

*Classic  
Dinner*

T H E
<b>CAPITAL®</b>
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 SALMON WITH HEIRLOOM TOMATOES IN WHITE WINE BUTTER WITH LEMON BASIL MOSTO\*  
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

85 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY.

*Signature  
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 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

95 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY.

*Capital  
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  
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  
TOMAHAWK VEAL CHOP WITH SAGE BUTTER, MARSALA JUS AND CRISPY PROSCIUTTO  
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

115 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY.

*Pharmaceutical  
Dinner*



**SALAD**

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE

**ENTRÉE CHOICE**

FILET MIGNON 10 OZ

SEARED SALMON WITH HEIRLOOM TOMATOES IN WHITE WINE BUTTER WITH LEMON BASIL MOSTO\*

ROASTED CHICKEN BREAST WITH MUSHROOMS AND PARMESAN RISOTTO

**ACCOMPANIMENTS FOR THE TABLE**

SAM'S MASHED POTATOES

CREAMED SPINACH

**DESSERT**

FLOURLESS CHOCOLATE ESPRESSO CAKE

125 PER GUEST

INCLUSIVE OF SELECT WINES AND NON-ALCOHOLIC BEVERAGES, TAX AND GRATUITY.