

SNACKS

PAN-FRIED CALAMARI 13
Hot Cherry Peppers

KUNG PAO BRUSSELS SPROUTS 9
Bacon, Spicy Soy Glaze

RED CHILI-GLAZED CHICKEN WINGS 11
*Cilantro-Buttermilk Dressing**

EGGS AND BACON 8
Deviled Eggs, Candied Smoked Bacon

SHISHITO PEPPERS 8
Flash-Fried, Spicy Togarashi Flakes

SMOKED GOUDA CHEESE FRIES 8
Roasted Poblano Chiles, Scallions

PARMESAN TRUFFLE FRIES 7
Fried Parsley

HOT PRETZEL 14
Three Cheese Gratin

NEW ENGLAND-STYLE CLAM CHOWDER 6

LOBSTER BISQUE 9

ENTRÉE SALADS

SEARED SALMON* 22
Kale, Napa Cabbage, Pineapple, Almonds, Carrots, Mint, Cilantro, Peanut Vinaigrette

CHICKEN CAESAR 18
Grilled Breast of Chicken, Chopped Romaine, Shaved Parmesan

SANDWICHES

Served with choice of Sea Salt Fries, Mixed Baby Greens Salad, Chopped Kale Salad or Caesar Salad

SOUTHERN-STYLE FRIED CHICKEN 16
Housemade Pickles, Sweet Chile Mayo, Spicy Honey

LOBSTER ROLL 30
Chilled, Butter Poached Lobster, Mayo, Lemon, Toasted Brioche Roll

THE CAPITAL GRILLE'S RIBEYE STEAK SANDWICH* 28
Cabernet-Braised Onions, Wisconsin Grand Cru Gruyère



OUR SIGNATURE BURGERS

8 oz of our proprietary beef blend from Pat LaFrieda Meat Purveyors, served with choice of Sea Salt Fries, Mixed Baby Greens, Chopped Kale Salad or Caesar Salad
Add Gouda or Truffle to Fries +3

THE CAPITAL BURGER* 18
French Onion-Style: Caramelized Onions, Wisconsin Grand Cru Gruyère, Shallot Aioli

BACON CHEESEBURGER* 18
Candied Smoked Bacon, Vermont Cheddar, Tomato Jam

CLASSIC CHEESEBURGER* 16
Aged Vermont Cheddar, Housemade Pickles

ROASTED WILD MUSHROOM AND SWISS BURGER* 17
Roasted Wild Mushrooms, 15-Year Aged Balsamic Vinegar, Jarlsberg Swiss, Truffle Aioli

VEGETARIAN BURGER 16
Housemade Mushroom and Black Bean, Mozzarella, Bibb Lettuce, Sweet Chile Mayo

BLUE CHEESE AND BLACK TRUFFLE BURGER* 17
Cabernet-Braised Onions

FOR YOUR BURGER
*Candied Smoked Bacon or Fried Cage-Free Egg +2
Tomato and Lettuce upon request*

PRIME RIBEYE STEAK FRITES* 32
Sea Salt Fries, Capital Burger Steak Sauce



JOIN US FOR
HAPPY HOUR
Daily from 3–6:30PM

COCKTAILS 13

SMOKED BACON OLD FASHIONED
Bacon-Infused Jim Beam Black Bourbon, Maple Syrup, Bitters

THE PURSUIT OF HAPPINESS
Tito's Handmade Vodka, Strawberry, Pineapple, Lemon, Basil

GIN AND CUCUMBER TONIC
Aviation Gin, Lime, Fever-Tree Refreshingly Light Cucumber Tonic Water

MEZCAL MARGARITA
Illegal Mezcal Reposado, Lime, Cointreau, Agave Nectar

HEMINGWAY DAIQUIRI
Cotton & Reed White Rum, Lime, Grapefruit, Luxardo Maraschino

KENTUCKY MULE
Maker's Mark Bourbon, Lime, Maine Root Ginger Brew

BARREL-AGED NEGRONI
Vitae Spirits' Modern Gin, Campari, Carpano Antica Formula Sweet Vermouth

ROSÉ SPRITZ
Rosé Wine, Cocchi Americano, Papaya Shrub, Lemon, Prosecco



THE CAPITAL GRILLE'S STOLI DOLI 14
Stoli Vodka Infused with Fresh Pineapple. Since 1991.

