**Appetizers and Soups**
- Clam Chowder cup | 10 bowl | 12
- French Onion Soup cup | 9 crock | 11
- Shrimp Cocktail (5) | 18
- Pan-Fried Calamari with Hot Cherry Peppers | 16

**Salads**
- Wedge with Bleu Cheese and Applewood Smoked Bacon | 12
- Maine Lobster Salad with Citrus Vinaigrette | 24
- Fresh Mozzarella, Tomato, Basil with 15-Year Aged Balsamic | 14
- Mediterranean Salad with Grilled Shrimp and Olive Vinaigrette | 20
- Caesar Salad with All-Natural Chicken Breast | 18
- Seared Salmon with Avocado, Mango, and Tomato Salad with Champagne Vinaigrette | 19
- *The Capital Grille “Cobb” Salad with Sliced Tenderloin and Mustard Dressing | 21

**Burgers**
- Served with your choice of Parmesan Truffle Fries or Chips
  - *Kona Crusted Wagyu Burger with Shallot Mayo | 17
  - *Wagyu Cheeseburger with Fried Egg and Crisp Onions | 18
    - *Wild Mushroom Wagyu Cheeseburger with 15-Year Aged Balsamic | 18
  - *Gorgonzola and Black Truffle Wagyu Burger | 20
  - Lobster and Crab Burger with House Tartar Sauce | 22
    - *The Grille’s Signature Cheeseburger | 19
      A Blend of Chopped Sirloin, Smoked Bacon, and Sweet Onions

**Plates | 18**
- TO START CHOOSE ONE
  - Clam Chowder
  - Field Greens Salad
  - Butternut Squash Bisque
  - YOUR CHOICE OF
    - *Dry Aged Sirloin Steak Frites with Red Eye Jus
    - *Mini Tenderloin Sandwiches (2) with Parmesan Truffle Fries
    - *Maine Lobster Roll with Sea Salt and Malt Vinegar Chips
    - Jumbo Shrimp with Israeli Couscous and White Wine Mushroom Broth

**Entrées**
- Served with your choice of Sam’s Mashed Potatoes, Parmesan Truffle Fries or French Green Beans
  - *Ribeye Steak Sandwich with Caramelized Onions and Havarti | 21
  - *Bone-In Dry Aged NY Strip 14 oz | 29
    - *Filet Mignon 8 oz | 31
  - Seared Citrus Glazed Salmon | 22
  - *Sushi-Grade Sesame Seared Tuna with Gingered Rice | 31
  - Chilean Sea Bass with Mushroom Soy Broth | 29
    - *Sliced Filet Mignon with Cipollini Onions and Wild Mushrooms | 34

**Refreshments**
- Housemade Grapefruit Soda | 3.75
- Fresh Squeezed Mint Lemonade | 3.75
- Fresh Brewed Iced Tea, Carafe of Simple Syrup | 3.75

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*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.*
## Appetizers
- Steak Tartare | 16
- Jumbo Lump Crab Cocktail | 20
- Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes | 16
- Lobster and Crab Cakes | 20
- Snake River Farms Pork Belly with Tomato Jam | 16
- Fresh Oysters on the Half Shell | 18
- Shrimp Cocktail | 18
- Pan-Fried Calamari with Hot Cherry Peppers | 16
- Cold Shellfish Platter | 20
- Grand Plateau | 99
- Jumbo Lump Crab, Fresh Maine Lobster, Shrimp Cocktail, Oysters on the Half Shell

## Soups & Salads
- Butternut Squash Bisque cup | 9
- Clam Chowder cup | 10
- French Onion Soup crock | 11
- Caesar Salad | 11
- Spinach Salad with Warm Bacon Dressing | 11
- Fresh Mozzarella, Tomato, Basil with 15-Year Aged Balsamic | 14
- Bibb Salad with Asian Pears, Spiced Walnuts, and Gorgonzola | 12
- Field Greens, Tomatoes, Fresh Herbs with Parmesan Vinaigrette | 11
- Wedge with Bleu Cheese and Applewood Smoked Bacon | 12

## Main Courses
- Dry Aged NY Strip 14 oz | 46
- Dry Aged Porterhouse Steak 24 oz | 51
- Dry Aged NY Strip au Poivre with Courvoisier Cream 14 oz | 48
- Filet Mignon 10 oz | 47
- Bone-In Ribeye 22 oz | 50
- All-Natural Herb Roasted Chicken | 29
- Double Cut Lamb Rib Chops (4) | 45

## Seafood
- Fresh Maine Lobster | market price
- Chilean Sea Bass with Mushroom Soy Broth | 45
- Sushi-Grade Sesame Seared Tuna with Gingered Rice | 45
- Seared Citrus Glazed Salmon | 36
- Pan-Seared Sea Scallops with Wild Mushroom Risotto | 44

## To Share
- Lobster Mac ‘N’ Cheese | 17
- Parmesan Truffle Fries | 11
- Au Gratin Potatoes | 11
- Roasted Wild Mushrooms | 12
- French Beans with Heirloom Tomatoes | 11
- Sam’s Mashed Potatoes | 10
- Roasted Brussels Sprouts with Smoked Bacon | 12
- Roasted Cauliflower with Curry Oil | 11
- Fresh Creamed Spinach | 11
- Roasted Fingerling Potatoes | 11
- Grilled Asparagus with Lemon Mosto | 11

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