

# Dinner



## Appetizers

- \*Wagyu Beef Carpaccio | \$17
- Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes | \$15
- \*Smoked Salmon | \$14
- Lobster and Crab Cakes | \$19
- \*Fresh Oysters on the Half Shell (6) | \$15
- Shrimp Cocktail | \$16
- Pan-Fried Calamari with Hot Cherry Peppers | \$14
- \*Cold Shellfish Platter | \$49

## Soups & Salads

- Clam Chowder cup | \$9
- French Onion Soup crock | \$10
- Caesar Salad | \$9
- Spinach Salad with Warm Bacon Dressing | \$10
- Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13
- The Capital Grille Chopped Salad | \$12
- Field Greens, Tomatoes, Fresh Herbs | \$9
- The "Wedge" with Bleu Cheese and Applewood Smoked Bacon | \$10

## Chef's Suggestions

- \*Seared Tenderloin with Butter Poached Lobster | \$46
- \*Bone-In Kona Crusted Dry Aged Sirloin with Shallot Butter | \$43
- \*Sliced Filet Mignon with Cipollini Onions and Wild Mushrooms | \$42
- \*Porcini Rubbed Delmonico with 12-Year Aged Balsamic | \$44
- Chef's Daily Seafood Feature

## Main Courses

- \*Dry Aged Sirloin Steak 14 oz | \$41
- \*Dry Aged Porterhouse Steak 24 oz | \$46
- \*Dry Aged Steak au Poivre with Courvoisier Cream 14 oz | \$42
- \*Filet Mignon 10 oz | \$39
- \*Filet Oscar | \$44
- \*Delmonico Steak 22 oz | \$42
- \*Veal Chop with Roquefort Butter | \$39
- Roasted Chicken | \$26
- \*Double Cut Lamb Rib Chops (4) | \$39

## Seafood

- Broiled Fresh Lobster | per pound
- Grilled Swordfish with Lemon Shallot Relish | \$36
- \*Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$39
- Seared Citrus Glazed Salmon | \$31

## Side Offerings

- Fresh Asparagus with Hollandaise | \$10
- Roasted Cremini, Portabella, Shiitake, Oyster Mushrooms | \$12
- Sam's Mashed Potatoes | \$9
- Lyonnais Potatoes | \$9
- Au Gratin Potatoes | \$10
- Vidalia Onion Rings | \$9
- Seasonal Fresh Vegetables | \$9
- Fresh Creamed Spinach | \$9
- Parmesan Truffle Fries | \$9
- Lobster Mac 'N' Cheese | \$14