

Dinner

T H E
CAPITAL®
G • R • I • L • L • E



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

(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

Dinner

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|-----------------------|
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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 BRULÉE

\$85 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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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

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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 ESPRESSO CAKE
CHEESECAKE WITH SEASONAL BERRIES
HANDCRAFTED ICE CREAM WITH BISCOTTI

\$115 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY