

# Lunch



## Appetizers

- Lobster and Crab Cakes | \$18
- \*Fresh Oysters on the Half Shell (6) | \$15
- Shrimp Cocktail | \$15
- \*Smoked Salmon | \$14
- \*Cold Shellfish Platter | \$49
- Pan-Fried Calamari with Hot Cherry Peppers | \$14
- \*Wagyu Beef Carpaccio | \$17

## Soups

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

## Appetizer Salads

- The "Wedge" with Bleu Cheese and Applewood Smoked Bacon | \$10
- 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
- \*Dry Aged Sirloin Salad with Roquefort Vinaigrette | \$22
- Chef's Daily Seafood Feature

## Luncheon Salad Entrees

- The Capital Grille Chopped Salad with Citrus Grilled Shrimp | \$18
- Sesame Seared Salmon Salad with Miso Vinaigrette | \$18
- \*Grilled Tuna Steak Salad with Basil and Roasted Pepper Vinaigrette | \$22
- Maine Lobster Salad | \$19
- Caesar Salad with Grilled Chicken | \$14

## Luncheon Entrees

- \*Dry Aged Sirloin Steak 10 oz | \$26 14 oz | \$35
- \*Filet Mignon 8 oz | \$27 10 oz | \$34
- \*Double Cut Lamb Rib Chops (3) | \$24
- \*Ribeye Steak Sandwich with Caramelized Onions and Havarti | \$19
- Roasted Half Chicken | \$16
- \*The Grille's Signature Cheeseburger with Truffle Fries | \$18
- a blend of chopped sirloin, smoked bacon and sweet onions served with Parmesan Truffle Fries
- Grilled Parmesan Sourdough Club | \$15
- served with Homemade Chips
- Grilled Swordfish with Lemon Shallot Relish | \$22
- Seared Citrus Glazed Salmon | \$20
- \*Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$27
- Lobster and Crab Burger with House Tartar Sauce | \$19

## Side Offerings

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