

https://menuweb.menu 10 Wayside RoadMA 01803, Burlington, United States

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https://www.thecapitalgrille.com/locations/ma/burlington/burlington/8028



A complete menu of The Capital Grille Burlington from Burlington featuring all 87 dishes and drinks can be found here on the menu. Celebrate in style at The Capital Grille, where we specialize in expertly prepared dryaged steaks hand cut by our on-premise butcher. Our extensive wine list offers over 350 selections, housed in our impressive floor-to-ceiling wine kiosk with 3,500 to 5,000 bottles. Reservations are recommended but not required. Visit our website for more information and let us delight you on any special occasion.



#### Salads

**CAESAR SALAD** 

### **Burger**

THE BOHEMIAN

#### **Breakfast**

**SEASONAL BERRIES** 

#### **Dessert**

**CLASSIC CRÈME BRULÉE** 

#### **First Course**

**LOBSTER AND CRAB CAKES** 

# Popular Items

**NEW ENGLAND CLAM CHOWDER BOWL** 

# Signature Cocktails

**STOLI DOLI** 

## Steaks & Chops

**BONE-IN RIBEYE 220Z** 

# Soups, Salads & Sides

**NEW ENGLAND CLAM CHOWDER CUP** 

# **Sparkling Wine**

**SCHRAMSBERG** 

# By The Glass

**NIVCOLAS FEUILLATTE** 

#### **Brunch Selections**

**LOBSTER FRITTATA** 

# Premium Hand-Cut Steaks

**8 OZ CENTER CUT FILET MIGNON** 

# **Meat Delights**

**FILET MIGNON 80Z** 

#### **Lunch Punches**

**CLASSIC MIMOSA** 

## **Creamy Desserts**

**COCONUT CREAM PIE** 

### **Appetizers**

**COLD SHELLFISH PLATTER** 

**CAULIFLOWER AU GRATIN** 

## **Soups And Salads**

ROASTED PEAR AND GORGONZOLA SALAD WITH WALNUT VINAIGRETTE

**BURRATA WITH HEIRLOOM TOMATOES** 

#### **Brunch Features**

SMOKED SALMON AND CAVIAR

14 OZ BONE-IN DRY AGED NY STRIP AND EGGS

## Soups

WEDGE WITH BLEU CHEESE AND SMOKED BACON

**LOBSTER BISQUE** 



**NEW ENGLAND CLAM CHOWDER** 

#### **Seafood**

SEARED SALMON WITH HEIRLOOM TOMATOES, WHITE WINE BUTTER AND LEMON BASIL MOSTO

PAN-SEARED SEA BASS WITH SHIITAKE MUSHROOMS, ASPARAGUS AND MISO BUTTER

SUSHI-GRADE SESAME SEARED TUNA WITH GINGERED RICE, WHITE SOY AND SAMBAL VINAIGRETTE

#### **Starters**

**BONE-IN DRY AGED NY/KC STRIP 140Z** 

**BONELESS PRIME RIBEYE 14 OZ** 

LOBSTER MAC N CHEESE

#### **House-Made Desserts**



THE CAPITAL GRILLE CHEESECAKE

FLOURLESS CHOCOLATE ESPRESSO CAKE

WARM DOUBLE CHOCOLATE CAKE

# **Restaurant Category**

**DESSERT** 



STEAKHOUSE BAR

# These Types Of Dishes Are Being Served

**BREAD** 

**LOBSTER** 

**TUNA STEAK** 

#### **Side Dishes**



**CREAMED SPINACH** 

ROASTED WILD MUSHROOMS

**AU GRATIN POTATOES** 

PARMESAN TRUFFLE FRIES

#### **Main Course**

DRY AGED NY/KC STRIP 14 OZ

DRY AGED NY/KC STRIP AU POIVRE WITH COURVOISIER CREAM 140Z

DOUBLE CUT LAMB RIB CHOPS (4) WITH MINT GREMOLATA

**FILET MIGNON 100Z** 

#### For The Table

SAUTÉED SPINACH WITH GARLIC CONFIT

**SAM'S MASHED POTATOES** 

GRILLED ASPARAGUS WITH LEMON MOSTO

SOY GLAZED BRUSSELS SPROUTS WITH BACON

# **Appetizers And Soups**

CARAMELIZED FRENCH ONION SOUP CROCK

FIELD GREENS, BUTTER LEAF LETTUCE, HEIRLOOM TOMATOES WITH PARMESAN VINAIGRETTE

CAESAR SALAD WITH GRANA PADANO CROUTONS

CARAMELIZED FRENCH ONION SOUP CUP



#### **Plates**

SEARED SALMON WITH HEIRLOOM TOMATOES, WHITE WINE BUTTER WITH LEMON BASIL MOSTO

MINI TENDERLOIN SANDWICHES WITH TRUFFLE FRIES (2)

**FIELD GREENS SALAD** 

ROASTED CHICKEN BREAST WITH MUSHROOMS AND PARMESAN RISOTTO

# Signature Dishes

SEARED TENDERLOIN WITH BUTTER POACHED LOBSTER TAILS

SLICED FILET MIGNON WITH CIPOLLINI ONIONS, WILD MUSHROOMS AND FIG ESSENCE

PORCINI-RUBBED BONE-IN RIBEYE WITH 15-YEAR AGED BALSAMIC

TOMAHAWK VEAL CHOP WITH SAGE BUTTER, MARSALA JUS AND CRISPY PROSCIUTTO

BONE-IN KONA CRUSTED DRY AGED NY/KC STRIP WITH SHALLOT BUTTER

## Entrées Salads And Sandwiches

THE CAPITAL GRILLE COBB SALAD WITH SLICED TENDERLOIN AND MUSTARD DRESSING

SEARED SALMON WITH AVOCADO, MANGO AND TOMATO SALAD WITH CHAMPAGNE VINAIGRETTE

MAINE LOBSTER SALAD WITH CITRUS VINAIGRETTE

THE GRILLE'S SIGNATURE CHEESEBURGER WITH GRILLED ONIONS

RIBEYE STEAK SANDWICH WITH CARAMELIZED ONIONS AND HAVARTI

#### **Cocktails**



**BLACK TIE MARGARITA** 

DOUBLE OAKED RYE MANHATTAN

BLACKBERRY BOURBON SIDECAR

**PASSION FRUIT MOJITO** 

**DIRTY GOOSE** 

CAPITAL COSMOPOLITAN

**BELVEDERE SINGLE ESTATE MULE** 

**KONA ESPRESSO MARTINI** 

#### **Entrées**



JUMBO LUMP CRAB
COCKTAIL

**GRAND PLATEAU** 

TUNA TARTARE WITH AVOCADO, MANGO AND SRIRACHA

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS

PROSCIUTTO-WRAPPED MOZZARELLA WITH VINE RIPE TOMATOES

NUESKE'S CHERRYWOOD SMOKED BACON WITH KOREAN BBQ

**SHRIMP COCKTAIL (5)** 

STEAK TARTARE

FRESH OYSTERS ON THE HALF SHELL (6)



# The Capital Grille Burlington

10 Wayside RoadMA 01803, Burlington, United States Opening Hours: Monday 11:30-21:00 Tuesday 11:30-21:00 Wednesday 11:30-21:00 Thursday 11:30-21:00 Friday 11:30-22:00 Saturday 16:00-22:00 Sunday 16:00-21:00

Made with Menu

