

Lunch

T H E
CAPITAL®
G • R • I • L • L • E



SALAD

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE

ENTRÉE CHOICE

FILET MIGNON 8 OZ

PARMESAN CRUSTED SALMON AND WHITE WINE LEMON BUTTER

ROASTED CHICKEN BREAST WITH MUSHROOMS AND PARMESAN RISOTTO

ACCOMPANIMENTS FOR THE TABLE

SAM'S MASHED POTATOES

CREAMED SPINACH

DESSERT

FLOURLESS CHOCOLATE ESPRESSO CAKE

60 PER GUEST

INCLUSIVE OF COFFEE, ICED TEA AND SODA.

TAX AND GRATUITY NOT INCLUDED.

*Classic
Dinner*

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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
PARMESAN CRUSTED SALMON AND WHITE WINE LEMON 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 CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

90 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 NY 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

100 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY.

*Capital
Dinner*

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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 NY 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

120 PER GUEST

NOT INCLUSIVE OF BEVERAGE, TAX OR GRATUITY.

*Pharmaceutical
Dinner*



SALAD

FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE

ENTRÉE CHOICE

FILET MIGNON 10 OZ

PARMESAN CRUSTED SALMON AND WHITE WINE LEMON BUTTER

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.