

APPETIZERS & SOUPS

New England Clam Chowder *cup* | 11 *bowl* | 13

Caramelized French Onion Soup *cup* | 11 *crock* | 13

Field Greens, Butter Leaf Lettuce, Heirloom Tomatoes with Parmesan Vinaigrette | 12

Caesar Salad with Grana Padano Croutons | 12

Shrimp Cocktail (5) | 19

Pan-Fried Calamari with Hot Cherry Peppers *serves 2* | 19

ENTRÉE SALADS & SANDWICHES

Seared Salmon with Avocado, Mango and Tomato Salad with Champagne Vinaigrette* | 22

Maine Lobster Salad with Citrus Vinaigrette | 27

The Capital Grille “Cobb” Salad with Sliced Tenderloin and Mustard Dressing* | 22

Ribeye Steak Sandwich with Caramelized Onions and Havarti* | 28
Served with your choice of Parmesan Truffle Fries or Field Greens Salad

The Grille’s Signature Cheeseburger with Grilled Onions* | 20
Served with your choice of Parmesan Truffle Fries or Field Greens Salad

PLATES 22

CHOOSE ONE

New England Clam Chowder | Field Greens Salad | Caesar Salad

CHOICE OF

Parmesan Crusted Salmon with Roasted Garlic, Baby Tomatoes and White Wine Lemon Butter*

Roasted Breast of Chicken with Sam’s Mashed Potatoes and Sherry Jus

Mini Tenderloin Sandwiches* (2) with Truffle Fries

ENTRÉES

SERVED WITH YOUR CHOICE OF SAM’S MASHED POTATOES
PARMESAN TRUFFLE FRIES | OR CREAMED SPINACH

Bone-in Dry Aged NY Strip* 14 oz | 30

Boneless Prime Ribeye* 14 oz | 33

Filet Mignon* 8 oz | 32

Sushi-Grade Sesame Seared Tuna with Gingered Rice* | 33

WINES *by the* GLASS

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SPARKLING WINES

	Glass
Riondo, Spumante, Prosecco, Veneto, N.V.	10
Schramsberg, Blanc de Blancs, Brut, CA, 2017	17
Moët Rosé Impérial, Brut, Champagne, N.V.	30

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WHITE WINES

Mer Soleil Silver, Monterey, CA, Chardonnay, 2018	12
Patz & Hall, Sonoma, Chardonnay, 2017	19
Casa Lunardi, Delle Venezie, Italy, Pinot Grigio, 2018	10
Santa Margherita, Alto Adige, Pinot Grigio, 2019	18
Prüm, "Essence," Mosel, Germany, Riesling, 2018	11
Peter Yealands, Marlborough, NZ, Sauvignon Blanc, 2019	13
Galerie, "Naissance," Napa Valley, Sauvignon Blanc, 2018	17
D'Esclans, Whispering Angel, Côtes de Provence, Rosé, 2019	14

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RED WINES

Substance by Charles Smith, Columbia Valley, Cabernet Sauvignon, 2018	13
Route Stock Cellars, Napa Valley, Cabernet Sauvignon, 2017	17
Fisher, "Unity," Napa Valley / Sonoma, Cabernet Sauvignon, 2018	22
Orin Swift, Palermo, Napa Valley, Cabernet Sauvignon, 2018	30
Terrazas, "Altos del Plata" Mendoza, Argentina, Malbec, 2018	11
Robert Hall, Paso Robles, Merlot, 2017	12
Matanzas Creek, Alexander Valley, Merlot, 2017	14
Edna Valley Vineyard, Monterey, Pinot Noir, 2018	12
Meiomi, California, Pinot Noir, 2018	16
Gran Moraine, Yamhill-Carlton, Oregon, Pinot Noir, 2018	20
Antinori, Guado al Tasso, Il Bruciato, Bolgheri, Tuscany, Red Blend, 2018	19
The Prisoner, Napa Valley, Red Blend, 2019	29

Additional wine selections are available on our digital wine list, which is updated daily.

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, Goslings 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.