



Capital Grille

Menu Prices — September 15, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Picked for you

ITEM	PRICE
Lobster Bisque -Traditional Lobster Bisque garnished with fresh Maine Lobster	\$15.00
Parmesan Truffle Fries -Freshly grated cheese and white truffle oil	\$23.00
Lobster Mac N cheese -As magnificent as it sounds	\$22.00
Bone-In Ribeye	\$22.00
Lobster and Crab Cakes -Prepared with lobster and crab meat	\$24.00

DINNER - APPETIZER

ITEM	PRICE
Fresh Oysters on the Half Shell* (6) -Served on ice with mignonette sauce	\$20.00
Jumbo Lump Crab Cocktail -Chilled jumbo lump crab with housemade mustard sauce	\$22.00
Lobster and Crab Cakes (DINNER - APPETIZER) -Prepared with lobster and crab meat	\$24.00
Shrimp Cocktail (5) -Jumbo shrimp served with our spicy, housemade cocktail sauce	\$19.00
Nueske's Cherrywood Double Cut Smoked Bacon with Tomato Jam -Double cut smoked bacon with tomato jam and pickled shallots	\$17.00
Prosciutto-Wrapped Mozzarella with Vine Ripe Tomatoes -Lightly sautéed and served with crisp crostini and 15-year aged balsamic	\$18.00
Pan-Fried Calamari with Hot Cherry Peppers -Our signature appetizer – crisp and golden with a fiery flavor	\$19.00
Tuna Tartare with Avocado, Mango and Sriracha* -Tuna stacked over fresh avocado and served with spicy sriracha	\$20.00
Grand Plateau -Jumbo lump crab, North Atlantic lobster, shrimp cocktail, oysters on the half shell	\$120.00
Cold Shellfish Platter -Chilled 1-lb lobster, shrimp cocktail, and oysters on the half shell	\$60.00

SOUPS & SALADS

ITEM	PRICE
New England Clam Chowder -A New England favorite seasoned with our own blend of spices	\$11.00
Lobster Bisque (SOUPS & SALADS) -Traditional Lobster Bisque garnished with fresh Maine Lobster	\$15.00
Caramelized French Onion Soup -Sweet onions under a blanket of perfectly melted cheeses	\$11.00
Field Greens Salad -Butter Leaf Lettuce, Heirloom Tomatoes, Parmesan Vinaigrette	\$12.00

ITEM	PRICE
Caesar Salad with Grana Padano Croutons -A steakhouse classic	\$13.00
Wedge with Bleu Cheese and Smoked Bacon -Cool, crisp greens accented with a nice, smoky flavor	\$12.00
Burrata with Heirloom Tomatoes -Fresh heirloom tomatoes, creamy burrata, and 15 year aged balsamic	\$16.00
Spinach Salad -Spinach and field greens, goat cheese, fresh berries, toasted almonds, citrus-chili vinaigrette	\$13.00

CHEF'S SUGGESTION

ITEM	PRICE
Sliced Filet Mignon with Cipollini Onions, Wild Mushrooms and Fig Essence* -A rich twist on our popular, classic Filet Mignon	\$54.00
Porcini Rubbed Bone-In Ribeye with 15-Year Aged Balsamic -Our signature steak, prepared with delicate porcini mushroom crust	\$64.00
Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter -Our acclaimed coffee-rubbed, boldly flavored New York strip	\$55.00
Seared Tenderloin with Butter Poached Lobster Tails -The ultimate steak and seafood experience	\$60.00

MAIN COURSES

ITEM	PRICE
Dry Aged NY Strip -Our highly flavorful, hand-cut New York strip	\$14.00
Bone-In Ribeye (MAIN COURSES)	\$22.00
Dry Aged NY Strip au Poivre with Courvoisier Cream -Tender New York strip with black peppercorn for a spicy flavo	\$14.00
Double Cut Lamb Rib Chops -Mint Gremolata and honey crusted, served with a white wine and shallot ju	\$55.00
Roasted Chicken Breast -With Mushrooms and Parmesan Risotto	\$35.00
Filet Mignon -A timeless entrée, prepared to your liking	\$10.00

SEAFOODS

ITEM	PRICE
Seared Citrus Glazed Salmon* -With Marcona Almonds and Brown Butter	\$40.00
Sushi-Grade Seared Sesame Tuna* -Tuna prepared to your liking and served with Gingered Rice	\$48.00
Pan-Seared Sea Bass with Miso Butter -Shiitake Mushrooms, Asparagus and Miso Butte	\$49.00

FOR THE TABLE

ITEM	PRICE
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Lobster Mac N cheese (FOR THE TABLE) -As magnificent as it sounds	\$22.00
Parmesan Truffle Fries (FOR THE TABLE) -Freshly grated cheese and white truffle oil	\$23.00
Au Gratin Potatoes -Hearty slices layered with a blend of cheeses – not to be missed	\$13.00
Roasted Wild Mushrooms -Beautifully seasoned and hearty enough to accompany any steak	\$13.00
Sautéed Spinach -With garlic confit	\$11.00
Creamed Corn with Bacon -Sautéed summer corn cut fresh off the cob, finished with bacon and corn-infused cream.	\$11.00
Sam’s Mashed Potatoes -Red bliss potatoes, sweet cream, butter and salt – as lovely as it sounds	\$12.00
Creamed Spinach -Blended with a béchamel sauce for extra creaminess.	\$11.00
Grilled Asparagus with Lemon Mosto -Lightly grilled, drizzled with lemon, and sprinkled with rare fleur de se	\$13.00
Soy Glazed Brussels Sprouts with Bacon -Sprouts with smoked bacon lardons	\$13.00