

# Dinner

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



## Appetizers

- \*Wagyu Beef Carpaccio | 360 Cal | \$17  
Prosciutto Wrapped Mozzarella with  
Vine Ripe Tomatoes | 680 Cal | \$15
- \*Smoked Salmon | 520 Cal | \$14  
Lobster and Crab Cakes | 820 Cal | \$19
- \*Fresh Oysters on the Half Shell (6) | 180 Cal | \$15  
Shrimp Cocktail | 200 Cal | \$16
- Pan-Fried Calamari with Hot Cherry Peppers | 1200 Cal | \$14
- \*Cold Shellfish Platter | 444 Cal | \$49

## Soups & Salads

- Clam Chowder cup | 280 Cal | \$9
- French Onion Soup crock | 530 Cal | \$10
- Caesar Salad | 790 Cal | \$9
- Spinach Salad with Warm Bacon Dressing | 420 Cal | \$9  
Fresh Mozzarella, Tomato, Basil with  
12-Year Aged Balsamic | 430 Cal | \$13
- The Capital Grille Chopped Salad | 410 Cal | \$11
- Field Greens, Tomatoes, Fresh Herbs | 200 Cal | \$9
- The "Wedge" with Bleu Cheese and Smoked Bacon | 915 Cal | \$10

## Chef's Suggestions

- \*Seared Tenderloin with Butter Poached Lobster | 840 Cal | \$46
- \*Bone-In Kona Crusted Dry Aged Sirloin  
with Shallot Butter | 980 Cal | \$43
- \*Sliced Filet Mignon with Cipollini Onions  
and Wild Mushrooms | 440 Cal | \$42
- \*Porcini Rubbed Delmonico with  
12-Year Aged Balsamic | 1400 Cal | \$44
- Chef's Daily Seafood Feature

## Main Courses

- \*Dry Aged Sirloin Steak 14 oz | 680 Cal | \$41
- \*Dry Aged Porterhouse Steak 24 oz | 980 Cal | \$46
- \*Dry Aged Steak au Poivre with  
Courvoisier Cream 14 oz | 940 Cal | \$42
- \*Filet Mignon 10 oz | 370 Cal | \$39
- \*Filet Oscar | 640 Cal | \$44
- \*Delmonico Steak 22 oz | 1070 Cal | \$42
- \*Veal Chop with Roquefort Butter | 690 Cal | \$39  
Roasted Chicken | 1500 Cal | \$26
- \*Double Cut Lamb Rib Chops (4) | 1030 Cal | \$39

## Seafood

- Broiled Fresh Lobster | 120 Cal | per pound
- Grilled Swordfish with Lemon Shallot Relish | 580 Cal | \$34
- \*Sushi-Grade Sesame Seared Tuna  
with Gingered Rice | 625 Cal | \$37
- Seared Citrus Glazed Salmon | 440 Cal | \$31

## Side Offerings

- Fresh Asparagus with Hollandaise | 240 Cal | \$10
- Roasted Cremini, Portabella, Shiitake,  
Oyster Mushrooms | 300 Cal | \$11
- Sam's Mashed Potatoes | 690 Cal | \$9
- Lyonnais Potatoes | 930 Cal | \$9
- Au Gratin Potatoes | 1590 Cal | \$9
- Vidalia Onion Rings | 900 Cal | \$8
- Seasonal Fresh Vegetables | \$9
- Fresh Creamed Spinach | 720 Cal | \$9
- Parmesan Truffle Fries | 950 Cal | \$9

NY 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.