

# Dinner



## Appetizers

- \*Wagyu Beef Carpaccio | \$15
- Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes | \$15
- \*Smoked Salmon | \$14
- Lobster and Crab Cakes | \$18
- \*Fresh Oysters on the Half Shell (6) | \$15
- Shrimp Cocktail | \$15
- Pan-Fried Calamari with Hot Cherry Peppers | \$13
- \*Cold Shellfish Platter | \$48
- \*Grand Plateau | \$96
- King Crab, North Atlantic Lobster, Shrimp Cocktail,  
Oysters on the half shell

## Soups & Salads

- Clam Chowder cup | \$8
- French Onion Soup crock | \$9
- Caesar Salad | \$9
- Spinach Salad with Warm Bacon Dressing | \$9
- Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13
- The Capital Grille Chopped Salad | \$11
- Field Greens, Tomatoes, Fresh Herbs | \$9
- The "Wedge" with Bleu Cheese and Smoked Bacon | \$10

## Chef's Suggestions

- \*Seared Tenderloin with Butter Poached Lobster | \$45
- \*Bone-In Kona Crusted Dry Aged Sirloin  
with Shallot Butter | \$42
- \*Herb-Marinated Dry Aged Sirloin with  
Roasted Pepper Relish | \$39
- \*Sliced Filet Mignon with Cipollini Onions  
and Wild Mushrooms | \$42
- \*Porcini Rubbed Delmonico with 12-Year Aged Balsamic | \$42
- Chef's Daily Seafood Feature

## Main Courses

- \*Dry Aged Sirloin Steak 14 oz | \$40
- \*Dry Aged Porterhouse Steak 24 oz | \$46
- \*Dry Aged Steak au Poivre with Courvoisier Cream 14 oz | \$41
- \*Filet Mignon 10 oz | \$39
- \*Filet Oscar | \$43
- \*Delmonico Steak 22 oz | \$40
- \*Veal Chop with Roquefort Butter | \$38
- Roasted Chicken | \$26
- \*Double Cut Lamb Rib Chops (4) | \$39

## Seafood

- Broiled Fresh Lobster 2 lb 3 lb 4 lb 5 lb
- Grilled Swordfish with Lemon Shallot Relish | \$34
- \*Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$37
- 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 | \$8
- Seasonal Fresh Vegetables | \$9
- Fresh Creamed Spinach | \$9
- Parmesan Truffle Fries | \$9
- Lobster Mac 'N' Cheese | \$14

D2T 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.

*Lunch*

T H E  
**CAPITAL®**  
G • R • I • L • L • E



### ***Appetizers and Soups***

Clam Chowder cup | \$7 bowl | \$8

French Onion Soup cup | \$7 crock | \$9

Shrimp Cocktail | \$14

\*Smoked Salmon | \$13

Pan-Fried Calamari with Hot Cherry Peppers | \$13

\*Wagyu Beef Carpaccio | \$15

### ***Appetizer Salads***

The "Wedge" with Bleu Cheese and Smoked Bacon | \$8

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 | \$15

\*Grilled Tuna Steak Salad with Basil and

Roasted Pepper Vinaigrette | \$19

Maine Lobster Salad | \$17

Caesar Salad with Grilled Chicken | \$13

### ***Classic Sandwiches***

*Served with your choice of Chips, Fries or Cole Slaw*

Lobster and Crab Burger with House Tartar Sauce | \$17

Grilled Parmesan Sourdough Club | \$13

\*Ribeye Steak Sandwich with Caramelized Onions  
and Havarti | \$17

### ***Luncheon Entrees***

*Served with your choice of Sam's Mashed Potatoes, Fries,  
Creamed Spinach or Fresh Vegetable of the Day*

\*Dry Aged Sirloin Steak 10 oz | \$24

\*Filet Mignon 8 oz | \$26

Roasted Half Chicken | \$15

Grilled Swordfish with Lemon Shallot Relish | \$20

Seared Citrus Glazed Salmon | \$18

\*Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$26

\*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.