

*Lunch*

T H E
<b>CAPITAL®</b>
G • R • I • L • L • E



**APPETIZERS FOR THE TABLE**

(PRE-SELECT ONE)

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS

OR

CUP OF CHEF'S SEASONAL SOUP

**ENTRÉE CHOICE**

THE GRILLE'S SIGNATURE CHEESEBURGER WITH PARMESAN TRUFFLE FRIES

CAESAR SALAD WITH ALL-NATURAL CHICKEN BREAST

MEDITERRANEAN SALAD WITH GRILLED SHRIMP

**DESSERT CHOICE**

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

CLASSIC CRÈME BRÛLÉE

\$30 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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**CHOICE OF**

FIELD GREENS, TOMATOES, FRESH HERB SALAD

CUP OF CHEF'S SEASONAL SOUP

**ENTRÉE CHOICE**

RIBEYE STEAK SANDWICH WITH CARAMELIZED ONIONS AND HAVARTI

CAESAR SALAD WITH ALL-NATURAL CHICKEN BREAST

LOBSTER AND CRAB BURGER WITH HOUSE TARTAR SAUCE

SEARED SALMON WITH AVOCADO, MANGO AND TOMATO SALAD

**ACCOMPANIMENTS FOR THE TABLE**

SEASONAL FRESH VEGETABLE

SAM'S MASHED POTATOES

**DESSERT CHOICE**

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

CHEESECAKE WITH SEASONAL BERRIES

\$40 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY

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**APPETIZERS FOR THE TABLE**

SHRIMP COCKTAIL

STEAK TARTARE

**ENTRÉE CHOICE**

FILET MIGNON 8 OZ

BONE-IN DRY AGED NY STRIP 14 OZ

CAESAR SALAD WITH ALL-NATURAL CHICKEN BREAST

SEARED CITRUS GLAZED SALMON

**ACCOMPANIMENTS FOR THE TABLE**

AU GRATIN POTATOES

SEASONAL FRESH VEGETABLE

**DESSERT CHOICE**

(PRE-SELECT)

THE CAPITAL GRILLE DESSERT PLATTERS

OR

FLOURLESS CHOCOLATE ESPRESSO CAKE

WARM APPLE COBBLER

HANDCRAFTED ICE CREAM WITH MINIATURE COOKIES

CLASSIC CRÈME BRÛLÉE

\$50 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY