

*Classic
Dinner*

T H E
CAPITAL®
G • R • I • L • L • E



APPETIZERS FOR THE TABLE

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS
PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

SALAD

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE

ENTRÉE CHOICE

FILET MIGNON 10 OZ
SEARED CITRUS GLAZED SALMON WITH MARCONA ALMONDS AND BROWN BUTTER
DRY AGED BONE-IN STRIP 18 OZ
ROASTED CHICKEN BREAST WITH MUSHROOMS AND PARMESAN RISOTTO

ACCOMPANIMENTS FOR THE TABLE

SAM'S MASHED POTATOES
GRILLED ASPARAGUS WITH LEMON MOSTO

DESSERT

FLOURLESS CHOCOLATE ESPRESSO CAKE

80 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY.

*Signature
Dinner*

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APPETIZERS FOR THE TABLE

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS
PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

SALAD CHOICE

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE
WEDGE WITH BLEU CHEESE AND SMOKED BACON

ENTRÉE CHOICE

FILET MIGNON 10 OZ
PORCINI-RUBBED BONE-IN RIBEYE WITH 15-YEAR AGED BALSAMIC
BONE-IN KONA CRUSTED DRY AGED STRIP WITH SHALLOT BUTTER
PAN-SEARED SEA BASS WITH SHIITAKE MUSHROOMS, ASPARAGUS AND MISO BUTTER
ROASTED CHICKEN BREAST WITH MUSHROOMS AND PARMESAN RISOTTO

ACCOMPANIMENTS FOR THE TABLE

SAM'S MASHED POTATOES
GRILLED ASPARAGUS WITH LEMON MOSTO

DESSERT

CHEF'S SELECTION DESSERT PLATTERS

90 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY.

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APPETIZERS FOR THE TABLE

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS
PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES
LOBSTER AND CRAB CAKES

SALAD CHOICE

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE
WEDGE WITH BLEU CHEESE AND SMOKED BACON

ENTRÉE CHOICE

FILET MIGNON 10 OZ
PORCINI-RUBBED BONE-IN RIBEYE WITH 15-YEAR AGED BALSAMIC
BONE-IN KONA CRUSTED DRY AGED STRIP WITH SHALLOT BUTTER
PAN-SEARED SEA BASS WITH SHIITAKE MUSHROOMS, ASPARAGUS AND MISO BUTTER
PARMESAN CRUSTED TOMAHAWK VEAL CHOP WITH LEMON OLIVE OIL
ROASTED CHICKEN BREAST WITH MUSHROOMS AND PARMESAN RISOTTO

ACCOMPANIMENTS FOR THE TABLE

SAM'S MASHED POTATOES
GRILLED ASPARAGUS WITH LEMON MOSTO
LOBSTER MAC 'N' CHEESE

DESSERT

CHEF'S SELECTION DESSERT PLATTERS

110 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY.