

## *Appetizers & Soups*

### *Clam Chowder*

Our generous bowl combines New England's finest, freshly shucked clams and tender potatoes. Select spices give it just the right dash.

### *Lobster Bisque*

Lumps of the sweetest lobster are sautéed just to your liking and added to a luscious bisque. Dry Sack Sherry is drizzled over the delightful affair.

### *French Onion Soup*

Sweet onions are nestled in a delectable broth and covered by a blanket of melt-in-your-mouth cheeses.

### *Smoked Norwegian Salmon*

The freshest salmon, cold-smoked in Maine. Then given our complementary accents of capers, dill mayonnaise and zesty onion pita crisps.

### *Shrimp Cocktail*

Just-flown-in jumbo shrimp are refreshingly chilled and served with a house-made cocktail sauce with kick.

### *Pan Fried Calamari with Hot Cherry Peppers*

Our signature calamari is sautéed in garlic butter until golden crisp. Then tossed with a house blend of peppers and scallions for a nice, fiery finish.

## *Appetizer Salads*

### *The "Wedge" Salad*

This classic salad features a crunchy cold wedge of iceberg lettuce with vine-ripe tomatoes and crisp, smoked bacon. It's gloriously dressed in our own blend boasting tangy chunks of blue cheese.

### *Capital Grille Garden Salad*

A tempting trio of Bibb, Radicchio and Hearts of Romaine lettuces is the perfect base for juicy wedges of vine-ripe tomatoes and your choice of one of our carefully blended house dressings.

### *Caesar Salad*

Refreshing Hearts of Romaine lettuce is tossed with our own version of distinctive Caesar dressing. Golden baked croutons, anchovy filets (should you wish) and a generous dusting of Reggiano Parmesan top everything off.

### *Spinach Salad with Warm Bacon Dressing*

Tender, baby spinach leaves, onions and mushrooms meet the warmth of our signature bacon dressing. Chopped egg and smoked bacon are sprinkled on top for good measure.

### *Tomato and Sweet Onion Salad*

The juiciest, reddest tomatoes meet the sweetest of onions. Our own House Parmesan vinaigrette and crumbled Roquefort cheese dress it up beautifully.

### *Lumpkin Salad Entree*

### *Grilled Chicken Caesar Salad*

A chicken breast is grilled with a citrus kick, sliced thin and arranged on a bed of Hearts of Romaine lettuce. We toss in tangy Caesar dressing, tomatoes

### *Caesar Salad with Blackened Shrimp*

A Caesar Salad with kick. Fresh, Gulf Coast shrimp are fired with Cajun spices and blackened in a cast iron skillet. They're the perfect

### *Tenderloin Caesar Salad*

A tender filet mignon is cooked to your liking, sliced while still sizzling and placed atop cool Hearts of Romaine lettuce tossed with our own Caesar dressing.

### *Fresh Grilled Tuna Steak Salad*

A sushi-grade tuna steak is grilled to A+ perfection and placed on a bed of crisp greens, smoky oven-roasted tomatoes and red peppers. Our unique basil

### *Grilled Salmon Salad*

A river-fresh salmon filet is expertly grilled and served on a winning combination of Ribb, Radicchio and Hearts of Romaine lettuce.

### *Maine Lobster Salad*

Fresh lemon and sour cream join the sweetest Maine lobster with minced peppers, scallions and celery. The mouth-watering

## *Classic Sandwiches*

Sandwiches are complemented by your choice of chips, fries, or cole slaw.

### *The Grille's Signature Cheeseburger*

An "almost too big to wrap your hands around it" chopped sirloin burger topped with smoked bacon, Havarti cheese and our unique Jalapeño Onion Marmalade. A toasted onion roll completes the journey from All-American Classic to all new sensation.

### *Citrus Grilled Chicken Sandwich*

After marinating in lime juice, olive oil, thyme and garlic, our chicken is ready to be char-grilled to perfection. Then served on a toasted onion roll with the twist of a tangy Lemon Basil Aioli.

### *Parmesan Sourdough Club*

A delicious twist on the classic Club sandwich. Grilled Sourdough bread, prosciutto and roasted turkey topped with delightful cheeses and homemade coleslaw.

### *Lobster and Crab Burger*

Perhaps the only burger that can compete with our signature cheeseburger for rave reviews. Our chunk lobster and crab cake is blended with Old Bay seasoning and served on a toasted brioche sweet roll. Freshly prepared tartar sauce cools off one of the hottest things going at lunch.

### *Ribeye Steak Sandwich with Caramelized Onions and Havarti Cheese*

A boneless, prime ribeye steak is cooked to your wishes then served with sweetly caramelized balsamic onions and Havarti cheese on a grilled French loaf.

## *Luncheon Entrées*

Make a hard choice between Sam's perfectly mashed potatoes, crispy shoestring fries, béchamel-sauced creamed spinach or the freshest of fresh vegetables of the day.

### *Dry Aged Sirloin Steak*

Big on flavor and, well, just plain big. We dry age and hand cut a hefty New York Strip in house. After grilling to your specifications, all that is needed is simple au jus to simply inspire "ahs."

### *The Grille's Sliced Filet*

So tender, a knife will seem optional. Of course, we'll delicately slice it for you and place your filet on a bed of sautéed cipollini onions, wild mushrooms

and a delightfully unexpected fig essence.

### *Filet Mignon*

Our melt-in-the-mouth finest, served in the classic style with sauce Béarnaise and au jus will make lunch a tough act to follow.

### *Split-Roasted Chicken*

A half portion of our popular roasted chicken is wholly as good. We season it with our secret red rub spices then roast to the perfect degree of moistness and flavor.

### *Sautéed Provimi Calves Liver*

Caramelized onions and smoky bacon are sautéed with milk-fed calves liver for a delectably different dish.

### *Peppered Filet Hash*

This is not your Mother's hash. We start with the tenderest of tenderloins, then quickly sear it with potatoes, onions, peppers and a dash of fresh cracked pepper.

### *Sesame Seared Tuna*

A fresh, seared tuna steak flavored with delicate combination of sesame and ginger.

### *Shrimp Scampi with Roasted Tomatoes*

Fresh, Gulf Coast shrimp are sautéed with garlic, white wine and hearty roasted tomatoes and served over al dente linguini.

### *Fresh Grilled Norwegian Salmon Filet*

A melt-in-your-mouth filet that can win the heart of even the most confirmed steak lover. We pan-sear our salmon and let it shine on its own with just a bit of our special dill mayonnaise sauce.

### *Fresh Grilled Swordfish with Lemon Herb Butter*

Fresh from the Atlantic, our swordfish steak is exactly grilled to achieve the ideal texture and moistness, then simply garnished with a zingy lemon butter sauce.