

**WELCOME TO THE CAPITAL GRILLE  
TROY RESTAURANT WEEK  
\$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 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*

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**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*

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\* 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  
THE CAPITAL GRILLE CHEESECAKE



*\*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.*