

TIER 1

\$52 PER PERSON PLUS TAX AND GRATUITY



CAPITAL PRIME
STEAKS & SEAFOOD

Private Dining

(No Substitutions)

SALAD

CAESAR SALAD

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed with raspberry-maple vinaigrette

ENTRÉE

Most entrées served with roasted garlic and chive whipped potatoes and sautéed vegetables

All steaks served Medium with Zip Sauce

SIRLOIN

8oz tender and rich in flavor

SCOTTISH SALMON

Skin on, served with brown butter sauce

GRILLED CHICKEN BREASTS

Two grilled chicken breasts topped with lemon caper beurre blanc

BUTTERNUT SQUASH RAVIOLI

Sage brown butter cream sauce topped with crispy sage

DESSERT

SEASONAL CHEESECAKE

CHOCOLATE CAKE

TIER 2

\$64 PER PERSON PLUS TAX AND GRATUITY

**CAPITAL PRIME**
STEAKS & SEAFOOD

Private Dining
(No Substitutions)

SALAD

CAESAR SALAD

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed with raspberry-maple vinaigrette

ENTRÉE

Most entrées served with roasted garlic and chive whipped potatoes and sautéed vegetables
All steaks served Medium with Zip Sauce

FILET MIGNON

6oz beef tenderloin with succulent flavor and buttery texture

NEW YORK STRIP

12oz New York strip, tender yet firm, high in flavor

SCOTTISH SALMON

Skin on, served with brown butter sauce

TWO GRILLED CHICKEN BREASTS

Two grilled chicken breasts topped with lemon caper beurre blanc

BUTTERNUT SQUASH RAVIOLI

Sage brown butter cream sauce topped with crispy sage

DESSERT

SEASONAL CHEESECAKE

CHOCOLATE CAKE

TIER 3

\$77 PER PERSON PLUS TAX AND GRATUITY

CAPITAL  **PRIME**
STEAKS & SEAFOOD

Private Dining

(No Substitutions)

SALAD

CAESAR SALAD

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed with raspberry-maple vinaigrette

PRIME WEDGE SALAD

A wedge of fresh iceberg lettuce, topped with grape tomatoes, crispy bacon, red onion and bleu cheese crumbles, served with house-made bleu cheese dressing

ENTRÉE

Most entrées served with roasted garlic and chive whipped potatoes and sautéed vegetables

All steaks served Medium with Zip Sauce

RIBEYE STEAK

14oz Ribeye steak with high marbling content and flavor

NEW YORK STRIP

12oz New York Strip, tender yet firm, high in flavor

FILET MIGNON

8oz beef tenderloin with succulent flavor and buttery texture

CHICKEN FRANCESE

Grilled with creamy lemon butter pan sauce

CHILEAN SEA BASS

Chilean sea bass seasoned and pan-roasted, topped with hollandaise sauce

LOBSTER RAVIOLI

Lobster ravioli tossed with shallots, shaved garlic, lobster leg and claw meat in an orange béurre blanc sauce, topped with roasted lobster tail and fresh chive batons

CHARRED VEGETABLES AND PISTACHIO

Grilled shiitake mushrooms, asparagus tips, tomato, bok choy and tofu on pistachio purée, plated with sweet soy sauce and turmeric yogurt

DESSERT

SEASONAL CHEESECAKE

CHOCOLATE CAKE

TIER 4

\$95 PER PERSON PLUS TAX AND GRATUITY

CAPITAL PRIME
STEAKS & SEAFOOD

Private Dining

(No Substitutions)

SALAD

CAESAR SALAD

KALE SALAD

Chopped marinated kale, tossed with bacon, crumbled pistachios, cherries, chèvre, red onion, almonds and broccoli

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed with raspberry-maple vinaigrette

ENTRÉE

Most entrées served with roasted garlic and chive whipped potatoes and grilled asparagus

All steaks served Medium

PRIME BONE-IN RIBEYE

18oz center cut USDA Certified Prime bone-in ribeye steak

DRY-AGED NEW YORK STRIP

14oz Dry Aged New York Strip

PRIME BONE-IN FILET MIGNON

13oz center cut USDA Certified

FILET OSCAR

8oz beef tenderloin served with a crab cake and hollandaise sauce

SEAFOOD RISOTTO

Creamy risotto in a saffron stock, lemon marmalade, herbs and Parmesan, tossed with a lobster leg and claw, two U6 shrimp, seared scallop, topped with citrus salsa

AIRLINE CHICKEN BREAST

Pan-seared airline chicken breast with crispy Parmesan herbed potatoes, grilled bacon-wrapped green beans, topped with miso honey mustard morel sauce

CHILEAN SEA BASS

Chilean sea bass, lightly seasoned and pan-roasted topped with hollandaise sauce

DESSERT

CARROT CAKE

SEASONAL CHEESECAKE

BREAD PUDDING