



APPETIZERS

- Fresh Oysters on the Half Shell* (6) | 130 cal | 32
Oysters Rockefeller Style with Champagne Brie Fondue | 230 cal | 35
Jumbo Lump Crab Cocktail | 460 cal | 36
Lobster and Crab Cake with Lemon Basil Aioli *serves 2* | 350 cal | 29
Shrimp Cocktail (5) | 170 cal | 29
Caviar* and Caramelized Onion Dip with Housemade Chips *serves 2* | 450 cal | 49
Nueske's Double Cut Cherrywood Smoked Bacon, Korean BBQ Glaze *serves 2* | 450 cal | 27
Prosciutto-Wrapped Mozzarella with Vine Ripe Tomatoes *serves 2* | 440 cal | 24
Pan-Fried Calamari with Hot Cherry Peppers *serves 2* | 710 cal | 26
Snake River Farms Gold Wagyu Steak Tartare* | 310 cal | 35
Tuna Tartare* with Avocado, Mango and Sriracha | 130 cal | 29
Cold Shellfish Platter* | 430 cal | 93
Grand Plateau* | 1120 cal | 179
Jumbo Lump Crab, North Atlantic Lobster, Shrimp Cocktail, Oysters on the Half Shell

SOUPS & SALADS

- Tomato Bisque with Toasted Brie Crostini *cup* | 510 cal | 15
New England Clam Chowder *cup* | 220 cal | 16
Caramelized French Onion Soup *crock* | 740 cal | 18
Chopped Salad with Feta, Port Dried Cherries, Marcona Almonds and Walnut Vinaigrette | 620 cal | 17
Roasted Beet and Goat Cheese Salad with Crushed Pistachios and Citrus Vinaigrette | 370 cal | 17
Field Greens, Butter Leaf Lettuce, Heirloom Tomatoes with Parmesan Vinaigrette | 210 cal | 16
Caesar Salad with Grana Padano Croutons | 420 cal | 17
Wedge with Gorgonzola, Candied Bacon and Heirloom Tomatoes | 730 cal | 17

CHEF RECOMMENDS

- Sliced Filet Mignon* with Cipollini Onions, Wild Mushrooms and Fig Essence | 580 cal | 85
Porcini-Rubbed Bone-In Ribeye* with 15-Year Aged Balsamic | 990 cal | 97
Kona-Crusted Dry Aged Bone-In NY Strip* with Shallot Butter | 950 cal | 89
Dry Aged NY Strip* au Poivre with Courvoisier Cream | 730 cal | 86
Gorgonzola-Crusted Dry Aged Bone-In NY Strip* with Cabernet Reduction | 1100 cal | 89
Seared Tenderloin* with Butter Poached Lobster Tails | 570 cal | 91

HAND-CARVED STEAKS & CHOPS

- Bone-In Ribeye* 22 oz | 990 cal | 95
Dry Aged Porterhouse* 24 oz | 960 cal | 107
Dry Aged Bone-In NY Strip* 18 oz | 830 cal | 85
Dry Aged NY Strip* 14 oz | 710 cal | 82
Filet Mignon* 10 oz | 490 cal | 81
Snake River Farms Gold Wagyu Filet Mignon* 8 oz | 550 cal | 109

ENHANCEMENTS

- Oscar-Style with Jumbo Lump Crab | 760 cal | 23
Kona Crust 280 cal | Porcini Rub 120 cal | Gorgonzola Crust 270 cal | 6
Courvoisier Cream 200 cal | Béarnaise 550 cal | 6

- Roasted Chicken Breast with Fingerling Potatoes and Dijon Cream | 770 cal | 48
Mint Gremolata and Honey Crusted Double Cut Lamb Rib Chops* (4) | 710 cal | 83

SEAFOOD

- Sushi-Grade Sesame Seared Tuna* with Gingered Rice, White Soy and Sambal Vinaigrette | 500 cal | 61
Seared Citrus Glazed Salmon* with Marcona Almonds and Brown Butter | 720 cal | 55
Seared Sea Scallops with Maine Lobster and Asparagus Risotto | 720 cal | 72
Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter | 830 cal | 68

FOR THE TABLE

- Lobster Mac 'N' Cheese | 830 cal | 29 Grilled Asparagus with Lemon Mosto | 80 cal | 17
Parmesan Truffle Fries | 460 cal | 17 Sam's Mashed Potatoes | 460 cal | 17
Au Gratin Potatoes | 420 cal | 19 Roasted Wild Mushrooms | 280 cal | 19
Creamed Spinach | 400 cal | 19 Creamed Corn with Bacon | 360 cal | 18
Soy-Glazed Brussels Sprouts with Bacon | 590 cal | 20 Sautéed Spinach with Garlic Confit | 60 cal | 16

