

Lunch



Appetizers

- Lobster and Crab Cakes | \$16
- *Fresh Oysters on the Half Shell (6) | \$15
- Shrimp Cocktail | \$14
- *Smoked Salmon | \$13
- *Cold Shellfish Platter | \$47
- Pan-Fried Calamari with Hot Cherry Peppers | \$13
- *Wagyu Beef Carpaccio | \$15

Soups

- Clam Chowder cup | \$7 bowl | \$8
- French Onion Soup crock | \$9

Appetizer Salads

- The "Wedge" with Bleu Cheese and Smoked Bacon | \$9
- Field Greens, Tomatoes, Fresh Herbs | \$9
- Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13
- Spinach Salad with Warm Bacon Dressing | \$9
- Caesar Salad | \$9

Chef's Suggestions

- *Sliced Filet Mignon with Cipollini Onions and Wild Mushrooms | \$29
- *The Grille's Signature Cheeseburger with Truffle Fries | \$15
- a blend of chopped sirloin, smoked bacon and sweet onions
- *Dry Aged Sirloin Salad with Roquefort Vinaigrette | \$19
- *Herb-Marinated Dry Aged Sirloin with Roasted Pepper Relish | \$29
- Chef's Daily Seafood Feature

Luncheon Salad Entrees

- The Capital Grille Chopped Salad with Citrus Grilled Shrimp | \$17
- Sesame Seared Salmon Salad with Miso Vinaigrette | \$16
- *Grilled Tuna Steak Salad with Basil and Roasted Pepper Vinaigrette | \$18
- Maine Lobster Salad | \$17
- Caesar Salad with Grilled Chicken | \$13

Luncheon Entrees

- *Dry Aged Sirloin Steak 10 oz | \$25 14 oz | \$33
- *Filet Mignon 8 oz | \$28 10 oz | \$33
- *Double Cut Lamb Rib Chops (3) | \$22
- *Ribeye Steak Sandwich with Caramelized Onions and Havarti | \$17
- Roasted Half Chicken | \$15
- Grilled Parmesan Sourdough Club with Homemade Chips | \$13
- Grilled Swordfish with Lemon Shallot Relish | \$20
- Seared Citrus Glazed Salmon | \$18
- *Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$26
- Lobster and Crab Burger with House Tartar Sauce | \$17

Side Offerings

- Sam's Mashed Potatoes | \$8
- Shoe String Fries | \$5
- Fresh Asparagus with Hollandaise | \$9
- Fresh Creamed Spinach | \$7
- Vidalia Onion Rings | \$8