



THE CAPITAL GRILLE

\$56 | Lunch & Dinner



First Course

Choice of one

Wedge

with Gorgonzola, Smoked Bacon and
Heirloom Tomatoes

Field Greens

Butter Leaf Lettuce, Heirloom Tomatoes and
Parmesan Vinaigrette

New England Clam Chowder

Our Signature Lobster Bisque +\$5

Second Course

Choice of one

Roasted Chicken Breast

with Fingerling Potatoes and Dijon Cream

Seared Citrus Glazed Salmon

with Marcona Almonds and Brown Butter

8 oz Filet Mignon

18 oz Bone in Kona Crusted New York Strip +\$12

with Shallot Butter

Accompaniments For the Table

Sam's Mashed Potatoes

Creamed Spinach

Third Course

Choice of one

The Capital Grille Cheesecake with fresh Berries

Flourless Chocolate Espresso Cake



SCAN ME



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