

# THE CAPITAL GRILLE

## CHOICE OF

WEDGE WITH BLEU CHEESE AND SMOKED BACON  
FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE  
NEW ENGLAND CLAM CHOWDER

## ENTRÉE CHOICE

FILET MIGNON\* 8 OZ

ROASTED CHICKEN BREAST  
*with Sherry Jus*

SEARED CITRUS GLAZED SALMON\*  
*served over Haricots Verts*

*Additional Offering | add 12*  
MAINE LOBSTER TAIL

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## CHEF'S SUGGESTIONS

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*Elevate your dining experience*

SLICED FILET MIGNON\* | *add 10*  
*with Roasted Wild Mushrooms*

BONE-IN KONA CRUSTED DRY AGED NY STRIP\* 18 OZ | *add 10*  
*with Shallot Butter*

DOUBLE CUT LAMB RIB CHOPS\* | *add 15*  
*with Mint Gremalota*

## ACCOMPANIMENTS

SAM'S MASHED POTATOES

CREAMED SPINACH

## DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

THE CAPITAL GRILLE CHEESECAKE

CHEF SELECTION

*\*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.*