

Dinner

T H E
CAPITAL®
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APPETIZER

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS
MINIATURE LOBSTER AND CRAB CAKES

SALAD

FIELD GREENS, TOMATOES, FRESH HERBS

ENTRÉE CHOICE

FILET MIGNON 10 OZ
BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER
CEDAR PLANKED SALMON WITH TOMATO FENNEL RELISH
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS

ACCOMPANIMENTS

SAM'S MASHED POTATOES
SEASONAL FRESH VEGETABLES

DESSERT CHOICE

(PRE-SELECT)

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

\$70 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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APPETIZERS

WAGYU BEEF CARPACCIO
(ARUGULA SALAD, LEMON VINAIGRETTE)
PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS
MINIATURE LOBSTER AND CRAB CAKES

SALAD CHOICE

FIELD GREENS, TOMATOES, FRESH HERBS
THE "WEDGE" WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

ENTRÉE CHOICE

FILET MIGNON 10 OZ
BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER
PORCINI RUBBED DELMONICO WITH 12-YEAR AGED BALSAMIC
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS
CEDAR PLANKED SALMON WITH TOMATO FENNEL RELISH

ACCOMPANIMENTS

SAM'S MASHED POTATOES
ROASTED SEASONAL MUSHROOMS
SEASONAL FRESH VEGETABLES

DESSERT CHOICE

(PRE-SELECT)

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

\$80 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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APPETIZERS

GRAND PLATEAU
(KING CRAB, NORTH ATLANTIC LOBSTER, SHRIMP COCKTAIL,
OYSTERS ON THE HALF SHELL)
WAGYU BEEF CARPACCIO
(ARUGULA SALAD, LEMON VINAIGRETTE)
MINIATURE LOBSTER AND CRAB CAKES

SALAD CHOICE

CAESAR SALAD
FIELD GREENS, TOMATOES, FRESH HERBS
THE "WEDGE" WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

ENTRÉE CHOICE

FILET MIGNON 10 OZ
BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER
PORCINI RUBBED DELMONICO WITH 12-YEAR AGED BALSAMIC
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS
GRILLED SWORDFISH WITH LEMON SHALLOT RELISH
LOBSTER AND CRAB STUFFED SHRIMP

ACCOMPANIMENTS

AU GRATIN POTATOES
ROASTED SEASONAL MUSHROOMS
SEASONAL FRESH VEGETABLES

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS
OR
FLOURLESS CHOCOLATE ESPRESSO CAKE
CHEESE CAKE WITH FRESH SEASONAL BERRIES
FRESH BERRIES IN VANILLA CREAM

\$90 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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APPETIZERS

GRAND PLATEAU
(KING CRAB, NORTH ATLANTIC LOBSTER, SHRIMP COCKTAIL,
OYSTERS ON THE HALF SHELL)
PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS
WAGYU BEEF CARPACCIO
(ARUGULA SALAD, LEMON VINAIGRETTE)
MINIATURE LOBSTER AND CRAB CAKES

CHOICE OF

LOBSTER BISQUE CUP
CAESAR SALAD
THE "WEDGE" WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

ENTRÉE CHOICE

FILET OSCAR
BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER
PORCINI RUBBED DELMONICO WITH 12-YEAR AGED BALSAMIC
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS
GRILLED SWORDFISH WITH LEMON SHALLOT RELISH
LOBSTER AND CRAB STUFFED SHRIMP

ACCOMPANIMENTS

TRUFFLE MAC 'N' CHEESE
ROASTED SEASONAL MUSHROOMS
FRESH ASPARAGUS WITH HOLLANDAISE
FRESH CREAMED SPINACH

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS
OR
FLOURLESS CHOCOLATE ESPRESSO CAKE
CHEESE CAKE WITH FRESH SEASONAL BERRIES
HANDCRAFTED ICE CREAM WITH BISCOTTI

\$110 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

Lunch

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APPETIZER

(PRE-SELECT ONE)

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS

OR

CHEF'S SEASONAL SOUP

ENTRÉE CHOICE

THE GRILLE'S SIGNATURE CHEESEBURGER WITH TRUFFLE FRIES

CAESAR SALAD WITH GRILLED CHICKEN

THE CAPITAL GRILLE CHOPPED SALAD WITH CHILLED SHRIMP

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

CRÈME BRULÉE

\$30 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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CHOICE OF

FIELD GREENS, TOMATOES, FRESH HERB SALAD
CUP OF CHEF'S SEASONAL SOUP

ENTRÉE CHOICE

RIBEYE STEAK SANDWICH WITH CARAMELIZED ONIONS AND HAVARTI
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS
LOBSTER AND CRAB BURGER WITH HOUSE TARTAR SAUCE
SESAME SEARED SALMON SALAD WITH MISO VINAIGRETTE

ACCOMPANIMENTS

SEASONAL FRESH VEGETABLES
SAM'S MASHED POTATOES

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS
OR
FLOURLESS CHOCOLATE ESPRESSO CAKE
CHEESE CAKE WITH FRESH SEASONAL BERRIES

\$40 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

Lunch



APPETIZER

SHRIMP COCKTAIL
WAGYU BEEF CARPACCIO
(ARUGULA SALAD, LEMON VINAIGRETTE)

ENTRÉE CHOICE

FILET MIGNON 8 OZ
ROASTED CHICKEN WITH TOMATO AND BELL PEPPERS
SEARED CITRUS GLAZED SALMON
LOBSTER AND CRAB STUFFED SHRIMP

ACCOMPANIMENTS

AU GRATIN POTATOES
SEASONAL FRESH VEGETABLES

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS
OR
FLOURLESS CHOCOLATE ESPRESSO CAKE
FRESH BERRIES IN VANILLA CREAM
HANDCRAFTED ICE CREAM WITH BISCOTTI
CRÈME BRULÉE

\$50 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY