

Lunch



Appetizers and Soups

Clam Chowder cup | \$10 bowl | \$11

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

* Fresh Oysters on the Half Shell (4) | \$12 add oysters \$3 each

Shrimp Cocktail (5) | \$15

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

Salads

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

Maine Lobster Salad | \$18

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

Mediterranean Salad with Citrus Grilled Chicken | \$16

Caesar Salad with Grilled Chicken | \$14

Chopped Salad with Chilled Shrimp | \$17

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

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

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

Sandwiches

Served with your choice of Chips, Fries or French Green Beans

* The Grille's Signature Cheeseburger | \$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

Plates

Choose One of Each | \$18

Soup or Salad

Clam Chowder | Field Greens | Roasted Pepper Soup

Sandwich

Mini Tenderloin (2) | Lobster Roll
Wagyu Cheeseburger with Fried Egg and Crisp Onions

Side

French Green Beans | Truffle Fries
Roasted Root Vegetables

Entrées

Served with your choice of Sam's Mashed
Potatoes, Fries or French Green Beans

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

* Filet Mignon 8 oz | \$27

Roasted Half Chicken | \$15

Seared Citrus Glazed Salmon | \$18

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

Grilled Swordfish with Lemon Shallot Relish | \$23

Lobster and Crab Stuffed Shrimp | \$20

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

Refreshments

Housemade Grapefruit Soda | \$3.5

Fresh Squeezed Mint Lemonade | \$3.5

Fresh Brewed Iced Tea, Carafe of Simple Syrup | \$3.5

FAX_L2Psp18_0112

*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.