

The Capital Grille Stamford
Summer Restaurant Weeks Lunch Menu 2011
\$20.11

Choice Of:

Field Greens, Spring Vegetables with Shallot Champagne
Vinaigrette
Clam Chowder

Entrée Choice

Dry Aged Sirloin Salad with Roasted Peppers,
Fresh Mozzarella, and Arugula Salad
The Grille's Signature Cheeseburger with Truffle Fries
Seared Citrus Glazed Salmon
Roasted Half Chicken

Choice Of:

Flourless Chocolate Espresso Cake
The Capital Grille Handcrafted Ice Cream
Chef's Seasonal Fruit Sorbet

The Capital Grille Stamford
Summer Restaurant Weeks Dinner Menu 2011
\$30.11

Choice Of:

Field Greens, Spring Vegetables with Shallot Champagne
Vinaigrette
Clam Chowder

Entrée Choice:

Filet Mignon 8 oz
Morel Mushroom Crusted Tournedos with Red Wine Sauce
14 oz Bone-In Kona Crusted Dry Aged Sirloin with Shallot Butter
Seared Citrus Glazed Salmon

Accompaniments:

Sam's Mashed Potatoes
Fresh Creamed Spinach

Choice Of:

Classic Crème Brulée
Flourless Chocolate Espresso Cake
Chef's Seasonal Fruit Sorbet
The Capital Grille Handcrafted Ice Cream