



THE CAPITAL GRILLE STAMFORD RESTAURANT WEEKS
SUNDAY, FEB. 21 – SUNDAY, MARCH 7

LUNCH MENU

CHOICE OF

FIELD GREENS, TOMATOES, FRESH HERBS
CLAM CHOWDER

ENTRÉE CHOICE

DRY AGED SIRLOIN SALAD WITH ROQUEFORT VINAIGRETTE
THE GRILLE'S SIGNATURE CHEESEBURGER WITH TRUFFLE FRIES
SEARED CITRUS GLAZED SALMON
ROASTED HALF CHICKEN

CHOICE OF

CLASSIC CRÈME BRULÉE
FLOURLESS CHOCOLATE ESPRESSO CAKE
THE CAPITAL GRILLE HANDCRAFTED ICE CREAM
CHEF'S SEASONAL FRUIT SORBET

DINNER MENU

CHOICE OF

FIELD GREENS, TOMATOES, FRESH HERBS
CAESAR SALAD
CLAM CHOWDER

ENTRÉE CHOICE

FILET MIGNON 8oz
BONE-IN KONA CRUSTED DRY AGED SIRLOIN WITH SHALLOT BUTTER
SEARED CITRUS GLAZED SALMON
DOUBLE CUT LAMB RIB CHOPS (3)

ACCOMPANIMENTS

SAM'S MASHED POTATOES
FRESH CREAMED SPINACH

CHOICE OF

CLASSIC CRÈME BRULÉE
FLOURLESS CHOCOLATE ESPRESSO CAKE
THE CAPITAL GRILLE HANDCRAFTED ICE CREAM
CHEF'S SEASONAL FRUIT SORBET