

WELCOME TO RESTAURANT WEEK

FIRST COURSE

CHOICE OF

Wedge with Gorgonzola, Candied Bacon and Heirloom Tomatoes

Field Greens Salad with Parmesan Vinaigrette

Cup of New England Clam Chowder

MAIN COURSE

CHOICE OF

Filet Mignon* 8 oz

Roasted Chicken Breast

with Fingerling Potatoes and Dijon Cream

Seared Citrus-Glazed Salmon*

with Marcona Almonds and Brown Butter

CHEF'S SUGGESTIONS

Elevate your dining experience

Sliced Filet Mignon* 10 oz | *add 12*

with Cipollini Onions and Wild Mushrooms

Bone-In Kona Crusted Dry Aged NY Strip* 18 oz | *add 12*

with Shallot Butter

Chilean Pan-Seared Sea Bass* | *add 12*

with Shiitake Mushrooms, Asparagus and Miso Butter

ACCOMPANIMENTS

Sam's Mashed Potatoes

Creamed Spinach

DESSERT COURSE

CHOICE OF

Flourless Chocolate Espresso Cake

The Capital Grille Cheesecake



**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*