

WELCOME TO RESTAURANT WEEK

FIRST COURSE

CHOICE OF

Wedge with Bleu Cheese and Smoked Bacon
Field Greens Salad with Parmesan Vinaigrette
Cup of New England Clam Chowder

MAIN COURSE

CHOICE OF

Filet Mignon* 8 oz
Roasted Chicken Breast
with Mushroom and Parmesan Risotto
Seared Citrus-Glazed Salmon*
with Marcona Almonds and Brown Butter

CHEF'S SUGGESTIONS

Elevate your dining experience

Sliced Filet Mignon* 10 oz | *add 12*
with Cipollini Onions and Wild Mushrooms
Bone-In Kona Crusted Dry Aged NY Strip* 18 oz | *add 12*
with Shallot Butter
Chilean Pan-Seared Sea Bass* | *add 12*
with Shiitake Mushrooms, Asparagus and Miso Butter

ACCOMPANIMENTS

Sam's Mashed Potatoes
Creamed Spinach

DESSERT COURSE

CHOICE OF

Flourless Chocolate Espresso Cake
The Capital Grille Cheesecake

\$65 per person

T H E
CAPITAL
G · R · I · L · L · E