

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 | \$16

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

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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. Before placing your order, please inform your server if a person in your party has a food allergy. 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.