

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 | \$15
 - * Smoked Salmon | \$14
- Lobster and Crab Cakes | \$18
- * 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 | \$10
- 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 | \$10
- 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 | \$43
 - * Sliced Filet Mignon with Cipollini Onions
and Wild Mushrooms | \$43
- * Porcini Rubbed Delmonico with 12-Year Aged Balsamic | \$44
- Chef's Daily Seafood Feature

Main Courses

- * Dry Aged Sirloin Steak 14 oz | \$41
- * Dry Aged Porterhouse Steak 24 oz | \$46
- * Dry Aged Steak au Poivre with Courvoisier Cream 14 oz | \$42
 - * Filet Mignon 10 oz | \$40
 - * Filet Oscar | \$44
- * Delmonico Steak 22 oz | \$41
- Roasted Chicken | \$27
- * Double Cut Lamb Rib Chops (4) | \$40

Seafood

- Broiled Fresh Lobster 2 lb 3 lb 4 lb
- Grilled Swordfish with Lemon Shallot Relish | \$37
- * Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$39
- Seared Citrus Glazed Salmon | \$32
- Lobster and Crab Stuffed Shrimp | \$34

Side Offerings

- Lobster Mac 'N' Cheese | \$15
- Roasted Cremini, Portabella, Shiitake,
Oyster Mushrooms | \$12
- Sam's Mashed Potatoes | \$9 / \$5
- Sautéed Spinach | \$9 / \$5
- Au Gratin Potatoes | \$10 / \$6
- Fresh Creamed Spinach | \$9 / \$5
- Vidalia Onion Rings | \$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. Before placing your order, please inform your server if a person in your party has a food allergy. 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.