

Lunch

T H E
CAPITAL
G • R • I • L • L • E



Appetizers

Lobster and Crab Cakes | \$19

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

Shrimp Cocktail (5) | \$16

* Smoked Salmon | \$15

* Cold Shellfish Platter | \$49

Pan-Fried Calamari with Hot Cherry Peppers | \$14

* Wagyu Beef Carpaccio | \$17

Arugula Salad, Lemon Vinaigrette

Soups

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

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

Appetizer Salads

The "Wedge" with Bleu Cheese and
Applewood Smoked Bacon | \$10

Field Greens, Tomatoes, Fresh Herbs | \$10

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

Spinach Salad with Warm Bacon Dressing | \$10

Caesar Salad | \$10

Chef's Suggestions

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

Cedar Planked Salmon with Tomato Fennel Relish | \$21

* Dry Aged Sirloin Salad with Gorgonzola Vinaigrette | \$22

Lobster and Crab Stuffed Shrimp | \$20

Chef's Daily Seafood Feature

Luncheon Salad Entrees

The Capital Grille Chopped Salad with Chilled Shrimp | \$18

Sesame Seared Salmon Salad with Miso Vinaigrette | \$18

Maine Lobster Salad | \$19

Caesar Salad with Grilled Chicken | \$15

Mediterranean Salad with Citrus Grilled Chicken | \$16

Luncheon Entrees

* Bone-In Dry Aged Sirloin Steak 14 oz | \$27

* Filet Mignon 8 oz | \$27 10 oz | \$34

* Ribeye Steak Sandwich with Caramelized Onions and Havarti | \$19

Roasted Half Chicken | \$16

* The Grille's Signature Cheeseburger with Truffle Fries | \$18
A Blend of Chopped Sirloin, Smoked Bacon and Sweet Onions

Grilled Swordfish with Lemon Shallot Relish | \$23

Seared Citrus Glazed Salmon | \$20

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

Lobster and Crab Burger with House Tartar Sauce | \$19

Side Offerings

Sam's Mashed Potatoes | \$9

Shoe String Fries | \$6

Fresh Asparagus with Hollandaise | \$10

Fresh Creamed Spinach | \$9

Vidalia Onion Rings | \$9

Sautéed Spinach | \$9

French Green Beans with Roasted Tomatoes and Fennel | \$9

FAX_L3_0311

*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.