



*Restaurant Week 2017  
Lunch Menu*

*Choice Of*

*Wedge with Blue Cheese and Smoked Bacon  
New England Clam Chowder*

*Entrée Choice*

*Dry Aged Sirloin with Roasted Pepper,  
Fresh Mozzarella and Arugula Salad*

*The Grille's Signature Cheeseburger  
With Parmesan Truffle Fries*

*Seared Citrus Glazed Salmon  
With Marcona Almonds and Brown Butter*

*Caesar Salad with All-Natural Chicken Breast*

*Dessert Choice*

*Flourless Chocolate Espresso Cake  
Classic Crème Brûlée*

*\$20.17*



*Welcome to The Capital Grille  
Dinner Restaurant Week 2017*

***Choice Of***

*Wedge with Blue Cheese and Smoked Bacon  
Caesar Salad with Grana Padano Croutons  
New England Clam Chowder*

***Entrée Choice***

*Filet Mignon 8oz  
Herb-Roasted Chicken  
Bone-In Dry Aged NY Strip 14oz  
Seared Citrus Glazed Salmon  
with Marcona Almonds and Brown Butter  
Porcini Rubbed Sliced Tenderloin*

***Chef's Suggestions***

***(Add 10)***

*Filet Mignon and Grilled Jumbo Shrimp  
with Herb Butter  
Bone-In Kona Crusted Dry Aged NY Strip  
with Shallot Butter 18oz*

***Accompaniment***

*Sam's Mashed Potatoes  
French Beans with Heirloom Tomatoes*

***Dessert Choice***

*Flourless Chocolate Espresso Cake  
Classic Crème Brulee*

*\$35.17*