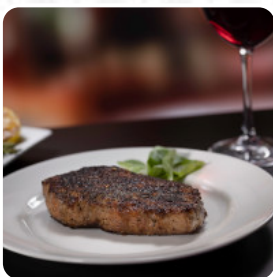




The Capital Grille Tysons Corner Menu

<https://menuweb.menu>

1861 International Drive, McLean, 22102, United States Of America
+17034483900 - <https://thecapitalgrille.com>



A comprehensive [menu](#) of The Capital Grille Tysons Corner from McLean featuring all **144** meals and drinks can be found here on the list. Join us at The Capital Grille for a sophisticated dining experience. Our dining room is now open for reservations, or you can order online for takeout. Don't miss our Generous Pour Summer Wine Event featuring seven exquisite wines from Winemaker of the Year Dave Phinney. Indulge in nationally renowned steaks, fresh seafood, creative sides, and irresistible desserts, all paired with a carefully curated wine list boasting over labels from around the world. Experience gracious service in our comfortable and elegant setting.

The Capital Grille Tysons Corner Menu



Non Alcoholic Drinks

WATER

Sashimi

TUNA TARTAR

Vegetarian

PARMESAN ASPARAGUS

Burger

THE BOHEMIAN

Antipasti

BURRATA

Sandwiches

STEAK SANDWICH

Breakfast

SEASONAL BERRIES

Drinks

STRAWBERRY LEMONADE

Rice

RISOTTO

Starters & Salads

FRENCH FRIES

Appetizer

TARTARE

Fish

SEA BASS

Beef Dishes

FILET MIGNON

Soft Drinks

LEMONADE

Spirits

MARTINI

South American Beef

NEW YORK STRIP

Appetizers

COLD SHELLFISH PLATTER

Seafood Dishes

FRIED CALAMARI

Coffee

ESPRESSO

First Course

LOBSTER AND CRAB CAKES

Popular Items

NEW ENGLAND CLAM CHOWDER BOWL

Signature Cocktails

STOLI DOLI

The Capital Grille Tysons Corner Menu



Chef's Suggestions

GORGONZOLA-CRUSTED DRY AGED
NY/KC STRIP WITH CABERNET
REDUCTION

Steaks & Chops

BONE-IN RIBEYE 22OZ

Soups, Salads & Sides

NEW ENGLAND CLAM CHOWDER CUP

French

FRENCH ONION SOUP

Meat Delights

FILET MIGNON 8OZ

Creamy Desserts

COCONUT CREAM PIE

Salads

CAESAR SALAD

GREEK SALAD

Soups

NEW ENGLAND CLAM CHOWDER

WEDGE WITH BLEU CHEESE AND
SMOKED BACON

Steaks

RIBEYE STEAK

PORTERHOUSE

Wine

MERLOT

BOTTLE OF WINE

Soups And Salads

ROASTED BEET AND GOAT CHEESE
SALAD WITH CRUSHED PISTACHIOS
AND CITRUS VINAIGRETTE

BURRATA WITH HEIRLOOM TOMATOES

Dessert

CLASSIC CRÈME BRULÉE

CREME BRULEE

CHEESECAKE

Starters



BONE-IN DRY AGED NY/KC
STRIP 14OZ

BONELESS PRIME RIBEYE 14
OZ

LOBSTER MAC N CHEESE

House-Made Desserts

THE CAPITAL GRILLE CHEESECAKE

WARM DOUBLE CHOCOLATE CAKE

FLOURLESS CHOCOLATE ESPRESSO
CAKE

Appetizers And Soups

CARAMELIZED FRENCH ONION SOUP
CUP

CARAMELIZED FRENCH ONION SOUP
CROCK

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

The Capital Grille Tysons Corner Menu



CAESAR SALAD WITH GRANA PADANO
CROUTONS

Main Course

FILET MIGNON 10OZ

DRY AGED NY/KC STRIP 14 OZ

DRY AGED BONE-IN NY/KC STRIP 18 OZ

DRY AGED NY/KC STRIP AU POIVRE
