



SNACKS

SMOKED GOUDA CHEESE FRIES 8
Roasted Poblano Chiles, Scallions

HAND-CUT FRENCH FRIES 5
Truffle Aioli, Béarnaise, Sweet Chile Mayo, Dipping Sauces

PARMESAN TRUFFLE FRIES 7
Fried Parsley

LOBSTER AND CRAB CAKES 16
House-Made Corn Relish

EGGS AND BACON 8
Deviled Eggs, Candied Smoked Bacon

KUNG PAO BRUSSELS SPROUTS 9
Bacon, Spicy Soy Glaze

PAN-FRIED CALAMARI 12
Hot Cherry Peppers

RED CHILI-GLAZED CHICKEN WINGS 10
*Cilantro-Buttermilk Dressing**

CLASSIC TOMATO SOUP 6

LOBSTER BISQUE 9

ENTRÉE SALADS

SEARED SALMON SALAD* 19
*Kale, Napa Cabbage, Pineapple, Almonds, Carrots,
Mint, Cilantro, Peanut Vinaigrette*

FRIED CHICKEN COBB SALAD 16
*Mixed Baby Greens, Bacon, Tomato, Hard-Boiled Egg,
Gorgonzola, Cilantro-Buttermilk Dressing**

SANDWICHES

*All sandwiches served with Hand-Cut French Fries,
Mixed Baby Greens Salad or Chopped Kale Salad.
Substitute Classic Tomato Soup +1 or Kung Pao Brussels Sprouts +3*

SOUTHERN-STYLE FRIED CHICKEN 15
House-Made Pickles, Sweet Chile Mayo, Spicy Honey

LOBSTER AND CRAB BURGER 23
New England-Style Tartar Sauce

GRAND CRU GRILLED CHEESE 12
*Wisconsin Grand Cru Gruyère, Vermont Cheddar,
Candied Smoked Bacon*

THE CAPITAL GRILLE'S RIBEYE STEAK SANDWICH* 25
Cabernet-Braised Onions, Wisconsin Grand Cru Gruyère



OUR SIGNATURE BURGERS

8 oz of our proprietary beef blend from Pat LaFrieda Meat Purveyors, cooked to your liking, served on a Freshly Toasted Brioche Bun. On the side, Hand-Cut French Fries, Mixed Baby Greens Salad or Chopped Kale Salad. Substitute Classic Tomato Soup +1 or Kung Pao Brussels Sprouts +3

THE CAPITAL BURGER* 17

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

What to pair? Try Bonanza from Caymus, Cabernet Sauvignon, Lot 2, CA or Fable, Pinot Noir, CA 2017 for 10

BACON CHEESEBURGER* 17

Candied Smoked Bacon, Vermont Cheddar, Tomato Jam

CLASSIC CHEESEBURGER* 15

Your choice of Vermont Cheddar, Jarlsberg Swiss, Mozzarella or Gorgonzola

ROASTED WILD MUSHROOM AND SWISS BURGER* 16

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

VEGETARIAN BURGER 15

House-Made Mushroom and Black Bean Burger, Mozzarella, Bibb Lettuce, Sweet Chile Mayo

BLUE CHEESE AND BLACK TRUFFLE BURGER* 16

Cabernet-Braised Onions

CUSTOMIZE YOUR BURGER

*Caramelized Onions +1 • 15-Year Aged Balsamic Mushrooms +1
Gluten-Free Bun +1 • Candied Smoked Bacon +2
Fried Cage-Free Egg* +2 • Sliced Avocado +2*

Tomato and/or Lettuce upon request

USDA PRIME RIBEYE STEAK FRITES* 27

Hand-Cut French Fries, Capital Burger Steak Sauce

MASON JAR DESSERTS 5

COCONUT CREAM PIE

BELGIAN CHOCOLATE MOUSSE

HAND-SPUN MILKSHAKES 6

VANILLA

CHOCOLATE

SALTED CARAMEL

STRAWBERRY

SPIKED SHAKES 12

STOLI DOLI

Stolichnaya Vodka, Vanilla Ice Cream, Candied Pineapple

“HOT” CHOCOLATE

*Patrón XO Cafe, Ancho Reyes Chile Liqueur,
Chocolate Ice Cream, Five-Spice*

BOURBON CARAMEL

Maker’s Mark Bourbon, Vanilla Ice Cream, Smoked Sea Salt

COCKTAILS



THE CAPITAL GRILLE’S STOLI DOLI 13

Stolichnaya Vodka Infused with Fresh Pineapple. Since 1990.

SMOKED BACON OLD FASHIONED 12

Bacon-Infused Jim Beam Black Bourbon, Maple Syrup, Bitters

THE PURSUIT OF HAPPINESS 12

Tito’s Handmade Vodka, Strawberry, Pineapple, Lemon, Basil

GIN AND CUCUMBER TONIC 12

Roku Gin, Lime, Fever-Tree Refreshingly Light Cucumber Tonic Water

MEZCAL MARGARITA 12

Illegal Mezcal Reposado, Lime, Cointreau, Agave Nectar

HEMINGWAY DAIQUIRI 12

Cotton & Reed White Rum, Lime, Grapefruit, Luxardo Maraschino

KENTUCKY MULE 12

Maker’s Mark Bourbon, Lime, Maine Root Ginger Brew

BARREL-AGED NEGRONI 12

*Vitae Spirits’ Modern Gin, Campari, Carpano Antica
Formula Sweet Vermouth*

ROSÉ SPRITZ 12

Rosé Wine, Cocchi Americano, Papaya Shrub, Lemon, Prosecco