



## DINNER

### APPETIZERS

- Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes • \$14
- \* Smoked Salmon • \$13
- Lobster and Crab Cakes • \$16
- \* Fresh Oysters on the Half Shell (6) • \$14
- Shrimp Cocktail (5) • \$14
- \* Cold Shellfish Platter • \$44
- \* The Grille's Steak Tartare • \$14
- \* Petrossian Caviar • Market
- Pan-Fried Calamari with Hot Cherry Peppers • \$12

### SOUPS & SALADS

- Clam Chowder cup • \$6 bowl • \$7
- French Onion Soup crock • \$7
- The "Wedge" with Bleu Cheese and Crumbled Bacon • \$8
- Fresh Mozzarella, Tomato, Basil with 8-Year Aged Balsamic • \$12
- Caesar Salad • \$9
- Spinach Salad with Warm Bacon Dressing • \$8
- Field Greens, Tomatoes, Fresh Herbs • \$8
- The Capital Grille Chopped Salad • \$9

### CHEF'S SUGGESTIONS

- \* Kona Crusted Dry Aged Sirloin with Caramelized Shallot Butter • \$38
- \* Porcini Rubbed Delmonico with 8-Year Aged Balsamic • \$38
- \* Sliced Filet Mignon with Cippolini Onions and Wild Mushrooms • \$36
- Chef's Seasonal Feature

### MAIN COURSES

- \* Dry Aged Sirloin Steak 14 oz • \$34 20 oz • \$38
- \* Dry Aged Porterhouse Steak 24 oz • \$39
- \* Dry Aged Steak au Poivre with Courvoisier Cream 14 oz • \$35 20 oz • \$39
- \* Filet Mignon 10 oz • \$33 14 oz • \$37
- \* Filet Oscar • \$41
- \* Delmonico Steak 22 oz • \$35
- \* Veal Chop with Roquefort Butter • \$33
- \* Double Cut Lamb Rib Chops (4) • \$34
- Roasted Chicken • \$21

### SEAFOOD

- Broiled Fresh Lobster • 2 lb • 3 lb • 4 lb • 5 lb
- Fresh Grilled Swordfish Jardinière • \$30
- Fresh Seared Salmon with Two Mustard Sauce • \$28
- \* Sesame Seared Tuna with Gingered Rice • \$32

### SIDE OFFERINGS

- Roasted Cremini, Portabella, Shiitake, Oyster Mushrooms • \$9
- Sam's Mashed Potatoes • \$7
- Fresh Asparagus • \$9
- Lyonnais Potatoes • \$7
- Seasonal Fresh Vegetables • \$7
- Au Gratin Potatoes • \$9
- Fresh Creamed Spinach • \$7
- One Pound Baked Potato • \$6
- Parmesan Truffle Fries • \$8
- Vidalia Onion Rings • \$6
- Lobster Mac 'N' Cheese • \$12

*\*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



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