

Dinner

T H E
CAPITAL[®]
G • R • I • L • L • E



APPETIZERS FOR THE TABLE

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS
PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

SALAD

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE

ENTRÉE CHOICE

FILET MIGNON 10 OZ
BONE-IN KONA CRUSTED DRY AGED NY STRIP WITH SHALLOT BUTTER
SEARED CITRUS GLAZED SALMON WITH MARCONA ALMONDS AND BROWN BUTTER
ROASTED CHICKEN BREAST WITH SEASONAL ACCOMPANIMENTS

ACCOMPANIMENTS FOR THE TABLE

SAM'S MASHED POTATOES
CREAMED SPINACH

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS
OR
FLOURLESS CHOCOLATE ESPRESSO CAKE
CLASSIC CRÈME BRÛLÉE

75 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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APPETIZERS FOR THE TABLE

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS
PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

SALAD CHOICE

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE
WEDGE WITH BLEU CHEESE AND SMOKED BACON

ENTRÉE CHOICE

FILET MIGNON 10 OZ
BONE-IN KONA CRUSTED DRY AGED NY STRIP WITH SHALLOT BUTTER
DRY AGED NY STRIP AU POIVRE WITH COURVOISIER CREAM 14 OZ
SEARED CITRUS GLAZED SALMON WITH MARCONA ALMONDS AND BROWN BUTTER
ROASTED CHICKEN BREAST WITH SEASONAL ACCOMPANIMENTS

ACCOMPANIMENTS FOR THE TABLE

SAM'S MASHED POTATOES
ROASTED WILD MUSHROOMS
CREAMED SPINACH

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS
OR
FLOURLESS CHOCOLATE ESPRESSO CAKE
CLASSIC CRÈME BRÛLÉE

85 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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APPETIZERS FOR THE TABLE

GRAND PLATEAU

(JUMBO LUMP CRAB, NORTH ATLANTIC LOBSTER, SHRIMP COCKTAIL, OYSTERS ON THE HALF SHELL)

PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS

CHOICE OF

LOBSTER BISQUE

WEDGE WITH BLEU CHEESE AND SMOKED BACON

ENTRÉE CHOICE

FILET MIGNON 10 OZ

BONE-IN KONA CRUSTED DRY AGED NY STRIP WITH SHALLOT BUTTER

SEARED CITRUS GLAZED SALMON WITH MARCONA ALMONDS AND BROWN BUTTER

PAN-SEARED SEA BASS WITH SHIITAKE MUSHROOMS, ASPARAGUS AND MISO BUTTER

ROASTED CHICKEN BREAST WITH SEASONAL ACCOMPANIMENTS

ACCOMPANIMENTS FOR THE TABLE

SAM'S MASHED POTATOES

GRILLED ASPARAGUS WITH LEMON MOSTO

SOY GLAZED BRUSSELS SPROUTS WITH BACON

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

CHEESECAKE WITH SEASONAL BERRIES

95 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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APPETIZERS FOR THE TABLE

GRAND PLATEAU

(JUMBO LUMP CRAB, NORTH ATLANTIC LOBSTER, SHRIMP COCKTAIL, OYSTERS ON THE HALF SHELL)

PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS

CHOICE OF

LOBSTER BISQUE

WEDGE WITH BLEU CHEESE AND SMOKED BACON

ENTRÉE CHOICE

FILET MIGNON 10 OZ

BONE-IN KONA CRUSTED DRY AGED NY STRIP WITH SHALLOT BUTTER

PORCINI RUBBED BONE-IN RIBEYE WITH 15-YEAR AGED BALSAMIC

DOUBLE CUT LAMB RIB CHOPS WITH MINT GREMOLATA

PAN-SEARED SEA BASS WITH SHIITAKE MUSHROOMS, ASPARAGUS AND MISO BUTTER

ROASTED CHICKEN BREAST WITH SEASONAL ACCOMPANIMENTS

ACCOMPANIMENTS FOR THE TABLE

LOBSTER MAC 'N' CHEESE

SAM'S MASHED POTATOES

GRILLED ASPARAGUS WITH LEMON MOSTO

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

CHEESECAKE WITH SEASONAL BERRIES

115 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY