

Lunch

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



Appetizers

- Lobster and Crab Cakes | \$20
* Fresh Oysters on the Half Shell (4) | \$12 add oysters \$3 each
Shrimp Cocktail (5) | \$16
* Smoked Salmon | \$15
* Cold Shellfish Platter | \$50
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 | \$8 crock | \$10

Appetizer Salads

- Wedge with Bleu Cheese and Applewood Smoked Bacon | \$11
Field Greens, Tomatoes, Fresh Herbs | \$10
Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13
Spinach Salad with Warm Bacon Dressing | \$11
Caesar Salad | \$10

Chef's Suggestions

- * Sliced Filet Mignon with Cipollini Onions
and Wild Mushrooms | \$31
Cedar Planked Salmon with Tomato Fennel Relish | \$22
* Dry Aged Sirloin with
Roasted Pepper, Fresh Mozzarella, and Arugula Salad | \$23
Lobster and Crab Stuffed Shrimp | \$21
Chef's Daily Seafood Feature

Luncheon Salad Entrées

- Chopped Salad with Chilled Shrimp | \$18
Seared Salmon with Avocado, Mango, and Tomato Salad | \$18
Maine Lobster Salad | \$20
Caesar Salad with Grilled Chicken | \$16
Mediterranean Salad with Citrus Grilled Chicken | \$17
The Capital Grille "Cobb" Salad with Sliced Tenderloin | \$19

Luncheon Entrées

- * Bone-In Dry Aged Sirloin Steak 14 oz | \$27
* Filet Mignon 8 oz | \$28 10 oz | \$35
* Ribeye Steak Sandwich with Caramelized Onions and Havarti | \$20
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 | \$24
Seared Citrus Glazed Salmon | \$21
* Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$29
Lobster and Crab Burger | \$20

Side Offerings

- Sam's Mashed Potatoes | \$10
Shoe String Fries | \$6
Fresh Asparagus | \$10
Fresh Creamed Spinach | \$10
Sautéed Spinach | \$10
Creamed Corn with Smoked Bacon | \$9
French Green Beans with Shallots and Heirloom Tomato | \$10

FAX_L3A_NYC_0911

*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.

Ask your server for caloric content of sauces and condiments. Additional nutrition information is available upon request.