

## WELCOME TO RESTAURANT WEEK

### CHOICE OF

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE

NEW ENGLAND CLAM CHOWDER

### ENTRÉE CHOICE

TENDERLOIN SALAD

*with Baby Arugula and Heirloom Tomatoes*

THE GRILLE'S SIGNATURE CHEESEBURGER

*with Parmesan Truffle Fries*

PAN SEARED SALMON

*with Seasonal Accompaniments*

ROASTED CHICKEN

*with Baby Potatoes and Mediterranean Olives*

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### CHEF'S SUGGESTIONS

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*Served with your choice of  
Sam's Mashed Potatoes or Creamed Spinach*

\*FILET MIGNON 8 OZ | *add 10*

\*BONE-IN DRY AGED NY STRIP 14 OZ | *add 10*

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### DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

CLASSIC CRÈME BRÛLÉE

~ THE GENEROUS POUR ~

7 LUXURIOUS WINES | 28

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## WELCOME TO RESTAURANT WEEK

### CHOICE OF

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

### ENTRÉE CHOICE

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

*Additional Offerings | 12*

GRILLED JUMBO SHRIMP, MAINE LOBSTER TAIL, CRAB OSCAR

ROASTED CHICKEN  
*with Baby Potatoes and Mediterranean Olives*

SEARED CITRUS GLAZED SALMON  
*with Marcona Almonds and Brown Butter*

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### CHEF'S SUGGESTIONS

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*Elevate your dining experience*

- \* SLICED FILET MIGNON, ROASTED WILD MUSHROOMS | *add 10*  
\* BONE-IN KONA CRUSTED DRY AGED NY STRIP 18 OZ | *add 10*  
*with Shallot Butter*  
\* VEAL TOMAHAWK CHOP | *add 15*  
*with Gorgonzola Butter and Cherry Mostarda*

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### ACCOMPANIMENTS

SAM'S MASHED POTATOES  
FRENCH BEANS WITH HEIRLOOM TOMATOES

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