SPIKED SHAKES 12

STOLI DOLI
Stoli Vodka, Vanilla Ice Cream, Candied Pineapple

IRISH COFFEE
Jameson Irish Whiskey, Kahlua, Baileys, Vanilla Ice Cream, Kona Dust

BOURBON CARAMEL
Maker's Mark Bourbon, Vanilla Ice Cream, Smoked Sea Salt

HAND-SPUN MILKSHAKES 6

VANILLA • CHOCOLATE • SALTED CARAMEL • STRAWBERRY

MASON JAR DESSERTS 5

COCONUT CREAM PIE

BELGIAN CHOCOLATE MOUSSE

BY THE GLASS / BOTTLE

6 oz. 9 oz. Bottle

RED

El Viejo del Valle, Pinot Noir, Central Valley, Chile 2020	8	12	32
Bonanza from Caymus, Cabernet Sauvignon, Lot 2, CA 2019	10	15	40
Fable, Pinot Noir, CA 2018	10	15	40
Folie á Deux, Merlot, Alexander Valley 2017	11	16	44
Meiomi, Pinot Noir, California 2018	12	18	48
Substance, Cabernet Sauvignon, Columbia Valley, WA 2018	12	18	48
Conundrum, Red, California 2019	13	19	52
J.K. Carriere, Pinot Noir, Provocateur, Willamette Valley 2018	16	24	64

WHITE

High Def, Riesling, Mosel 2019	8	12	32
Benvolio, Pinot Grigio, Friuli-Venezia Giulia, Italy 2020	9	13	36
Peter Yealands, Sauvignon Blanc, Marlborough, NZ 2020	10	15	40
Sea Sun by Caymus, Chardonnay, California 2018	10	15	40
Conundrum, White, CA 2020	11	16	44
Captûre, Sauvignon Blanc, Tradition, Sonoma 2018	13	19	52
Sonoma-Cutrer, Chardonnay, Sonoma Coast 2019	13	19	52

ROSÉ

Juliette, Domaine de la Sanglière, Méditerranée 2019	9	13	36
Whispering Angel, Caves d'Esclans, Côtes de Provence Rosé 2020	12	18	48

SPARKLING

Glass Bottle

Riondo, Spumante, Extra Dry Rosé, Italy NV	8	36
Taittinger, Brut La Française, Champagne NV	16	80



RARELY OFFERED BY THE GLASS

Caymus Vineyards, Cabernet Sauvignon, Napa Valley 2019	28
Faust, Cabernet Sauvignon, Napa Valley 2018	26
Justin, Isosceles, Paso Robles 2017	24

WHITE WINE BY THE BOTTLE

Cambria, Chardonnay, Katherine's Vineyard, Santa Maria Valley 2019	36
Belle Pente, Pinot Gris, Willamette Valley 2014	39
Cakebread Cellars, Chardonnay, Napa Valley 2019	85
Laurent-Perrier, La Cuvée Brut, Champagne NV	95

RED WINE BY THE BOTTLE

Daou, Cabernet Sauvignon, Paso Robles 2019	47
Northstar, Merlot, Columbia Valley 2015	52
M. Chapoutier, "Le Petit Ruche", Crozes-Hermitage 2017	61
Bodegas Muga, Reserva, Rioja 2015	66
Galerie, Pleinair, Cabernet Sauvignon, Napa Valley 2016	98
Dow's, Vintage Port 2017 (375ml)	99
Tenuta dell'Ornellaia, Bolgheri Superiore, 2015	349

BEER ON TAP

Downright Pilsner, Port City Brewing Co., Alexandria, VA 4.8%	7
All Day IPA, Founders Brewing Co., MI 4.7%	7
White Witbier, Allagash Brewing Co., Portland, ME 5.2%	8
Guinness, Ireland 4.2%	8

Ask your server about special beers from our favorite breweries.

BEER BY THE BOTTLE / CAN

New Grist, Lakefront Brewery, Gluten-Free Pilsner Style 4.6%	6
Crafty Cider, Wyndridge Farm, PA 5.5%	6
Slightly Mighty Lo-Cal IPA, Dogfish Head, DE 4%	7
Milk Stout Nitro, Left Hand Brewing Co., CO 6%	8
Tank 7 Farmhouse Saison, Boulevard Brewing Co., MO 8.5%	9
Golden Monkey Belgian-Style Tripel, Victory Brewing Co., PA 9.5%	9
Lucy Juicy Double IPA, Solace Brewing Co., VA 8%	12
Bud Light, MO 4.2%	5
Stella Artois, Pale Lager, Belgium 5.0%	6
Corona Extra, Mexico 4.6%	6
Heineken 0.0, Non-alcoholic Beer, Netherlands	6

BEVERAGES

Housemade Grapefruit Soda, Fresh Mint Lemonade, Iced Tea, Arnold Palmer
Maine Root Handcrafted Sodas: Root Beer, Ginger Brew (12-oz. bottle)
Coca-Cola Fountain Sodas
La Colombe: Coffee, Espresso, Latte, Cappuccino, Mocha

All percentages based on ABV