

Lunch

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



Appetizers and Soups

Clam Chowder cup | \$7 bowl | \$9
French Onion Soup cup | \$7 crock | \$9
Shrimp Cocktail (3) | \$9 add shrimp \$3 each
*Smoked Salmon | \$13
Pan-Fried Calamari with Hot Cherry Peppers | \$13
*Wagyu Beef Carpaccio | \$15

Appetizer Salads

The "Wedge" with Bleu Cheese and
Applewood Smoked Bacon | \$9
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 Salmon with Tomato Fennel Relish | \$19
*Dry Aged Sirloin Salad with Roquefort Vinaigrette | \$21
Chef's Daily Seafood Feature

Luncheon Salad Entrees

The Capital Grille Chopped Salad with Citrus Grilled Shrimp | \$17
Sesame Seared Salmon Salad with Miso Vinaigrette | \$16
*Grilled Tuna Steak Salad with Basil and
Roasted Pepper Vinaigrette | \$20
Maine Lobster Salad | \$17
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 Crab Burger with House Tartar Sauce | \$18
Grilled Parmesan Sourdough Club | \$13
*Ribeye Steak Sandwich with Caramelized Onions
and Havarti | \$17

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 | \$26
Roasted Half Chicken | \$15
Grilled Swordfish with Lemon Shallot Relish | \$20
Seared Citrus Glazed Salmon | \$18
*Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$27

LIT APP 9/09

*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.