

Lunch



Appetizers and Soups

- Clam Chowder cup | \$7 bowl | \$9
- French Onion Soup cup | \$7 crock | \$9
- Prawn Cocktail | \$15
- *Smoked Salmon | \$14
- Pan-Fried Calamari with Hot Cherry Peppers | \$13
- *Wagyu Beef Carpaccio | \$15

Appetizer Salads

- The "Wedge" with Bleu Cheese and Applewood Smoked Bacon | \$10
- Field Greens, Tomatoes, Fresh Herbs | \$9
- Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13
- Spinach Salad with Warm Bacon Dressing | \$9
- Caesar Salad | \$9

Chef's Suggestions

- *Sliced Filet Mignon with Cipollini Onions and Wild Mushrooms | \$29
- Cedar Planked King Salmon with Tomato Fennel Relish | \$19
- *Dry Aged Sirloin Salad with Roquefort Vinaigrette | \$22
- Chef's Daily Seafood Feature

Luncheon Salad Entrees

- The Capital Grille Chopped Salad with Citrus Grilled Prawns | \$17
- Sesame Seared Salmon Salad with Miso Vinaigrette | \$16
- *Grilled Tuna Steak Salad with Basil and Roasted Pepper Vinaigrette | \$22
- Maine Lobster Salad | \$18
- Caesar Salad with Grilled Chicken | \$13

Classic Sandwiches

- Served with your choice of Chips, Fries or Cole Slaw*
- *The Grille's Signature Cheeseburger with Truffle Fries | \$16
- a blend of chopped sirloin, smoked bacon and sweet onions
- Lobster and Dungeness Crab Burger with House Tartar Sauce | \$19
- Grilled Parmesan Sourdough Club | \$14
- *Ribeye Steak Sandwich with Caramelized Onions and Tillamook Cheddar | \$18

Luncheon Entrees

- Served with your choice of Sam's Mashed Potatoes, Fries, Creamed Spinach or Fresh Vegetable of the Day*
- *Dry Aged Sirloin Steak 10 oz | \$24
- *Filet Mignon 8 oz | \$27
- Roasted Half Chicken | \$15
- Grilled Swordfish with Lemon Shallot Relish | \$20
- Seared Citrus Glazed King Salmon | \$18
- *Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$27

*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.