



## APPETIZERS

- Fresh Oysters on the Half Shell\* (6) | 130 cal | 32
- Oysters Rockefeller Style with Champagne Brie Fondue | 230 cal | 35
- 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 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\* *serves 2* | 310 cal | 35
- Tuna Tartare\* with Avocado, Mango and Sriracha *serves 2* | 130 cal | 32
- 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

- Butternut Squash Bisque with Curried Apples *cup* | 190 cal | 16
- New England Clam Chowder *cup* | 220 cal | 16
- Caramelized French Onion Soup *crock* | 740 cal | 20
- Spinach Salad with Riesling Poached Pears, Gorgonzola, Candied Pecans and Brown Butter Vinaigrette | 470 cal | 17
- Roasted Beet and Goat Cheese Salad with Crushed Pistachios and Citrus Vinaigrette | 310 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 | 89
- 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 | 92
- Dry Aged NY Strip\* au Poivre with Courvoisier Cream | 730 cal | 89
- Gorgonzola-Crusted Dry Aged Bone-In NY Strip\* with Cabernet Reduction | 1100 cal | 92
- 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 | 117
- Dry Aged Bone-In NY Strip\* 18 oz | 830 cal | 91
- Dry Aged NY Strip\* 14 oz | 710 cal | 87
- Center-Cut Filet Mignon\* 10 oz | 490 cal | 85
- Tomahawk Ribeye\* 32 oz | 1470 cal | 189
- Snake River Farms Gold Wagyu Filet Mignon\* 8 oz | 550 cal | 112

### ENHANCEMENTS

- Oscar Style with Jumbo Lump Crab | 760 cal | 25
- 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 | 880 cal | 49
- Mint Gremolata and Honey Crusted Double Cut Lamb Rib Chops\* (4) | 710 cal | 87

## 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 | 57
- 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 | 18
- 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 WELL WORTH TASTING

A curated selection of rare wines by the glass. With the Coravin wine preservation system, we extract one glass at a time without removing the cork, preserving each wine's character because a bottle this exceptional no longer needs to wait for an occasion.

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| Donnhoff Norheimer Kirschneck Riesling, Nahe Germany, 2022 .....            | 35 |
| Argiano, Brunello di Montalcino, Sangiovese, Toscana Italy, 2019 .....      | 66 |
| Chateau Giscours, 3rd Growth Margaux Red Blend, Bordeaux France, 2020 ..... | 59 |
| Duckhorn, Merlot, Napa Valley, California, 2022 .....                       | 25 |
| Silver Oak Cellars, Cabernet Sauvignon, Napa 2020 .....                     | 85 |
| Caymus ‘Special Selection’, Napa, Cabernet Sauvignon, 2020/2021 .....       | 95 |
| The Mascot by the Harlan Family, Napa, Cabernet Sauvignon, 2021/2022 .....  | 97 |

WINES BY THE GLASS

SPARKLING WINES | 120 cal

|                                                                  |    |
|------------------------------------------------------------------|----|
| Riondo, Prosecco DOC<br>Veneto, Italy, N.V.....                  | 16 |
| Schramsberg, Mirabelle, Blanc de Blancs<br>Napa/Sonoma, N.V..... | 22 |
| Moët & Chandon, Impérial<br>Epernay, Champagne, N.V.....         | 30 |

WHITE WINES | 150 cal

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| Tin Cross, Pine Mountain<br>Coverdale Peak, California, Chardonnay, 2022.....          | 18 |
| KB by Knights Bridge<br>Sonoma, Chardonnay, 2025.....                                  | 25 |
| Diatom by Brewer-Clifton<br>Santa Barbara, Chardonnay, 2023.....                       | 21 |
| Casa Lunardi<br>delle Venezie, Italy, Pinot Grigio, 2023.....                          | 14 |
| Santa Margherita<br>Alto Adige, Italy, Pinot Grigio, 2023.....                         | 19 |
| Prüm, “Essence”<br>Mosel, Germany, Riesling, 2024.....                                 | 14 |
| Peter Yealands<br>Marlborough, NZ, Sauvignon Blanc, 2023.....                          | 15 |
| DeLille Cellars, Chaleur Blanc<br>Columbia Valley, Sauvignon Blanc/Sémillon, 2023..... | 17 |
| Caves d’Esclans, Whispering Angel<br>Côtes de Provence, France, Rosé, 2022.....        | 18 |

