

CAPITAL GRILLE

MOTHER'S DAY BRUNCH 2026

TWO-COURSE PRIX FIXE MENU

Adults \$60 | Children \$17

FOR THE TABLE

Blueberry Bread Basket

Freshly Baked In-House by our Pastry Chef, Served Warm

FIRST COURSE

Choice Of

Cup of New England Clam Chowder
Rich, Savory, and Seasoned with our House Blend of Spices

Field Greens Salad
Butter Leaf Lettuce, Heirloom Tomatoes, Parmesan Vinaigrette

Cold-Smoked Salmon and Avocado Toast
Dill Cream Cheese and Pickled Onions on Toasted Japanese Milk Bread, Finished with Chive Oil

MAIN COURSE

Choice Of

Lobster Frittata *with Butter Poached Lobster Tails, Truffle Hollandaise, Asparagus and White Cheddar Hash Brown*

8 oz Center Cut Filet Mignon *with Soft Fried Egg, Truffle Hollandaise, Asparagus and White Cheddar Hash Brown*

Pan-Seared Salmon *with Citrus Crab Salad and Red Chili Vinaigrette*

COCKTAILS & CHAMPAGNE

Mimosa | \$12

Bloody Mary | \$14

Moët & Chandon, Impérial, Epernay, Champagne, N.V. | \$25

CHILDREN'S BRUNCH

STARTER

Fresh Fruit

ENTRÉE CHOICE

Chicken Fingers *Served with French Fries*

Mac 'N' Cheese

Pasta Tossed with Cheese Sauce and Toasted Panko Crumbs

Miniature Cheeseburgers (2) *Served with French Fries*

Scrambled Eggs with Cheese *Served with Bacon*

Classic-Style French Toast

Dusted with Powdered Sugar and Served with Bacon

DESSERT

Ice Cream