula Salad, Lemon Vinaigrette
- Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes | \$14
- * Smoked Salmon | \$14
- Lobster and Crab Cakes | \$17
- * Fresh Oysters on the Half Shell (4) | \$12 add oysters \$3 each
- Shrimp Cocktail (4) | \$12 add shrimp \$3 each
- Pan-Fried Calamari with Hot Cherry Peppers | \$13
- * Cold Shellfish Platter | \$48
- * Grand Plateau | \$96
King Crab, North Atlantic Lobster, Shrimp Cocktail,
Oysters on the Half Shell

Soups & Salads

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

Chef's Suggestions

- * Seared Tenderloin with Butter Poached Lobster | \$45
- Cedar Planked Salmon with Tomato Fennel Relish | \$34
- * Bone-In Kona Crusted Dry Aged Sirloin
with Shallot Butter | \$42
- * Sliced Filet Mignon with Cipollini Onions
and Wild Mushrooms | \$41
- * Porcini Rubbed Delmonico with 12-Year Aged Balsamic | \$42
- Chef's Daily Seafood Feature

Main Courses

- * Dry Aged Sirloin Steak 14 oz | \$40
- * Dry Aged Porterhouse Steak 24 oz | \$45
- * Dry Aged Steak au Poivre with Courvoisier Cream 14 oz | \$42
- * Filet Mignon 10 oz | \$40
- * Filet Oscar | \$44
- * Delmonico Steak 22 oz | \$40
- Roasted Chicken | \$26
- * Double Cut Lamb Rib Chops (4) | \$39

Seafood

- Broiled Fresh Lobster 2 lb 3 lb 4 lb
- Grilled Swordfish with Lemon Shallot Relish | \$35
- * Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$38
- Seared Citrus Glazed Salmon | \$32
- Lobster and Crab Stuffed Shrimp | \$34

Side Offerings

- Lobster Mac 'N' Cheese | \$14
- Roasted Cremini, Portabella, Shiitake,
Oyster Mushrooms | \$11
- Sam's Mashed Potatoes | \$9
- Sautéed Spinach | \$9
- Au Gratin Potatoes | \$9
- Fresh Creamed Spinach | \$9
- Vidalia Onion Rings | \$9
- Parmesan Truffle Fries | \$9
- French Green Beans with Roasted Tomatoes and Fennel | \$9
- Fresh Asparagus with Hollandaise | \$10

FAX_DIM_0910

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.