

\$30.19 Dinner

CHOICE OF

WEDGE WITH BLEU CHEESE AND SMOKED BACON
FIELD GREENS SALAD WITH PARMESAN VINAIGRETTE
NEW ENGLAND CLAM CHOWDER

ENTRÉE CHOICE

*FILET MIGNON 8 OZ

*Bone-In Dry Aged NY Strip 14 oz

 $\begin{tabular}{ll} Additional Offerings \mid 12 \\ Grilled Jumbo Shrimp, Maine Lobster Tail, Crab Oscar \\ \end{tabular}$

HERB-ROASTED CHICKEN

SEARED CITRUS GLAZED SALMON with Marcona Almonds and Brown Butter

CHEF'S SUGGESTIONS

Elevate your dining experience

*SLICED FILET MIGNON, ROASTED WILD MUSHROOMS | add 10

*BONE-IN KONA CRUSTED DRY AGED NY STRIP 18 OZ | add 10

with Shallot Butter

*VEAL TOMAHAWK CHOP | add 15 with Foie Gras Butter

ACCOMPANIMENTS

Sam's Mashed Potatoes

FRENCH BEANS WITH HEIRLOOM TOMATOES

Dessert Choice

FLOURLESS CHOCOLATE ESPRESSO CAKE

THE CAPITAL GRILLE CHEESECAKE

January 21-February 3

