

ARIZONA RESTAURANT WEEK

\$55

CHOICE OF

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

ENTRÉE CHOICE

FILET MIGNON* 8 OZ

ROASTED CHICKEN BREAST
with Sherry Jus

SEARED CITRUS-GLAZED SALMON*
with Marcona Almonds and Brown Butter

Additional Offerings

MAINE LOBSTER TAIL | *add 15*

CHEF'S SUGGESTIONS

Elevate your dining experience

SLICED FILET MIGNON* | *add 10*
with Roasted Wild Mushrooms

BONE-IN KONA CRUSTED DRY AGED NY STRIP | *add 12*

TOMAHAWK VEAL CHOP* | *add 15*

ACCOMPANIMENTS

SAM'S MASHED POTATOES

CREAMED SPINACH

DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

THE CAPITAL GRILLE CHEESECAKE

T H E
CAPITAL®
G · R · I · L · L · E

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*