

Dinner



Appetizers

- * Wagyu Beef Carpaccio | \$15
Arugula Salad, Lemon Vinaigrette
- Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes | \$15
- * Smoked Salmon | \$14
- Lobster and Crab Cakes | \$19
- * Fresh Oysters on the Half Shell (4) | \$12 add oysters \$3 each
- Shrimp Cocktail (5) | \$15
- Pan-Fried Calamari with Hot Cherry Peppers | \$13
- * Cold Shellfish Platter | \$49
- * Grand Plateau | \$99
- Jumbo Lump Crab, North Atlantic Lobster, Shrimp Cocktail,
Oysters on the Half Shell

Soups & Salads

- Clam Chowder cup | \$10
- French Onion Soup crock | \$10
- Caesar Salad | \$10
- Spinach Salad with Warm Bacon Dressing | \$11
- Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13
- The Capital Grille Chopped Salad | \$12
- Field Greens, Tomatoes, Fresh Herbs | \$10
- Wedge with Bleu Cheese and Applewood Smoked Bacon | \$11

Chef's Suggestions

- * Seared Tenderloin with Butter Poached Lobster Tails | \$49
- Cedar Planked Salmon with Tomato Fennel Relish | \$35
- * 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 | \$45
- Chef's Daily Seafood Feature

Main Courses

- * Dry Aged Sirloin Steak 14 oz | \$42
- * Dry Aged Porterhouse Steak 24 oz | \$47
- * Dry Aged Steak au Poivre with Courvoisier Cream 14 oz | \$43
- * Filet Mignon 10 oz | \$41
- * Filet Oscar | \$44
- * Delmonico Steak 22 oz | \$43
- Roasted Chicken | \$27
- * Double Cut Lamb Rib Chops (4) | \$41

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 | \$40
- Seared Citrus Glazed Salmon | \$32
- Lobster and Crab Stuffed Shrimp | \$35

Side Offerings

- French Green Beans with Shallots and Heirloom Tomato | \$10
- Roasted Cremini, Portabella, Shiitake,
Oyster Mushrooms | \$12
- Sam's Mashed Potatoes | \$9
- Sautéed Spinach | \$10
- Au Gratin Potatoes | \$10
- Fresh Creamed Spinach | \$10
- Creamed Corn with Smoked Bacon | \$9
- Parmesan Truffle Fries | \$10
- Grilled Asparagus with Lemon Mosto | \$10
- Lobster Mac 'N' Cheese | \$16

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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.

USDA / FDA recommended limits for sat fat is less than 20 grams, trans fat is less than 2 grams, and sodium is less than 2,400 mg for a 2,000 calorie per day diet. A 2,000 calorie diet is used as the basis for general nutrition advice; individual calorie needs, however, may vary. Ask your server for caloric content of sauces and condiments.

Please see the back of our "From the Cellar" book for a complete nutritional guide.