

LUNCH
DINNER
WINE SELECTION
DESSERT
THE CAPITAL BUTCHER
COCKTAILS

LUNCH

APPETIZERS AND SOUPS

New England Clam Chowder

Starting at 10

A New England favorite seasoned with our own blend of spices

Lobster Bisque

Starting at 15

Traditional Lobster Bisque garnished with fresh Maine Lobster

Caramelized French Onion Soup

Starting at 10

Sweet onions under a blanket of perfectly melted cheeses

Field Greens Salad

13

Butter Leaf Lettuce, Heirloom Tomatoes, Parmesan Vinaigrette

Caesar Salad with Grana Padano Croutons

13

A steakhouse classic

Shrimp Cocktail (5)

20

Jumbo shrimp served with our spicy, housemade cocktail sauce

Pan-Fried Calamari with Hot Cherry Peppers

19

Our signature appetizer – crisp and golden with a fiery flavor

ENTRÉES SALADS AND SANDWICHES

Maine Lobster Salad with Citrus Vinaigrette

33

Chilled Maine lobster tossed in citrus vinaigrette over arugula and avocado

Seared Salmon with Avocado, Mango, and Tomato Salad with Champagne Vinaigrette*

24

An unexpected and irresistible combination of flavors

The Capital Grille “Cobb” Salad with Sliced Tenderloin*

24

Our unique take on this classic salad, served with our mustard dressing

Ribeye Steak Sandwich with Caramelized Onions and Havarti*

31

Cooked to your wishes and served on a grilled French loaf

The Capital Grille Cheeseburger*

21

The Grille's Signature Cheeseburger with Grilled Onions. Served with Truffle Fries.

PLATES

PLATES

24

TO START CHOOSE ONE

Field Greens Salad | New England Clam Chowder | Caesar Salad

YOUR CHOICE OF

*Seared Salmon with Heirloom Tomatoes, White Wine Butter with Lemon Basil Mosto**

Roasted Chicken Breast with Mushrooms and Parmesan Risotto

Mini Tenderloin Sandwiches with Truffle Fries (2)*

ENTRÉES

Bone-In Dry Aged NY Strip* 14 oz

34

Prepared to your liking and served with au jus

Boneless Prime Ribeye* 14 oz

39

Filet Mignon* 8 oz

Starting at 36

A timeless entrée, prepared to your liking

Sushi-Grade Sesame Seared Tuna*

35

Tuna prepared to your liking and served with gingered rice

DINNER

APPETIZERS

Fresh Oysters on the Half Shell* (6)

19

Served on ice with mignonette sauce

DINE IN ONLY

Steak Tartare

18

Served with capers, chives, sweet onion, hard-boiled egg and brioche toasts.

Jumbo Lump Crab Cocktail

23

Chilled jumbo lump crab with housemade mustard sauce

Lobster and Crab Cakes

26

Prepared with lobster and crab meat

Shrimp Cocktail (5)

20

Jumbo shrimp served with our spicy, housemade cocktail sauce

Nueske's Cherrywood Smoked Bacon with Korean BBQ

17

Double cut smoked bacon with Korean BBQ glaze and pickled shallots

Prosciutto-Wrapped Mozzarella with Vine Ripe Tomatoes

17

Lightly sautéed and served with crisp crostini and 15-year aged balsamic

Pan-Fried Calamari with Hot Cherry Peppers

19

Our signature appetizer – crisp and golden with a fiery flavor

Tuna Tartare with Avocado, Mango and Sriracha*

20

Tuna stacked over fresh avocado and served with spicy sriracha

Grand Plateau*

120

Jumbo lump crab, North Atlantic lobster, shrimp cocktail, oysters on the half shell

DINE IN ONLY

Cold Shellfish Platter*

60

Chilled 1-lb lobster, shrimp cocktail, and oysters on the half shell

DINE IN ONLY

SOUPS & SALADS

New England Clam Chowder

Starting at 10

A New England favorite seasoned with our own blend of spices

Caramelized French Onion Soup

Starting at 10

Sweet onions under a blanket of perfectly melted cheeses

Lobster Bisque

Starting at 15

Traditional Lobster Bisque garnished with fresh Maine Lobster

Roasted Pear and Gorgonzola Salad

13

Field greens, roasted pear, gorgonzola, candied walnuts and dried cherries, walnut vinaigrette

