

Dinner

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



Appetizers

- *Wagyu Beef Carpaccio | 360 Cal | \$17
Arugula Salad, Lemon Vinaigrette
- Prosciutto Wrapped Mozzarella with
Vine Ripe Tomatoes | 680 Cal | \$15
- *Smoked Salmon | 520 Cal | \$15
- Lobster and Crab Cakes | 820 Cal | \$19
- *Fresh Oysters on the Half Shell (6) | 180 Cal | \$15
- Shrimp Cocktail (5) | 200 Cal | \$16
- Pan-Fried Calamari with Hot Cherry Peppers | 1200 Cal | \$14
- *Cold Shellfish Platter | 420 Cal | \$49

Soups & Salads

- Clam Chowder cup | 280 Cal | \$9
- French Onion Soup crock | 530 Cal | \$10
- Caesar Salad | 790 Cal | \$9
- Spinach Salad with Warm Bacon Dressing | 420 Cal | \$10
- Fresh Mozzarella, Tomato, Basil with
12-Year Aged Balsamic | 350 Cal | \$13
- The Capital Grille Chopped Salad | 410 Cal | \$12
- Field Greens, Tomatoes, Fresh Herbs | 200 Cal | \$9
- The "Wedge" with Bleu Cheese and
Applewood Smoked Bacon | 915 Cal | \$10

Chef's Suggestions

- *Seared Tenderloin with Butter Poached Lobster | 840 Cal | \$46
- Cedar Planked Salmon with Tomato Fennel Relish | 520 Cal | \$34
- *Bone-In Kona Crusted Dry Aged Sirloin
with Shallot Butter | 980 Cal | \$43
- *Sliced Filet Mignon with Cipollini Onions
and Wild Mushrooms | 440 Cal | \$42
- *Porcini Rubbed Delmonico with
12-Year Aged Balsamic | 1400 Cal | \$45
- Chef's Daily Seafood Feature

Main Courses

- *Dry Aged Sirloin Steak 14 oz | 670 Cal | \$41
- *Dry Aged Porterhouse Steak 24 oz | 980 Cal | \$46
- *Dry Aged Steak au Poivre with
Courvoisier Cream 14 oz | 940 Cal | \$42
- *Filet Mignon 10 oz | 370 Cal | \$39
- *Filet Oscar | 640 Cal | \$44
- *Delmonico Steak 22 oz | 1070 Cal | \$43
- *Veal Chop Milanese | 690 Cal | \$40
- Roasted Chicken | 1500 Cal | \$26
- *Double Cut Lamb Rib Chops (4) | 1030 Cal | \$39

Seafood

- Broiled Fresh Lobster | 120 Cal | per pound
- Grilled Swordfish with Lemon Shallot Relish | 530 Cal | \$36
- *Sushi-Grade Sesame Seared Tuna
with Gingered Rice | 625 Cal | \$39
- Seared Citrus Glazed Salmon | 440 Cal | \$31

Side Offerings

- Lobster Mac 'N' Cheese | 1560 Cal | \$15
- Roasted Cremini, Portabella, Shiitake,
Oyster Mushrooms | 300 Cal | \$12
- Sam's Mashed Potatoes | 690 Cal | \$9
- Au Gratin Potatoes | 1590 Cal | \$10
- Vidalia Onion Rings | 900 Cal | \$9
- Sautéed Spinach | 110 Cal | \$9
- Fresh Creamed Spinach | 720 Cal | \$9
- Parmesan Truffle Fries | 950 Cal | \$9
- French Green Beans with
Roasted Tomatoes and Fennel | 120 Cal | \$9
- Fresh Asparagus with Hollandaise | 240 Cal | \$10

NYC 3/10

*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.