

Dinner

T H E
CAPITAL®
G • R • I • L • L • E



APPETIZERS FOR THE TABLE

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 NY STRIP WITH SHALLOT BUTTER

SEARED CITRUS GLAZED SALMON

ALL-NATURAL HERB GRILLED CHICKEN

ACCOMPANIMENTS FOR THE TABLE

SAM'S MASHED POTATOES

SEASONAL FRESH VEGETABLE

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

CLASSIC CRÈME BRÛLÉE

\$75 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

Dinner

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APPETIZERS FOR THE TABLE

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

SALAD CHOICE

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

ENTRÉE CHOICE

FILET MIGNON 10 OZ
BONE-IN KONA CRUSTED DRY AGED NY STRIP WITH SHALLOT BUTTER
DRY AGED NY STRIP AU POIVRE WITH COURVOISIER CREAM 14 OZ
ALL-NATURAL HERB GRILLED CHICKEN
SEARED CITRUS GLAZED SALMON

ACCOMPANIMENTS FOR THE TABLE

SAM'S MASHED POTATOES
ROASTED WILD MUSHROOMS
SEASONAL FRESH VEGETABLE

DESSERT CHOICE

(PRE-SELECT)
THE CAPITAL GRILLE DESSERT PLATTERS
OR
FLOURLESS CHOCOLATE ESPRESSO CAKE
CLASSIC CRÈME BRÛLÉE

\$85 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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APPETIZERS FOR THE TABLE

GRAND PLATEAU

(JUMBO LUMP CRAB, FRESH MAINE LOBSTER, SHRIMP COCKTAIL,
OYSTERS ON THE HALF SHELL)

STEAK TARTARE

MINIATURE LOBSTER AND CRAB CAKES

SALAD CHOICE

SHAVED BRUSSELS SPROUTS SALAD WITH BACON

FIELD GREENS, TOMATOES, FRESH HERBS

WEDGE WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

ENTRÉE CHOICE

KONA CRUSTED FILET MIGNON WITH SHALLOT BUTTER

PORCINI RUBBED BONE-IN DRY AGED NY STRIP WITH 15-YEAR AGED BALSAMIC

ALL-NATURAL HERB GRILLED CHICKEN

SEARED CITRUS GLAZED SALMON

CHILEAN SEA BASS WITH MUSHROOM SOY BROTH

ACCOMPANIMENTS FOR THE TABLE

AU GRATIN POTATOES

ROASTED WILD MUSHROOMS

SEASONAL FRESH VEGETABLE

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

CHEESECAKE WITH SEASONAL BERRIES

WARM APPLE COBBLER

\$95 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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APPETIZERS FOR THE TABLE

GRAND PLATEAU

(JUMBO LUMP CRAB, FRESH MAINE LOBSTER, SHRIMP COCKTAIL,
OYSTERS ON THE HALF SHELL)

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS

STEAK TARTARE

MINIATURE LOBSTER AND CRAB CAKES

CHOICE OF

CUP OF LOBSTER BISQUE

CAESAR SALAD

WEDGE WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

ENTRÉE CHOICE

FILET OSCAR

BONE-IN FILET MIGNON

BONE-IN KONA CRUSTED DRY AGED NY STRIP WITH SHALLOT BUTTER

PORCINI RUBBED BONE-IN RIBEYE WITH 15-YEAR AGED BALSAMIC

ALL-NATURAL HERB GRILLED CHICKEN

CHILEAN SEA BASS WITH MUSHROOM SOY BROTH

ACCOMPANIMENTS FOR THE TABLE

TRUFFLE MAC 'N' CHEESE

ROASTED WILD MUSHROOMS

GRILLED ASPARAGUS WITH LEMON MOSTO

FRESH CREAMED SPINACH

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

CHEESECAKE WITH SEASONAL BERRIES

HANDCRAFTED ICE CREAM WITH MINIATURE COOKIES

\$115 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY