



## CAPITOL★GRILLE

\$70

### FIRST COURSE

(GUESTS SELECT ONE)

#### CAESAR SALAD

Baby gem lettuce, parmesan, garlic croutons,  
classic caesar dressing

#### SWEET ONION BISQUE

Brie grilled cheese, bacon, chives

### MAIN COURSE

(GUESTS SELECT ONE)

#### CRISPY CHICKEN

Red skin mashed potatoes,  
braised collard greens

#### BLACK TRUFFLE BRAISED SHORT RIBS

Anson mills grits, roasted mushrooms,  
black truffle

#### CIDER MUSSELS

Slab bacon, local cider, sage

### DESSERT

CHEF'S SEASONAL DESSERT SELECTION

### ENHANCEMENTS

#### SHRIMP COCKTAIL \$24

Horseradish cream, charred lemon, cocktail sauce

#### DUCK CONFIT \$19

Cornbread puree, brussels sprouts leaves, herb gremolata

#### OYSTERS ON THE HALF SHELL \$3.50/PCS

Cocktail Sauce, horseradish cream, grilled lemon

\*PRICING AND MENU SELECTIONS ARE SUBJECT TO CHANGE. PRICES LISTED ARE BEFORE SERVICE CHARGE AND APPLICABLE TAXES.





## CAPITOL★GRILLE

\$80

### FIRST COURSE

(GUESTS SELECT ONE)

**SWEET ONION BISQUE**  
Brie grilled cheese, bacon, chives

**BABY KALE SALAD**  
Vanilla poached pears, local blue cheese,  
marcona almonds, pomegranate dressing

### MAIN COURSE

(GUESTS SELECT ONE)

**CRISPY CHICKEN**  
Red skin mashed potatoes, braised collard greens

**8 OZ PRIME FILET**  
Anson Mill's creamy grits, bernaise,  
chef's choice of vegetables

**PAN SEARED SCALLOPS**  
Purple rice grits, coconut milk, orange &  
almond salad

### DESSERT

CHEF'S SEASONAL DESSERT SELECTION

### ENHANCEMENTS

**SHRIMP COCKTAIL** \$24  
Horseradish cream, charred lemon, cocktail sauce

**BLACK-EYED PEA FRITTER** \$19  
Coconut milk, hot pepper mash

**OYSTERS ON THE HALF SHELL** \$3.50/PCS  
Cocktail Sauce, horseradish cream, grilled lemon

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## CAPITOL★GRILLE

\$95

### FIRST COURSE

(GUESTS TO SELECT ONE)

**SWEET ONION BISQUE**  
Brie grilled cheese, bacon, chives

**PUMPKIN PANZANELLA SALAD**  
Pumpkin bread croutons, roasted beets, arugula,  
whipped burrata, pumpkin seeds, maple orange  
vinaigrette

**BABY KALE SALAD**  
Vanilla poached pears, local blue cheese,  
marcona almonds, pomegranate dressing

### MAIN COURSE

(GUESTS TO SELECT ONE)

**VENISON CHOPS**  
Braised red cabbage, butternut squash,  
pomegranate glaze

**12 OZ DRY-AGED RIBEYE**  
Red skin mashed potatoes, grilled asparagus,  
roasted tomatoes on the vine, bernaise

**MARKET FISH**  
Today's fresh catch with chef's choice of sides

**PASTA**  
Chef's daily creation

### DESSERT

CHEF'S SEASONAL DESSERT SELECTION

### ENHANCEMENTS

**SHRIMP COCKTAIL** \$24  
Horseradish cream, charred lemon, cocktail sauce

**DUCK CONFIT** \$19  
Cornbread puree, brussels sprouts leaves, herb gremolata

**OYSTERS ON THE HALF SHELL** \$3.50/PCS  
Cocktail Sauce, horseradish cream, grilled lemon

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