RED WINES | 160 cal

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| Substance<br>Columbia Valley, Cabernet Sauvignon, 2022.....                 | 17 |
| Daou Vineyards<br>Paso Nobles, California, Cabernet Sauvignon, 2023.....    | 20 |
| Trivento, Reserve<br>Mendoza, Argentina, 2024.....                          | 16 |
| Orin Swift, Palermo<br>Napa, Cabernet Sauvignon, 2024.....                  | 42 |
| Robert Hall, Artisan Collection<br>Paso Robles, Merlot, 2021 .....          | 16 |
| Edna Valley Vineyards<br>Central Coast, California, Pinot Noir, 2022.....   | 15 |
| Siduri<br>Santa Barbara, California, Pinot Noir, 2023.....                  | 19 |
| Walt, La Brisa<br>Sonoma Coast, Pinot Noir, 2023.....                       | 28 |
| Marqués de Riscal, Reserva<br>Rioja, Spain, 2020.....                       | 19 |
| Antinori, Guado al Tasso, Il Bruciato<br>Bolgheri, Super Tuscan, 2023.....  | 25 |
| Red Schooner by Caymus, Transit 3<br>Australia, Red Blend, N.V.....         | 30 |
| The Prisoner Wine Company, The Prisoner<br>California, Red Blend, 2023..... | 30 |

Additional wine selections are available on our digital wine list

HAND-CRAFTED COCKTAILS

The Doli | 20

The Capital Grille Signature Martini. Wheatley American Craft Vodka infused with fresh Dole pineapple, chilled and served straight up. Since 1991. 130 cal

Merchant’s Mai Tai | 24

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

In Fashion | 24

Woodford Reserve Bourbon, Grand Marnier, Black Walnut Bitters, Orange Peel, Amarena Cherry 220 cal

Blackberry Bourbon Sidecar | 22

Angel's Envy Bourbon, Cointreau, Blackberries, Lemon Juice, Thyme 180 cal

Double Oaked & Rye Manhattan | 25

Woodford Reserve Double Oaked Bourbon, Woodford Reserve Rye, Carpano Antica Vermouth, Amarena Cherries 230 cal

Black Tie Margarita | 22

Calirosa Rosa Blanco Tequila, Cointreau, Lemon and Lime Juice, Salt Rim 200 cal

Noble Paloma | 25

Casa Noble Reposado Tequila, Lime Juice, Coconut, Fever-Tree Grapefruit Soda, Hibiscus Chili Lime Salt 170 cal

Passion Fruit Mojito | 22

Diplomático Planas and Diplomático Reserva Exclusiva Rums, Passion Fruit, Soda, Fresh Mint 300 cal

Capital Cosmopolitan | 21

Ketel One Citroen Vodka, Cointreau, Lime, Cranberry Juice 250 cal

Dirty Goose | 22

Grey Goose Vodka, Olive Brine, Hand-Stuffed Bleu Cheese Olives 190 cal

Kona Espresso Martini | 21

American Harvest Organic Vodka, Caffè Borghetti Espresso Liqueur, Fresh Espresso, Kona Dust 220 cal

Negroni Bianco | 22

Drumshanbo Gunpowder Irish Gin, Salt-Washed Italicus, Carpano Bianco Vermouth, Cucumber 190 cal

SPIRIT-FREE

Strawberry Fizz | 17

Seedlip Grove 42, Salted Strawberry Honey, Elderflower, Grapefruit 100 cal

Cucumber Spritz | 17

Seedlip Grove 42, Cucumber, Lime Juice 70 cal

\* 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.