



**RESTAURANT WEEK**  
(DINNER ONLY & EXCLUDING SATURDAYS)  
**\$55**

**APPETIZER CHOICE**

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

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**ENTRÉE CHOICE**

FILET MIGNON 8 OZ  
TWO 4OZ PORCINI-RUBBED PETITE FILET MIGNON  
*WITH BALSAMIC TOMATOES AND PARMESAN CHEESE*  
ROASTED CHICKEN BREAST  
*WITH SHERRY JUS*  
SEARED CITRUS-GLAZED SALMON  
*WITH HARICOT VERTS, MARCONA ALMONDS AND BROWN BUTTER*

**ADDITIONAL OFFERINGS**

GRILLED JUMBO SHRIMP | ADD 12  
MAINE LOBSTER TAIL | ADD 15  
CRAB OSCAR STYLE | ADD 18

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**CHEFS SUGGESTIONS**

*Elevate your dining experience*

DRY-AGED BONE-IN KONA CRUSTED NY STRIP 18 OZ | ADD 10  
*WITH SHALLOT BUTTER*  
SLICED FILET MIGNON 10 OZ | ADD 10  
*WITH ROASTED WILD MUSHROOMS*  
TOMAHAWK VEAL CHOP | ADD 15

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**ACCOMPANIMENTS**

SAM'S MASHED POTATOES  
CREAMED SPINACH

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**DESSERT CHOICE**

FLOURLESS CHOCOLATE ESPRESSO CAKE  
THE CAPITAL GRILLE CHEESECAKE