

Lunch

T H E
CAPITAL®
G • R • I • L • L • E



Appetizers and Soups

Clam Chowder cup | \$9 bowl | \$10

French Onion Soup cup | \$7 crock | \$10

Shrimp Cocktail (5) | \$14

* Smoked Salmon | \$14

Pan-Fried Calamari with Hot Cherry Peppers | \$13

* Wagyu Beef Carpaccio | \$15
Arugula Salad, Lemon Vinaigrette

Appetizer Salads

Wedge with Bleu Cheese and Applewood Smoked Bacon | \$11

Field Greens, Tomatoes, Fresh Herbs | \$9

Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13

Spinach Salad with Warm Bacon Dressing | \$11

Caesar Salad | \$9

Chef's Suggestions

* Sliced Filet Mignon with Cipollini Onions
and Wild Mushrooms | \$30

Cedar Planked Salmon with Tomato Fennel Relish | \$20

* Dry Aged Sirloin with
Roasted Pepper, Fresh Mozzarella, and Arugula Salad | \$21

Lobster and Crab Stuffed Shrimp | \$19

Chef's Daily Seafood Feature

Luncheon Salad Entrées

Chopped Salad with Chilled Shrimp | \$17

Seared Salmon with Avocado, Mango, and Tomato Salad | \$17

Maine Lobster Salad | \$18

Caesar Salad with Grilled Chicken | \$14

Mediterranean Salad with Citrus Grilled Chicken | \$16

The Capital Grille "Cobb" Salad with Sliced Tenderloin | \$18

Classic Sandwiches

Served with your choice of Chips or Fries

* 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 | \$19

* Ribeye Steak Sandwich with Caramelized Onions and Havarti | \$18

Luncheon Entrées

*Served with your choice of Sam's Mashed Potatoes, Fries,
Creamed Spinach or Seasonal Vegetable*

* Bone-In Dry Aged Sirloin Steak 14 oz | \$25

* Filet Mignon 8 oz | \$27

Roasted Half Chicken | \$15

Grilled Swordfish with Lemon Shallot Relish | \$23

Seared Citrus Glazed Salmon | \$18

* Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$28

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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.