

WELCOME TO TROY RESTAURANT WEEK
AUGUST 19TH THRU AUGUST 24TH
\$40 DINNER MENU

CHOICE OF

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

ENTRÉE CHOICE

FILET MIGNON 8OZ
BONE-IN DRY AGED NY STRIP 14OZ

Additional Offerings | 12
GRILLED JUMBO SHRIMP, MAINE LOBSTER TAIL, CRAB OSCAR

HERB-ROASTED CHICKEN

SEARED CITRUS GLAZED SALMON
with Marcona Almonds and Brown Butter

CHEF'S SUGGESTIONS

SLICED FILET MIGNON WITH ROASTED WILD MUSHROOMS | 10

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

VEAL TOMAHAWK CHOP | 15
with Foie Gras Butter

ACCOMPANIMENTS

SAM'S MASHED POTATOES
FRENCH BEANS WITH HEIRLOOM TOMATOES

DESSERT CHOICE

FLOURLESS CHOCOLATE ESPRESSO CAKE
THE CAPITAL GRILLE CHEESECAKE

~ THE GENEROUS POUR ~

7 LUXURIOUS WINES | 28