WITH COURVOISIER CREAM 14OZ

DOUBLE CUT LAMB RIB CHOPS (4) WITH
MINT GREMOLATA

For The Table

SAM'S MASHED POTATOES

SKILLET HASH BROWNS WITH ROYAL
OSSETRA CAVIAR

SAUTÉED SPINACH WITH GARLIC
CONFIT

GRILLED ASPARAGUS WITH LEMON
MOSTO

SOY GLAZED BRUSSELS SPROUTS
WITH BACON

Signature Dishes

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

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

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

SEARED TENDERLOIN WITH BUTTER
POACHED LOBSTER TAILS

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

Plates



MINI TENDERLOIN
SANDWICHES WITH
MUSHROOMS AND HERB
CHEESE (2)

FIELD GREENS SALAD

SEARED SALMON WITH
MEDITERRANEAN COUSCOUS,
ASPARAGUS, AND HEIRLOOM
TOMATOES

ROASTED CHICKEN BREAST WITH
MUSHROOMS AND PARMESAN RISOTTO

SLICED TENDERLOIN STEAK FRITES
WITH CHIMICHURRI

Entrées Salads And Sandwiches

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

MAINE LOBSTER SALAD WITH CITRUS
VINAIGRETTE

THE CAPITAL GRILLE COBB SALAD
WITH SLICED TENDERLOIN AND
MUSTARD DRESSING

RIBEYE STEAK SANDWICH WITH
CARAMELIZED ONIONS AND HAVARTI

THE GRILLE'S SIGNATURE
CHEESEBURGER WITH GRILLED
ONIONS

Restaurant Category



STEAKHOUSE

DESSERT

GREEK

FRENCH

VEGETARIAN

The Capital Grille Tysons Corner Menu



Seafood



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

SEARED CITRUS GLAZED
SALMON WITH MARCONA
ALMONDS AND BROWN
BUTTER

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

CRAB CAKES

CALAMARI

LOBSTER TAIL

Side Dishes



CLAM CHOWDER

TRUFFLE FRIES

PARMESAN TRUFFLE FRIES

CREAMED SPINACH

AU GRATIN POTATOES

ROASTED WILD MUSHROOMS

MASHED POTATOES

GRILLED ASPARAGUS

Cocktails



BLACK TIE MARGARITA

KONA ESPRESSO MARTINI

BELVEDERE SINGLE ESTATE
MULE

CAPITAL COSMOPOLITAN

DIRTY GOOSE

PASSION FRUIT MOJITO

BLACKBERRY BOURBON SIDECAR

DOUBLE OAKED RYE MANHATTAN

Entrées



SHRIMP COCKTAIL (5)

PAN-FRIED CALAMARI WITH
HOT CHERRY PEPPERS

FRESH OYSTERS ON THE
HALF SHELL (6)

STEAK TARTARE

JUMBO LUMP CRAB COCKTAIL

NUESKE'S CHERRYWOOD SMOKED
BACON WITH KOREAN BBQ

PROSCIUTTO-WRAPPED MOZZARELLA
WITH VINE RIPE TOMATOES

TUNA TARTARE WITH AVOCADO,
MANGO AND SRIRACHA

GRAND PLATEAU

SHRIMP COCKTAIL

These Types Of Dishes Are Being Served



SALAD

OYSTERS

DESSERTS

LAMB

LAMB CHOPS

LOBSTER

PANINI

APPETIZER

ROASTED CHICKEN

BREAD

SOUP

BURGER

Ingredients Used

SHRIMP

The Capital Grille Tysons Corner Menu



MUSHROOMS
CHOCOLATE
POTATOES

COCONUT

CHICKEN BREAST

BRUSSELS SPROUTS

SEAFOOD

BUTTER

TUNA
ONION
FRENCH ONION
MISO
SPINACH
CHEESE
SCALLOPS

The Capital Grille Tysons Corner

1861 International Drive,
McLean, 22102, United States Of
America

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 17:00-22:00
Sunday 16:00-21:00

Made with [Menu](#)

