



*Welcome to The Capital Grille  
Stamford Summer Restaurant Weeks  
\$20.13 Lunch*

*To Start - Choice Of  
Field Greens with Shallot Champagne Vinaigrette  
or  
Caesar Salad*

*Entrée Choice  
The Grille's Signature Cheeseburger with Truffle Fries*

*Caesar Salad with Roasted Chicken Breast  
& a Parmesan Tuile*

*Dry-Aged Sirloin with Chimichurri and  
Charred Corn Arugula Salad*

*Seared Citrus Glazed Salmon*

*Dessert Choice  
Flourless Chocolate Espresso Cake  
The Capital Grille Handcrafted Ice Cream  
Chef's Seasonal Fruit Sorbet*

*Choice Of*  
*Field Greens, Seasonal Vegetables with Shallot Champagne Vinaigrette*  
*Clam Chowder*

*Entrée Choice*  
*Dry Aged Sirloin With Roasted Pepper and Gigante Bean Salad*  
*The Grille's Signature Cheeseburger with Parmesan Truffle Fries*  
*Seared Citrus Glazed Salmon*  
*Caesar Salad with Roasted Chicken Breast and a Parmesan Tuile*

*Choice Of*  
*Flourless Chocolate Espresso Cake*  
*The Capital Grille Handcrafted Ice Cream*  
*Chef's Seasonal Fruit Sorbet*



*Welcome to The Capital Grille  
Stamford Summer Restaurant Weeks  
\$30.13 Dinner*

***Choice Of***

*Field Greens with Shallot Champagne Vinaigrette  
Caesar Salad  
Clam Chowder*

***Entrée Choice***

*Filet Mignon 8oz  
Breast of Chicken Confit  
Parmesan and Herb Marinated Tournedos  
Bone-In Dry Aged Sirloin Steak 14oz  
Seared Citrus Glazed Salmon*

***Chef's Suggestions (Add \$10)***

*Filet Mignon and Grilled Jumbo Shrimp with Herb Butter 8oz  
Bone-In Kona Crusted Dry Aged Sirloin with Shallot Butter 18oz  
Pan-Seared Chilean Sea Bass*

***Accompaniments***

*Sam's Mashed Potatoes  
Fresh Green Beans with Shallots and Heirloom Tomatoes*

***Dessert Choice***

*Classic Crème Brulée  
Flourless Chocolate Espresso Cake  
The Capital Grille Handcrafted Ice Cream  
Strawberries Capital Grille*