

# WELCOME TO RESTAURANT WEEK

## FIRST COURSE

CHOICE OF

Wedge with Bleu Cheese and Smoked Bacon

Field Greens Salad with Parmesan Vinaigrette

Cup of New England Clam Chowder

## MAIN COURSE

CHOICE OF

Filet Mignon\* 8 oz

Roasted Chicken Breast

*with Mushroom and Parmesan Risotto*

Seared Citrus-Glazed Salmon\*

*with Marcona Almonds and Brown Butter*

## CHEF'S SUGGESTIONS

*Elevate your dining experience*

Sliced Filet Mignon\* 10 oz | *add 12*

*with Cipollini Onions and Wild Mushrooms*

Bone-In Kona Crusted Dry Aged NY Strip\* 18 oz | *add 12*

*with Shallot Butter*

Chilean Pan-Seared Sea Bass\* | *add 12*

*with Shiitake Mushrooms, Asparagus and Miso Butter*

## ACCOMPANIMENTS

Sam's Mashed Potatoes

Creamed Spinach

## DESSERT COURSE

CHOICE OF

Flourless Chocolate Espresso Cake

The Capital Grille Cheesecake



*\*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.*