STARTERS

(soups are 16 oz or quart)

Shrimp Cocktail (5) 16

Clam Chowder 9 | 18

Lobster Bisque 12 | 24

Field Greens Salad 10

Caesar Salad 10

SANDWICHES AND ENTRÉE SALADS

The Capital Grille Cheeseburger with Fries 16

Mini Tenderloin Sliders (3) with Fries 18

Fried Chicken Sandwich with Fries 16

Dry Aged Sirloin Steak Caesar Salad 16

Mixed Greens Salad with Sliced Tenderloin 19

ENTRÉES

8 or 10 oz Filet Mignon* 35 | 40

Bone-In Dry Aged NY Strip* 18 oz 43

Bone-In Prime Ribeye* 22 oz 46

Roasted Chicken Breast with Sherry Jus 27

Pan-Seared Sea Bass with Miso Butter 39

SIDES

(small or large)

Sam's Mashed Potatoes 5 | 10

Creamed Spinach 5 | 10

Grilled Asparagus 5 | 10

Lobster Mac 'N' Cheese 8 | 16

DESSERT

Double Chocolate Chip Cookies (4) 10

FAMILY STYLE DINNER

(serves four)

SALAD CHOICE

(select one)

Field Greens Salad

Caesar Salad

ENTRÉE CHOICE

(select one)

Sliced Beef Tenderloin 150

Shrimp Scampi with White Wine and Garlic 140

Roasted Chicken Breasts with Sherry Jus 130

SIDE CHOICE

(select two)

Sam's Mashed Potatoes

Creamed Spinach

Grilled Asparagus

DESSERT

Double Chocolate Chip Cookies

BUTCHER SHOPPE HAND-CARVED STEAKS

Cut daily by our in-house butcher for cooking at home.

Custom sizes available upon request.

Bone-In Dry Aged NY Strip* 16 oz 35

8 or 10 oz Filet Mignon* 25 | 30

Bone-In Prime Ribeye* 22 oz 40

Burger* 8 oz (6) 45

A Blend of Short Rib, Chuck and Brisket by Pat LaFrieda. Served with Brioche Rolls.



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