WINES *by the* GLASS

| | | Glass |
|---|--|---|
| SPARKLING WINES <i>120 cal</i> | Riondo, Prosecco DOC, Veneto, Italy, N.V. | 16 |
| | Schramsberg, Mirabelle, Blanc de Blancs, Napa/Sonoma, N.V. | 22 |
| | Moët & Chandon, Impérial, Epernay, Champagne, N.V. | 30 |
| WHITE WINES <i>150 cal</i> | Tin Cross, Pine Mountain, Coverdale Peak, California, Chardonnay, 2022 | 18 |
| | KB by Knight's Bridge, Sonoma, Chardonnay, 2025 | 25 |
| | Diatom by Brewer-Clifton, Santa Barbara, Chardonnay, 2023 | 19 |
| | Casa Lunardi, delle Venezie, Italy, Pinot Grigio, 2023 | 14 |
| | Santa Margherita, Alto Adige, Italy, Pinot Grigio, 2023 | 18 |
| | Prüm, "Essence," Mosel, Germany, Riesling, 2024 | 14 |
| | Peter Yealands, Marlborough, NZ, Sauvignon Blanc, 2023 | 15 |
| | DeLille Cellars, Chaleur Blanc, Columbia Valley, WA, 2023 | 16 |
| | Caves d'Esclans, Whispering Angel, Côtes de Provence, France, Rosé, 2022 | 18 |
| | RED WINES <i>160 cal</i> | Substance by Charles Smith, Columbia Valley, Cabernet Sauvignon, 2022 |
| Daou Vineyards, Paso Nobles, California, Cabernet Sauvignon, 2023 | | 20 |
| Trivento, Mendoza, Argentina, Malbec, Reserve, 2024 | | 16 |
| Robert Hall, Paso Robles, Merlot, 2021 | | 16 |
| Edna Valley Vineyard, Central Coast, Pinot Noir, 2022 | | 15 |
| Siduri, Santa Lucia Highlands, Pinot Noir, 2024 | | 19 |
| Marqués de Riscal, Rioja, Spain, Reserva, 2020 | | 19 |
| Antinori, Guado al Tasso, Il Bruciato, Bolgheri, Super Tuscan, 2023 | | 25 |
| Red Schooner by Caymus, Transit 3, Australia, Red Blend, N.V. | | 30 |
| The Prisoner Wine Company, The Prisoner, CA, Red Blend, 2023 | | 30 |

Additional wine selections are available on our digital wine list, which is updated daily.

COCKTAILS

The Doli

*The Capital Grille Signature Martini. Wheatley American Craft Vodka
infused with fresh Dole pineapple, chilled and served straight up. Since 1991. | 170 cal | 19*

Merchant's Mai Tai

Diplomatico Reserva, Appleton 8 yr Rum, Dry Curacao, Orgeat, Lime Juice and Koloa Dark Rum float. | 220 cal | 24

In Fashion

Woodford Reserve Bourbon, Grand Marnier, black walnut bitters, orange peel, Amarena cherry. | 220 cal | 23

Blackberry Bourbon Sidecar

Angel's Envy Bourbon, Cointreau, blackberries, fresh lemon juice, thyme. | 180 cal | 21

Double Oaked & Rye Manhattan

Woodford Reserve Double Oaked Bourbon, Woodford Reserve Rye, Carpano Antica Vermouth, Amarena cherries. | 230 cal | 25

Black Tie Margarita

Calirosa Rosa Blanco Tequila, Cointreau, fresh lemon and lime juices, salt rim. | 200 cal | 21

Noble Paloma

Casa Noble Reposado Tequila, lime juice, coconut, Betty Buzz Grapefruit Soda, hibiscus chili lime salt. | 170 cal | 25

Passion Fruit Mojito

Diplomático Planas and Diplomático Reserva Exclusiva Rums, passion fruit, soda, fresh mint. | 300 cal | 22

Capital Cosmopolitan

Ketel One Citroen Vodka, Cointreau, fresh lime, cranberry juice. | 250 cal | 21

Dirty Goose

Grey Goose Vodka, olive brine, hand-stuffed bleu cheese olives. | 190 cal | 22

Kona Espresso Martini

American Harvest Organic Vodka, Caffè Borghetti Espresso Liqueur, fresh espresso, Kona dust. | 220 cal | 20

Negroni Bianco

Drumshanbo Gunpowder Irish Gin, salt-washed Italicus, Carpano Bianco Vermouth, cucumber. | 190 cal | 24

**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. 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. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.*