

*Lunch*

T H E  
**CAPITAL**<sup>®</sup>  
G • R • I • L • L • E



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

Clam Chowder cup | \$7 bowl | \$9  
French Onion Soup cup | \$7 crock | \$9  
Shrimp Cocktail (3) | \$9 add shrimp \$3 each  
\*Smoked Salmon | \$13  
Pan-Fried Calamari with Hot Cherry Peppers | \$13  
\*Wagyu Beef Carpaccio | \$15

### ***Appetizer Salads***

The "Wedge" with Bleu Cheese and  
Applewood Smoked Bacon | \$9  
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  
Cedar Planked Salmon with Tomato Fennel Relish | \$19  
\*Dry Aged Sirloin Salad with Roquefort Vinaigrette | \$21  
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 | \$16  
\*Grilled Tuna Steak Salad with Basil and  
Roasted Pepper Vinaigrette | \$20  
Maine Lobster Salad | \$17  
Caesar Salad with Grilled Chicken | \$13

### ***Classic Sandwiches***

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

\*The Grille's Signature Cheeseburger with Truffle Fries | \$16  
a blend of chopped sirloin, smoked bacon and sweet onions  
Lobster and Crab Burger with House Tartar Sauce | \$18  
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 | \$27

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\*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.