

— APPETIZERS —

- Fresh Oysters on the Half Shell* (6) | 20
 Jumbo Lump Crab Cocktail | 21
 Lobster and Crab Cakes *serves 2* | 22
 Shrimp Cocktail (5) | 19
 Nueske's Cherrywood Double Cut Smoked Bacon with Tomato Jam *serves 2* | 17
 Prosciutto-Wrapped Mozzarella with Vine Ripe Tomatoes *serves 2* | 18
 Pan-Fried Calamari with Hot Cherry Peppers *serves 2* | 19
 Tuna Tartare with Avocado, Mango and Sriracha* *serves 2* | 20
 Cold Shellfish Platter* | 59
 Grand Plateau* | 115
Jumbo Lump Crab, North Atlantic Lobster, Shrimp Cocktail, Oysters on the Half Shell

— SOUPS & SALADS —

- New England Clam Chowder *cup* | 11
 Caramelized French Onion Soup *crock* | 13
 Field Greens, Butter Leaf Lettuce, Heirloom Tomatoes with Parmesan Vinaigrette | 12
 Caesar Salad with Grana Padano Croutons | 12
 Wedge with Bleu Cheese and Smoked Bacon | 12
 Burrata with Heirloom Tomatoes | 16

==== CHEF'S SUGGESTIONS ====

- Sliced Filet Mignon with Cipollini Onions, Wild Mushrooms and Fig Essence* | 52
 Porcini-Rubbed Bone-In Ribeye with 15-Year Aged Balsamic* | 60
 Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter* | 54
 Seared Tenderloin with Butter Poached Lobster Tails* | 57

— MAIN COURSES —

- Dry Aged NY Strip* 14 oz | 50
 Bone-In Ribeye* 22 oz | 57
 Dry Aged NY Strip au Poivre with Courvoisier Cream* 14 oz | 52
 Double Cut Lamb Rib Chops (4) with Mint Gremolata* | 52
 Roasted Chicken Breast with Shiitake Mushrooms and Sherry Jus | 33
 Filet Mignon* 10 oz | 49

— SEAFOOD —

- Seared Citrus Glazed Salmon with Marcona Almonds and Brown Butter* | 39
 Sushi-Grade Sesame Seared Tuna with Gingered Rice* | 47
 Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter | 48

— FOR THE TABLE —

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| Lobster Mac 'N' Cheese 19 | |
| Parmesan Truffle Fries 12 | Sam's Mashed Potatoes 12 |
| Au Gratin Potatoes 12 | Grilled Asparagus with Lemon Mosto 13 |
| Roasted Wild Mushrooms 13 | Creamed Spinach 11 |
| Sautéed Spinach with Garlic Confit 11 | Soy Glazed Brussels Sprouts with Bacon 13 |



COCKTAILS

Stoli Doli | 15

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

Black Tie Margarita | 15

Casamigos Reposado Tequila, Cointreau, fresh lemon and lime juices, black sea salt rim.

Belvedere Single Estate Mule | 17

Belvedere Lake Bartezek Single Estate Vodka, lime juice, Gosling's Ginger Beer.

The Bohemian | 15

Absolut Apeach, mixed berry cordial, champagne, fresh raspberries.

Capital Cosmopolitan | 13

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

Dirty Goose | 17

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

Mojito de Uvas | 13

Bacardi Superior, champagne, lime juice, cane sugar, fresh mint, green grapes.

In Fashion | 14

Russell's Reserve 10 Year Old Bourbon, Grand Marnier, black walnut bitters, orange ice sphere, Amarena cherry.

Blackberry Bourbon Sidecar | 14

Woodford Reserve, Cointreau, blackberries, fresh lemon juice, thyme.

Double Oaked & Rye Manhattan | 18

Woodford Reserve Double Oaked Bourbon, Woodford Reserve Rye, Carpano Antica Vermouth, Amarena cherries.

** 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.*