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# Capital Grille

Menu Prices — October 24, 2026

Capital Grille menu with prices in United States, updated March 2018: 46 items across 7 categories, prices from $10.00 to $120.00.

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# Capital Grille Menu with Prices (United States)

Capital Grille menu with prices in United States, updated March 2018: 46 items across 7 categories, prices from $10.00 to $120.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/capital-grille

**Menu categories:** Picked for you · DINNER - APPETIZER · SOUPS & SALADS · CHEF'S SUGGESTION · MAIN COURSES · SEAFOODS · FOR THE TABLE

## Picked for you

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

## DINNER - APPETIZER

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

## SOUPS & SALADS

| ITEM | PRICE |
|---|---|
| **New England Clam Chowder**<br>-A New England favorite seasoned with our own blend of spices | **$11.00** |

| ITEM | PRICE |
|---|---|
| **Lobster Bisque (SOUPS & SALADS)**<br>-Traditional Lobster Bisque garnished with fresh Maine Lobster | **$15.00** |
| **Caramelized French Onion Soup**<br>-Sweet onions under a blanket of perfectly melted cheeses | **$11.00** |
| **Field Greens Salad**<br>-Butter Leaf Lettuce, Heirloom Tomatoes, Parmesan Vinaigrette | **$12.00** |
| **Caesar Salad with Grana Padano Croutons**<br>-A steakhouse classic | **$13.00** |
| **Wedge with Bleu Cheese and Smoked Bacon**<br>-Cool, crisp greens accented with a nice, smoky flavor | **$12.00** |
| **Burrata with Heirloom Tomatoes**<br>-Fresh heirloom tomatoes, creamy burrata, and 15 year aged balsamic | **$16.00** |
| **Spinach Salad**<br>-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***<br>-A rich twist on our popular, classic Filet Mignon | **$54.00** |
| **Porcini Rubbed Bone-In Ribeye with 15-Year Aged Balsamic**<br>-Our signature steak, prepared with delicate porcini mushroom crust | **$64.00** |
| **Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter**<br>-Our acclaimed coffee-rubbed, boldly flavored New York strip | **$55.00** |
| **Seared Tenderloin with Butter Poached Lobster Tails**<br>-The ultimate steak and seafood experience | **$60.00** |

## MAIN COURSES

| ITEM | PRICE |
|---|---|
| **Dry Aged NY Strip**<br>-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**<br>-Tender New York strip with black peppercorn for a spicy flavo | **$14.00** |
| **Double Cut Lamb Rib Chops**<br>-Mint Gremolata and honey crusted, served with a white wine and shallot ju | **$55.00** |
| **Roasted Chicken Breast**<br>-With Mushrooms and Parmesan Risotto | **$35.00** |
| **Filet Mignon**<br>-A timeless entrée, prepared to your liking | **$10.00** |

## SEAFOODS

| ITEM | PRICE |
|---|---|
| **Seared Citrus Glazed Salmon***<br>-With Marcona Almonds and Brown Butter | **$40.00** |

| ITEM | PRICE |
|---|---|
| **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 |
|---|---|
| **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** |