**APPETIZERS**

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 Sirloin with Shallot Butter
Seared Citrus Glazed Salmon
Breast of Chicken Confit (2)

**ACCOMPANIMENTS**

Sam’s Mashed Potatoes
Seasonal Fresh Vegetables

**DESSERT CHOICE**

(The Pre-Select)

The Capital Grille Dessert Platters
or
Flourless Chocolate Espresso Cake
Classic Crème Brulée

$75 Per Guest

Not inclusive of beverage, tax or gratuity
**Appetizers**
- Steak Tartare with Truffle Deviled Egg
- 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 Sirloin with Shallot Butter
- Seared Halibut with Roasted Artichoke, Potatoes, Corn and Mustard Vinaigrette
- Breast of Chicken Confit (2)
- Seared Citrus Glazed Salmon

**Accompaniments**
- Sam’s Mashed Potatoes
- Roasted Seasonal Mushrooms
- Seasonal Fresh Vegetables

**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
**Appetizers**

**Grand Plateau**
(Jumbo Lump Crab, North Atlantic Lobster, Shrimp Cocktail, Oysters on the Half Shell)

Steak Tartare with Truffle Deviled Egg

Miniature Lobster and Crab Cakes

**Salad Choice**

Caesar Salad

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 Sirloin with 15-Year Aged Balsamic

Breast of Chicken Confit (2)

Seared Halibut with Roasted Artichoke, Potatoes, Corn and Mustard Vinaigrette

Chilean Sea Bass with Heirloom Tomatoes and Saffron Tomato Broth

** Accompaniments**

Au Gratin Potatoes

Roasted Seasonal Mushrooms

Seasonal Fresh Vegetables

**Dessert Choice**

(Pre-Select)

The Capital Grille Dessert Platters

or

Flourless Chocolate Espresso Cake

Cheesecake with Seasonal Berries

Seasonal Berries in Vanilla Cream

$95 Per Guest

Not inclusive of beverage, tax or gratuity
APPETIZERS

GRAND PLATEAU
(JUMBO LUMP CRAB, NORTH ATLANTIC LOBSTER, SHRIMP COCKTAIL, OYSTERS ON THE HALF SHELL)

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

CHOICE OF

LOBSTER BISQUE CUP
CAESAR SALAD
WEDGE WITH BLEU CHEESE AND APPLEWOOD SMOKED BACON

ENTRÉE CHOICE

FILET OSCAR

BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER
PORCINI RUBBED DELMONICO WITH 15-YEAR AGED BALSAMIC

BREAST OF CHICKEN CONFIT (2)

SEARED HALIBUT WITH ROASTED ARTICHOKE, POTATOES, CORN AND MUSTARD VINAIGRETTE

CHILEAN SEA BASS WITH HEIRLOOM TOMATOES AND SAFFRON TOMATO BROTH

ACCOMPANIMENTS

TRUFFLE MAC ‘N’ CHEESE
ROASTED SEASONAL MUSHROOMS
GRILLED ASPARAGUS WITH LEMON OIL
FRESH CREAMED SPINACH

DESSERT CHOICE

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESRESSO CAKE
CHEESECAKE WITH SEASONAL BERRIES
HANDCRAFTED ICE CREAM WITH BISCUITI

$115 Per Guest

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY