

Lunch



Appetizers

- Lobster and Crab Cakes | 820 Cal | \$18
- *Fresh Oysters on the Half Shell (6) | 180 Cal | \$15
- Shrimp Cocktail | 200 Cal | \$15
- *Smoked Salmon | 520 Cal | \$14
- *Cold Shellfish Platter | 444 Cal | \$47
- Pan-Fried Calamari with Hot Cherry Peppers | 1200 Cal | \$14
- *Wagyu Beef Carpaccio | 360 Cal | \$17

Soups

- Clam Chowder cup | 280 Cal | \$8 bowl | 560 Cal | \$9
- French Onion Soup crock | 530 Cal | \$9

Appetizer Salads

- The "Wedge" with Bleu Cheese and Smoked Bacon | 915 Cal | \$10
- Field Greens, Tomatoes, Fresh Herbs | 200 Cal | \$9
- Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | 430 Cal | \$13
- Spinach Salad with Warm Bacon Dressing | 420 Cal | \$9
- Caesar Salad | 790 Cal | \$9

Chef's Suggestions

- *Sliced Filet Mignon with Cipollini Onions and Wild Mushrooms | 380 Cal | \$29
- *The Grille's Signature Cheeseburger | 1328 Cal | \$17
a blend of chopped sirloin, smoked bacon and sweet onions served with Parmesan Truffle Fries | 450 Cal
- *Dry Aged Sirloin Salad with Roquefort Vinaigrette | 730 Cal | \$19
- *Herb-Marinated Dry Aged Sirloin with Roasted Pepper Relish | 790 Cal | \$29
- Chef's Daily Seafood Feature

Luncheon Salad Entrees

- The Capital Grille Chopped Salad with Citrus Grilled Shrimp | 500 Cal | \$18
- Sesame Seared Salmon Salad with Miso Vinaigrette | 1140 Cal | \$16
- *Grilled Tuna Steak Salad with Basil and Roasted Pepper Vinaigrette | 1120 Cal | \$19
- Maine Lobster Salad | 450 Cal | \$19
- Caesar Salad with Grilled Chicken | 1345 Cal | \$14

Luncheon Entrees

- *Dry Aged Sirloin Steak 10 oz | 490 Cal | \$26 14 oz | 670 Cal | \$35
- *Filet Mignon 8 oz | 300 Cal | \$27 10 oz | 370 Cal | \$34
- *Double Cut Lamb Rib Chops (3) | 820 Cal | \$24
- *Ribeye Steak Sandwich with Caramelized Onions and Havarti | 1310 Cal | \$19
- Roasted Half Chicken | 750 Cal | \$16
- Grilled Parmesan Sourdough Club | 1270 Cal | \$15
served with Homemade Chips | 510 Cal
- Grilled Swordfish with Lemon Shallot Relish | 580 Cal | \$22
- Seared Citrus Glazed Salmon | 440 Cal | \$20
- *Sushi-Grade Sesame Seared Tuna with Gingered Rice | 625 Cal | \$26
- Lobster and Crab Burger with House Tartar Sauce | 1270 Cal | \$18

Side Offerings

- Sam's Mashed Potatoes | 690 Cal | \$9
- Shoe String Fries | 620 Cal | \$6
- Fresh Asparagus with Hollandaise | 240 Cal | \$10
- Fresh Creamed Spinach | 720 Cal | \$9
- Vidalia Onion Rings | 900 Cal | \$8

NY 3/09

*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.