



APPETIZERS

CHILLED

Fresh Oysters on the Half Shell* (6) | 130 cal | 21

Steak Tartare* serves 2 | 280 cal | 19

Jumbo Lump Crab Cocktail | 460 cal | 26

Shrimp Cocktail (5) | 170 cal | 20

Tuna Tartare* with Avocado, Mango and Sriracha serves 2 | 130 cal | 21

Cold Shellfish Platter* | 430 cal | 65

Grand Plateau* | 1120 cal | 125

Jumbo Lump Crab, North Atlantic Lobster, Shrimp Cocktail, Oysters on the Half Shell

HOT

Lobster and Crab Cake with Lemon Basil Aioli serves 2 | 350 cal | 26

Nueske's Double Cut Cherrywood Bacon, Korean BBQ Glaze serves 2 | 450 cal | 17

Prosciutto-Wrapped Mozzarella with Vine Ripe Tomatoes serves 2 | 440 cal | 19

Pan-Fried Calamari with Hot Cherry Peppers serves 2 | 710 cal | 20

SOUPS & SALADS

New England Clam Chowder cup | 220 cal | 11

Caramelized French Onion Soup crock | 740 cal | 13

Roasted Beet and Goat Cheese Salad with Crushed Pistachios and Citrus Vinaigrette | 370 cal | 14

Field Greens, Butter Leaf Lettuce, Heirloom Tomatoes with Parmesan Vinaigrette | 210 cal | 14

Caesar Salad with Grana Padano Croutons | 420 cal | 14

Wedge with Bleu Cheese and Smoked Bacon | 590 cal | 14

Burrata with Heirloom Tomatoes | 850 cal | 17

Steaks Hand-Carved Daily By Our In-House Butcher

CLASSIC CUTS

Bone-In Ribeye* 22 oz | 990 cal | 73

Dry Aged Bone-In NY Strip* 18 oz | 1050 cal | 61

Dry Aged NY Strip* 14 oz | 710 cal | 57

Filet Mignon* 10 oz | 490 cal | 56

CHEF RECOMMENDS

Sliced Filet Mignon* with Cipollini Onions, Wild Mushrooms and Fig Essence | 580 cal | 58

Porcini-Rubbed Bone-In Ribeye* with 15-Year Aged Balsamic | 990 cal | 75

Kona-Crusted Dry Aged Bone-In NY Strip* with Shallot Butter | 950 cal | 62

Dry Aged NY Strip* au Poivre with Courvoisier Cream | 730 cal | 60

Gorgonzola-Crusted Dry Aged NY Strip* with Cabernet Reduction | 980 cal | 60

Seared Tenderloin* with Butter Poached Lobster Tails | 570 cal | 67

CHOPS & BEYOND

Tomahawk Veal Chop* with Sage Butter, Marsala Jus and Crispy Prosciutto | 1070 cal | 65

Roasted Chicken Breast with Mushroom and Parmesan Risotto | 840 cal | 39

Double Cut Lamb Rib Chops* (4) with Mint Gremolata | 710 cal | 63

SEAFOOD

Sushi-Grade Sesame Seared Tuna* with Gingered Rice, White Soy and Sambal Vinaigrette | 500 cal | 51

Seared Citrus-Glazed Salmon* with Marcona Almonds and Brown Butter | 720 cal | 44

Seared Sea Scallops with Maine Lobster and Asparagus Risotto | 720 cal | 51

Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter | 810 cal | 52

FOR THE TABLE

Skillet Hash Browns with Royal Ossetra Caviar* | 440 cal | 70

Lobster Mac 'N' Cheese | 830 cal | 25 Grilled Asparagus with Lemon Mosto | 80 cal | 13

Parmesan Truffle Fries | 460 cal | 12 Sam's Mashed Potatoes | 460 cal | 13

Au Gratin Potatoes | 420 cal | 14 Roasted Wild Mushrooms | 280 cal | 14

Creamed Spinach | 400 cal | 11 Creamed Corn with Bacon | 360 cal | 13

Soy-Glazed Brussels Sprouts with Bacon | 590 cal | 13 Sautéed Spinach with Garlic Confit | 60 cal | 11



COCKTAILS

Stoli Doli | 170 cal | 17

*The Capital Grille Signature Martini. Stoli Vodka
infused with fresh Dole pineapple, chilled and served straight up. Since 1991.*

In Fashion | 220 cal | 17

Woodford Reserve Bourbon, Grand Marnier, black walnut bitters, orange peel, Amarena cherry.

Blackberry Bourbon Sidecar | 180 cal | 16

Angel's Envy Bourbon, Cointreau, blackberries, fresh lemon juice, thyme.

Yuzu Highball | 210 cal | 18

Buffalo Trace Bourbon, Carpano Bianco Vermouth, yuzu, lemon juice, Mirabelle bubbles.

Black Tie Margarita | 200 cal | 17

Calirosa Rosa Blanco Tequila, Cointreau, fresh lemon and lime juices, salt rim.

Noble Paloma | 170 cal | 19

Casa Noble Reposado Tequila, lime juice, coconut, Betty Buzz Grapefruit Soda, hibiscus chili lime salt.

Mango Royale | 180 cal | 16

Herradura Silver Tequila, apricot brandy, Earl Grey tea, lime juice, mango.

Passion Fruit Mojito | 300 cal | 15

Diplomático Planas and Diplomático Reserva Exclusiva Rums, passion fruit, soda, fresh mint.

Capital Cosmopolitan | 250 cal | 15

Ketel One Citroen Vodka, Cointreau, fresh lime, cranberry juice.

Dirty Goose | 190 cal | 17

Grey Goose Vodka, olive brine, hand-stuffed bleu cheese olives.

Kona Espresso Martini | 220 cal | 16

American Harvest Organic Vodka, Caffè Borghetti Espresso Liqueur, fresh espresso, Kona dust.

Stirred, Not Shaken | 180 cal | 16

Wheatley Vodka by Buffalo Trace, white miso-washed vermouth, mushroom tincture, basil leaf.

Negroni Bianco | 190 cal | 18

Drumshanbo Gunpowder Irish Gin, salt-washed Italicus, Carpano Bianco Vermouth, cucumber.

**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. 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. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.*