

## 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 BREAST

*with Mushroom and Parmesan Risotto*

---

### CHEF'S SUGGESTIONS

---

*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*

---

### DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

CLASSIC CRÈME BRÛLÉE

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

# 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 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, 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*

---

## ACCOMPANIMENTS

SAM'S MASHED POTATOES

FRENCH BEANS WITH HEIRLOOM TOMATOES

## DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

CLASSIC CRÈME BRÛLÉE

*\*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.*