Field Greens Salad

13

Butter Leaf Lettuce, Heirloom Tomatoes, Parmesan Vinaigrette

Caesar Salad with Grana Padano Croutons

13

A steakhouse classic

Wedge with Bleu Cheese and Smoked Bacon

13

Cool, crisp greens accented with a nice, smoky flavor

Burrata with Heirloom Tomatoes

15

Fresh heirloom tomatoes, creamy burrata, and 15 year aged balsamic

CHEF'S SUGGESTIONS

Sliced Filet Mignon with Cipollini Onions, Wild Mushrooms and Fig Essence*

55

A rich twist on our popular, classic Filet Mignon

Porcini Rubbed Bone-In Ribeye with 15-Year Aged Balsamic*

69

Our signature steak, prepared with delicate porcini mushroom crust

Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter*

58

Our acclaimed coffee-rubbed, boldly flavored New York strip

Seared Tenderloin with Butter Poached Lobster Tails*

64

The ultimate steak and seafood experience

Tomahawk Veal Chop*

63

Sage butter, marasala jus and crispy prosciutto

MAIN COURSES

Dry Aged NY Strip* 14 oz

53

Our highly flavorful, hand-cut New York strip

Bone-In Ribeye* 22 oz

66

A 22 oz bone-in ribeye grilled to your liking

Dry Aged NY Strip au Poivre with Courvoisier Cream* 14 oz

56

Tender New York strip with black peppercorn for a spicy flavor

Double Cut Lamb Rib Chops* (4)

58

Mint Gremolata and honey crusted, served with a white wine and shallot jus

Roasted Chicken Breast

36

With Mushrooms and Parmesan Risotto

Filet Mignon* 10 oz

53

A timeless entrée, prepared to your liking

SEAFOOD

Sushi-Grade Seared Sesame Tuna*

49

Tuna prepared to your liking and served with Gingered Rice

Pan-Seared Sea Bass with Miso Butter

51

Shiitake Mushrooms, Asparagus and Miso Butter

Seared Salmon with Heirloom Tomatoes, White Wine Butter and Lemon Basil Mosto*

42

With heirloom tomatoes, white wine butter, lemon basil mosto and arugula

FOR THE TABLE

Lobster Mac 'N' Cheese

23

As magnificent as it sounds

Parmesan Truffle Fries

11

Freshly grated cheese and white truffle oil

Au Gratin Potatoes

12

Hearty slices layered with a blend of cheeses - not to be missed

Roasted Wild Mushrooms

12

Beautifully seasoned and hearty enough to accompany any steak

Sautéed Spinach

11

With garlic confit

Sam's Mashed Potatoes

11

Red bliss potatoes, sweet cream, butter and salt - as lovely as it sounds

Creamed Spinach

11

Blended with a béchamel sauce for extra creaminess.

Grilled Asparagus with Lemon Mosto

12

Lightly grilled, drizzled with lemon, and sprinkled with rare fleur de sel

Soy Glazed Brussels Sprouts with Bacon

12

Sprouts with smoked bacon lardons

Cauliflower Au Gratin

13

Roasted cauliflower layered with a blend of cheeses and topped with toasted breadcrumbs

WINE SELECTION

WHITE WINES

Peter Yealands, Marlborough, NZ, Sauvignon Blanc, N.V.

52

DINE IN ONLY

DeLille Cellars, Chaleur Blanc, Columbia Valley, WA 2020

64

DINE IN ONLY

Diatom by Brewer-Clifton, Santa Barbara, Chardonnay, N.V.

76

DINE IN ONLY

Knights Bridge, KB, Knights Valley, Chardonnay, N.V.

71

DINE IN ONLY

Santa Margherita, Alto Adige, Pinot Grigio, N.V.

72

DINE IN ONLY

Prum, Essence, Mosel, Germany, Riesling, N.V.

44

DINE IN ONLY

RED WINES

Terrazas Altos Malbec

44

DINE IN ONLY

Walt, Las Brisa, Sonoma Coast

80

DINE IN ONLY

Siduri, Santa Barbara County, Pinot Noir

68

DINE IN ONLY

Robert Hall, Paso Robles, Merlot

48

DINE IN ONLY

Fisher Unity, Cabernet Sauvignon, Napa Sonoma, CA 2018

88

DINE IN ONLY

Marqués de Cáceres, Reserva, Rioja, Spain

68

DINE IN ONLY

RouteStock Cellars, Napa, Cabernet Sauvignon

68

DINE IN ONLY

Orin Swift, Palermo, Napa

120

DINE IN ONLY

Substance, by Charles Smith, Columbia Valley, WA, Cabernet Sauvignon

52

DINE IN ONLY

ROSÉ AND SPARKLING WINES

Schramsberg Blanc de Blancs

85

DINE IN ONLY

d'Esclans, Whispering Angel, Côtes de Provence, Rosé

56

DINE IN ONLY

Nicolas Feuillatte, Reserve Exclusive, Epernay, Brut Rosé, N.V.

