

The Capital Grille

44 Front St 06103-2809 · +18602440075 · Updated: Jan 14, 2026

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APPETIZERS AND SOUPS 8

New England Clam Chowder cup

A New England favorite seasoned with our own blend of spices

New England Clam Chowder bowl

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Caramelized French Onion Soup cup

Caramelized French Onion Soup crock

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Field Greens, Butter Leaf Lettuce, Heirloom Tomatoes with Parmesan Vinaigrette

Caesar Salad with Grana Padano Croutons

A steakhouse classic

Shrimp Cocktail (5)

Pan-Fried Calamari with Hot Cherry Peppers

An unexpected and irresistible combination of flavors

ENTRÉES SALADS AND SANDWICHES 5

Seared Salmon with Avocado, Mango and Tomato Salad with Champagne Vinaigrette

Maine Lobster Salad with Citrus Vinaigrette

The Capital Grille "Cobb" Salad with Sliced Tenderloin and Mustard Dressing

Served with your choice of Parmesan Truffle Fries or Chips

Ribeye Steak Sandwich with Caramelized Onions and Havarti

Served with Parmesan Truffle Fries.

The Grille's Signature Cheeseburger with Grilled Onions

Served with Parmesan Truffle Fries.

PLATES 7

Mini Tenderloin Sandwiches with Mushrooms and Herb Cheese (2)

New England Clam Chowder

Field Greens Salad

Caesar Salad

Seared Salmon with Mediterranean Couscous, Asparagus, and Heirloom Tomatoes

Roasted Chicken Breast with Mushrooms and Parmesan Risotto

Sliced Tenderloin Steak Frites with Chimichurri

Served with Rosemary Fries.

ENTRÉES 8

Sam's Mashed Potatoes

Parmesan Truffle Fries

Creamed Spinach

Bone-In Dry Aged NY/KC Strip 14oz

Boneless Prime Ribeye 14 oz

Filet Mignon 8oz

Filet Mignon 10oz

Sushi-Grade Sesame Seared Tuna with Gingered Rice, White Soy and Sambal Vinaigrette

APPETIZERS 11

Fresh Oysters on the Half shell (6)

Steak Tartare

Jumbo Lump Crab Cocktail

Lobster and Crab Cakes

Serves 2

Shrimp Cocktail (5)

Nueske's Cherrywood Smoked Bacon with Korean BBQ

Serves 2

Prosciutto-Wrapped Mozzarella with Vine Ripe Tomatoes

Serves 2

Pan-Fried Calamari with Hot Cherry Peppers

Serves 2

Tuna Tartare with Avocado, Mango and Sriracha

Serves 2

Cold Shellfish Platter

Grand Plateau

Jumbo Lump Crab, North Atlantic Lobster, Shrimp Cocktail, Oysters on the Half Shell

SOUPS AND SALADS 7

New England Clam Chowder cup

Caramelized French Onion Soup crock

Roasted Beet and Goat Cheese Salad with Crushed Pistachios and Citrus Vinaigrette

Field Greens, Butter Leaf Lettuce, Heirloom Tomatoes with Parmesan Vinaigrette

Caesar Salad with Grana Padano Croutons

Wedge with Bleu Cheese and Smoked Bacon

Burrata with Heirloom Tomatoes

CHEF'S SUGGESTIONS 6

Sliced Filet Mignon with Cipollini Onions, Wild Mushrooms and Fig Essence

Porcini-Rubbed Bone-In Ribeye with 15-Year Aged Balsamic

Bone-In Kona Crusted Dry Aged NY/KC Strip with Shallot Butter

Gorgonzola-Crusted Dry Aged NY/KC Strip with Cabernet Reduction

Seared Tenderloin with Butter Poached Lobster Tails

Tomahawk Veal Chop with Sage Butter, Marsala Jus and Crispy Prosciutto

MAIN COURSES 7

Dry aged NY/KC Strip 14 oz

Dry Aged Bone-In NY/KC Strip 18 oz

Bone-In Ribeye 22oz

Dry Aged NY/KC Strip au Poivre with Courvoisier Cream 14oz

Double Cut Lamb Rib Chops (4) with Mint Gremolata

Roasted Chicken Breast with Mushrooms and Parmesan Risotto

Filet Mignon 10oz

SEAFOOD 3

Seared Citrus Glazed Salmon with Marcona Almonds and Brown Butter

Sushi-Grade Sesame Seared Tuna with Gingered Rice,White Soy and Sambal Vinaigrette

Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter

FOR THE TABLE 10

Skillet Hash Browns with Royal Ossetra Caviar

Lobster Mac 'N' Cheese

Parmesan Truffle Fries

Au Gratin Potatoes

Roasted Wild Mushrooms

Sautéed Spinach with Garlic Confit

Sam's Mashed Potatoes

Grilled Asparagus with Lemon Mosto

Creamed Spinach

Soy Glazed Brussels Sprouts with Bacon

HOUSE-MADE DESSERTS 6

The Capital Grille Cheesecake

Brûlée style with fresh berries

Classic Crème Brûlée

With seasonal berries

Coconut Cream Pie

With House Made Rum Caramel Sauce

Warm Double Chocolate Cake

With Port Wine Infused Cherries and Ice Cream

Flourless Chocolate Espresso Cake

With Cocoa Powder and Fresh Raspberries

Seasonal Berries

With vanilla bean crème anglaise

COCKTAILS 11

Stoli Doli

The Capital Grille Signature Martini. Stoli Vodka infused with fresh Dole pineapple, chilled and served straight up. Since 1991

Black Tie Margarita

Casamigos Reposado Tequila, Cointreau, fresh lemon and lime juices, salt rim

Kona Espresso Martini

Tito’s Handmade Vodka, Caffè Borghetti Espresso Liqueur, fresh espresso, Kona dust

Belvedere Single Estate Mule

Belvedere Lake Bartezek Single Rye Estate Vodka, lime juice, Gosling’s Ginger Beer

The Bohemian

Absolut Apeach, mixed berry cordial, champagne, fresh raspberries

Capital Cosmopolitan

Ketel One Citroen Vodka, Cointreau, fresh lime, cranberry juice

Dirty Goose

Casamigos Reposado Tequila, Cointreau, fresh lemon and lime juices, black sea salt rim

Passion Fruit Mojito

Diplomático Planas and Diplomático Reserva Exclusiva Rums, passion fruit, soda, fresh mint

In Fashion

Russell's Reserve 10 Year Old Bourbon, Grand Marnier, black walnut bitters, orange ice sphere, amarena cherry

Blackberry Bourbon Sidecar

Woodford Reserve, Cointreau, blackberries, fresh lemon juice, thyme

Double Oaked & Rye Manhattan

Woodford Reserve Double Oaked small batch Bourbon, Woodford Reserve Rye, Carpano Antica Formula Vermouth, Amarena cherry.