

**T H E
CAPITAL™
B · U · R · G · E · R**



PASSED HORS D'OEUVRES

**CHEESEBURGER SLIDERS
60/DZ**

**SOUTHERN FRIED CHICKEN SLIDERS
60/DZ**

**MINI LOBSTER AND CRAB CAKE SLIDERS
96/DZ**

**DEILED EGGS
WITH CANDIED BACON
32/DZ**

**RED CHILI-GLAZED CHICKEN WINGS
18/DZ**



FOR THE EPICURIOS

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FIRST COURSE

(for sharing)

EGGS AND BACON

Deviled Eggs, Candied Smoked Bacon

KUNG PAO BRUSSELS SPROUTS

Bacon, Spicy Soy Glaze

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SECOND COURSE

(select one)

THE CAPITAL BURGER

*French-Onion Style: Caramelized Onions,
Wisconsin Grand Cru Gruyère, Shallot Aioli*

BACON CHEESEBURGER

Candied Smoked Bacon, Vermont Cheddar, Tomato Jam

ROASTED WILD MUSHROOM AND SWISS BURGER

*15-Year Aged Balsamic Vinegar, Roasted Portobello
Mushrooms, Jarlsberg Swiss, Truffle Aioli*

SOUTHERN-STYLE FRIED CHICKEN SANDWICH

House-Made Pickles, Sweet Chile Mayo, Spicy Honey

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MASON JAR DESSERTS

(select one)

COCONUT CREAM PIE

BELGIAN CHOCOLATE MOUSSE

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30 per person



FOR THE ZEALOT

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FIRST COURSE

(for sharing)

EGGS AND BACON

Deviled Eggs, Candied Smoked Bacon

PAN-FRIED CALAMARI

With Hot Cherry Peppers

SMOKED GOUDA CHEESE FRIES

Roasted Poblano Chiles, Scallions

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SECOND COURSE

(select one)

THE CAPITAL BURGER

*French-Onion Style: Caramelized Onions,
Wisconsin Grand Cru Gruyère, Shallot Aioli*

BACON CHEESEBURGER

Candied Smoked Bacon, Vermont Cheddar, Tomato Jam

THE CAPITAL GRILLE'S

RIBEYE STEAK SANDWICH

*Cabernet-Braised Onions, Wisconsin
Grand Cru Gruyère, Horseradish Cream Sauce*

LOBSTER AND CRAB BURGER

New England-Style Tartar Sauce

SOUTHERN-STYLE FRIED

CHICKEN SANDWICH

House-Made Pickles, Sweet Chile Mayo, Spicy Honey

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MASON JAR DESSERTS

(select one)

COCONUT CREAM PIE

BELGIAN CHOCOLATE MOUSSE

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35 per person