

# Dinner



## 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 (3) | \$9 add oysters \$3 each
- Shrimp Cocktail (3) | \$9 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 | \$8
- French Onion Soup crock | \$9
- 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 Applewood Smoked 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 | \$41
- \*Sliced Filet Mignon with Cipollini Onions  
and Wild Mushrooms | \$40
- \*Porcini Rubbed Delmonico with 12-Year Aged Balsamic | \$41
- Chef's Daily Seafood Feature

## Main Courses

- \*Dry Aged Sirloin Steak 14 oz | \$39
- \*Dry Aged Porterhouse Steak 24 oz | \$45
- \*Dry Aged Steak au Poivre with Courvoisier Cream 14 oz | \$40
- \*Filet Mignon 10 oz | \$39
- \*Filet Oscar | \$43
- \*Delmonico Steak 22 oz | \$39
- \*Veal Chop Milanese | \$39
- Roasted Chicken | \$25
- \*Double Cut Lamb Rib Chops (4) | \$39

## Seafood

- Broiled Fresh Lobster 2 lb 3 lb 4 lb
- Grilled Swordfish with Lemon Shallot Relish | \$34
- \*Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$38
- Seared Citrus Glazed Salmon | \$31
- Lobster and Crab Stuffed Shrimp | \$33

## Side Offerings

- Lobster Mac 'N' Cheese | \$14
- Roasted Cremini, Portabella, Shiitake,  
Oyster Mushrooms | \$11
- Sam's Mashed Potatoes | \$9 / \$5
- Au Gratin Potatoes | \$9 / \$5
- Vidalia Onion Rings | \$9 / \$5
- Sautéed Spinach | \$9 / \$5
- Fresh Creamed Spinach | \$9 / \$5
- Parmesan Truffle Fries | \$9 / \$5
- French Green Beans with Roasted Tomatoes and Fennel | \$9 / \$5
- Fresh Asparagus with Hollandaise | \$10 / \$6

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\*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.