

## Lunch



### Appetizers

- Lobster and Crab Cakes | \$18  
\* Fresh Oysters on the Half Shell (4) | \$12 add oysters \$3 each  
Shrimp Cocktail (5) | \$14  
\* Smoked Salmon | \$14  
\* Cold Shellfish Platter | \$49  
Pan-Fried Calamari with Hot Cherry Peppers | \$13  
\* Wagyu Beef Carpaccio | \$15  
Arugula Salad, Lemon Vinaigrette

### Soups

- Clam Chowder cup | \$9 bowl | \$10  
French Onion Soup cup | \$7 crock | \$10

### Appetizer Salads

- Wedge with Bleu Cheese and Applewood Smoked Bacon | \$11  
Field Greens, Tomatoes, Fresh Herbs | \$9  
Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13  
Spinach Salad with Warm Bacon Dressing | \$11  
Caesar Salad | \$9

### Chef's Suggestions

- \* Sliced Filet Mignon with Cipollini Onions  
and Wild Mushrooms | \$30  
Cedar Planked Salmon with Tomato Fennel Relish | \$20  
\* Dry Aged Sirloin with  
Roasted Pepper, Fresh Mozzarella, and Arugula Salad | \$22  
Lobster and Crab Stuffed Shrimp | \$20  
Chef's Daily Seafood Feature

### Luncheon Salad Entrées

- Chopped Salad with Chilled Shrimp | \$17  
Seared Salmon with Avocado, Mango, and Tomato Salad | \$17  
Maine Lobster Salad | \$18  
Caesar Salad with Grilled Chicken | \$14  
Mediterranean Salad with Citrus Grilled Chicken | \$16  
The Capital Grille "Cobb" Salad with Sliced Tenderloin | \$18

### Luncheon Entrées

- \* Bone-In Dry Aged Sirloin Steak 14 oz | \$25  
\* Filet Mignon 8 oz | \$28 10 oz | \$35  
\* Ribeye Steak Sandwich with Caramelized Onions and Havarti | \$19  
Roasted Half Chicken | \$15  
\* The Grille's Signature Cheeseburger with Truffle Fries | \$16  
A Blend of Chopped Sirloin, Smoked Bacon and Sweet Onions  
Grilled Swordfish with Lemon Shallot Relish | \$23  
Seared Citrus Glazed Salmon | \$18  
\* 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 | \$5  
Fresh Asparagus with Hollandaise | \$10  
Fresh Creamed Spinach | \$10  
Sautéed Spinach | \$10  
Creamed Corn with Smoked Bacon | \$9  
French Green Beans with Shallots and Heirloom Tomato | \$10

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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. 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.