



THE CAPITAL GRILLE

\$46 | Lunch & Dinner

FIRST COURSE

Choice of one-

New England Clam Chowder

Wedge Salad with Bleu Cheese & Smoked Bacon

Field Greens Salad with Parmesan Vinaigrette

SECOND COURSE

Choice of one-

8oz Filet Mignon

14oz Bone-In Dry Aged New York Strip Steak

Roasted Chicken with Asparagus
& Mushroom Risotto

Citrus Glazed Salmon with
Marcona Almonds & Hericot Vert

Accompaniments:

Creamed Spinach

Sam's Mashed Potatoes

THIRD COURSE

Choice of one-

Flourless Chocolate Espresso Cake

Creme Brûlée with Fresh Berries

WHISKEY SPECIAL

Maker's Mark Manhattan

Maker's 46 with Amarena Cherries & Antica Vermouth

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