

WELCOME TO TROY RESTAURANT WEEK

\$40 DOLLAR 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 BREAST
with Seasonal Accompaniments

SEARED CITRUS GLAZED SALMON*
with Marcona Almonds and Brown Butter

CHEF'S SUGGESTIONS

Elevate your dining experience

SLICED FILET MIGNON WITH 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 Crust and 15-Year Aged Balsamic

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.*