

**THE CAPITAL GRILLE RESTAURANT WEEK**  
**LUNCH**  
**\$22.18**

**CHOICE OF**

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE  
NEW ENGLAND CLAM CHOWDER

**ENTRÉE CHOICE**

TENDERLOIN SALAD WITH MIXED BABY GREENS  
AND HEIRLOOM TOMATOES

THE GRILLE'S SIGNATURE CHEESEBURGER  
WITH PARMESAN TRUFFLE FRIES

PAN SEARED SALMON

HERB & GARLIC MARINATED GRILLED CHICKEN

**DESSERT CHOICE**

FLOURLESS CHOCOLATE ESPRESSO CAKE  
CLASSIC CRÈME BRÛLÉE

~ **THE GENEROUS POUR** ~  
**FEATURED WINES BY THE GLASS**

Duckhorn Vineyards, Cabernet	39
Canvasback, Cabernet	25
Migration, Pinot Noir	18
Paraduxx, Red Blend	22
Decoy by Duckhorn, Chardonnay	17
Duckhorn Vineyards, Sauvignon Blanc	20
Goldeneye, Rosé	19

# THE CAPITAL GRILLE RESTAURANT WEEK DINNER \$38.18

## CHOICE OF

WEDGE WITH BLEU CHEESE AND SMOKED BACON  
FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE  
NEW ENGLAND CLAM CHOWDER

## ENTRÉE CHOICE

FILET MIGNON 8OZ  
BONE-IN DRY AGED NY STRIP 14OZ

*Additional Offerings | 12*  
*GRILLED JUMBO SHRIMP, MAINE LOBSTER TAIL, CRAB OSCAR*

HERB-ROASTED CHICKEN  
SEARED CITRUS GLAZED SALMON  
*with Marcona Almonds and Brown Butter*

## CHEF'S SUGGESTIONS

SLICED FILET MIGNON WITH ROASTED WILD MUSHROOMS | 10  
BONE-IN KONA CRUSTED DRY AGED NY STRIP 18OZ | 10  
*with Shallot Butter*  
VEAL TOMAHAWK CHOP | 15  
*with Foie Gras Butter*

## ACCOMPANIMENTS

SAM'S MASHED POTATOES  
FRENCH BEANS WITH HEIRLOOM TOMATOES

## DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE  
THE CAPITAL GRILLE CHEESECAKE

~ THE GENEROUS POUR ~

7 LUXURIOUS WINES | 28

T H E  
CAPITAL®  
G · R · I · L · L · E