

DC RESTAURANT WEEK DINNER MENU

\$35.00

CHOICE OF

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

ENTRÉE CHOICE

* FILET MIGNON 8 OZ

* BONE-IN DRY AGED NY STRIP 14 OZ

Additional Offerings | 12

GRILLED JUMBO SHRIMP, MAINE LOBSTER TAIL, CRAB OSCAR

ROASTED CHICKEN

with Baby Potatoes and Mediterranean Olives

SEARED CITRUS GLAZED SALMON

with Marcona Almonds and Brown Butter

CHEF'S SUGGESTIONS

Elevate your dining experience

* SLICED FILET MIGNON, ROASTED WILD MUSHROOMS | *add 10*

* BONE-IN KONA CRUSTED DRY AGED NY STRIP 18 OZ | *add 10*
with Shallot Butter

* VEAL TOMAHAWK CHOP | *add 15*
with Gorgonzola Butter and Cherry Mostarda

ACCOMPANIMENTS

SAM'S MASHED POTATOES

FRENCH BEANS WITH HEIRLOOM TOMATOES

DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE

CLASSIC CRÈME BRÛLÉE

~ THE GENEROUS POUR ~

7 LUXURIOUS WINES | 28

T H E
CAPITAL®
G · R · I · 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.*