115

DINE IN ONLY

DESSERT

HOUSE-MADE

The Capital Grille Cheesecake

12

Brûlée style with fresh berries

Classic Crème Brûlée

11

With seasonal berries

DINE IN ONLY

Coconut Cream Pie

12

With house made caramel sauce and a hint of rum

Flourless Chocolate Espresso Cake

11

With cocoa powder and fresh raspberries

Seasonal Berries

11

With vanilla bean crème anglaise

THE CAPITAL BUTCHER

STEAK GRILLE BOXES

Welcome to The Capital Butcher, your online local source for dry aged and exceptional steaks cut daily by our in house butcher for cooking at home. Each Grille Box includes our very own Capital

Grille Signature Steak Sauce to enhance your experience, but you may find the cuts alone to be perfect as is. Enjoy.

Bone-In Dry Aged NY Strips 18 oz (4)

140

Steaks are cut daily by our in-house butcher for cooking at home. Each box features a gift of The Capital Grille Signature Steak Sauce.

Bone-In Prime Ribeye 22 oz (4)

168

Steaks are cut daily by our in-house butcher for cooking at home. Each box features a gift of The Capital Grille Signature Steak Sauce.

Bone-In Dry Aged NY Strips (2) and Bone-In Prime Ribeyes (2)

154

Steaks are cut daily by our in-house butcher for cooking at home. Each box features a gift of The Capital Grille Signature Steak Sauce.

Signature Steak Sauce

8

INDIVIDUAL STEAKS & BURGERS

Bone-In Dry Aged NY Strip 18 oz

36

Cut daily by our in-house butcher for cooking at home. Custom sizes available upon request.

Bone-In Prime Ribeye 22 oz

42

Cut daily by our in-house butcher for cooking at home. Custom sizes available upon request.

Filet Mignon 8 oz

27

Cut daily by our in-house butcher for cooking at home. Custom sizes available upon request.

Filet Mignon 10 oz

32

Cut daily by our in-house butcher for cooking at home. Custom sizes available upon request.

Burgers 8 oz (6)

50

A blend of Short Rib, Chuck and Brisket by Pat LaFrieda for cooking at home. Served with Brioche Rolls.

Signature Steak Sauce

8

ACCOMPANIMENTS TO SHARE

Generously serves four to six

Lobster Mac 'N' Cheese

55

Creamed Spinach

20

Grilled Asparagus

20

Sam's Mashed Potatoes

20

COCKTAILS

Stoli Doli

15

Stoli Vodka infused with fresh pineapple then chilled and served straight up since 1991.

DINE IN ONLY

Black Tie Margarita

16

Casamigos Reposado Tequila, Cointreau, fresh lemon and lime juice, salt rim.

DINE IN ONLY

Kona Espresso Martini

14

Tito's Handmade Vodka, Caffè Borghetti Espresso Liqueur, fresh espresso, Kona dust.

DINE IN ONLY

Belvedere Single Estate Mule

17

Belvedere Lake Bartezek Single Estate Vodka, lime juice, Gosling's Ginger Beer

DINE IN ONLY

The Bohemian

15

Absolut Apeach, Mixed Berry Cordial, champagne, fresh raspberries.

DINE IN ONLY

Capital Cosmopolitan

14

Ketel One Citroen Vodka, Cointreau, fresh lime and cranberry juice.

DINE IN ONLY

Dirty Goose

17

Grey Goose Vodka, olive brine, hand-stuffed bleu cheese olives.

DINE IN ONLY

Passion Fruit Mojito

15

Diplomático Planas and Diplomático Reserva Exclusiva Rums, passion fruit, soda, fresh mint.

DINE IN ONLY

In Fashion

15

Russell's Reserve 10 Year small batch Bourbon, Grand Marnier, Black Walnut Bitters, orange ice sphere, Amarena cherry.

DINE IN ONLY

Blackberry Bourbon Sidecar

15

Woodford Reserve, Cointreau, blackberries, fresh lemon juice and thyme.

DINE IN ONLY

Double Oaked & Rye Manhattan

18

Woodford Reserve Double Oaked small batch Bourbon, Woodford Reserve Rye, Carpano Antica Vermouth, Amarena cherry.

DINE IN ONLY

*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.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional written nutrition information available upon request.

Before placing your order, please inform your server if a person in your party has a food allergy. Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.