



Lunch

Appetizers

Oysters on the Half Shell 	15
<i>Additional oysters 2.5</i>	
Tuna Tartar	13.5
Capital Shrimp	11
Calamari	11
Portabella Mushrooms and Sliced Tenderloin	13
Caprese Bruschetta 	10

Salads

The Prime 	13.5
Salmon Salad 	17
Grilled Shrimp and Brussels Sprout Salad 	17
Michigan Kale Salad 	11.5
<i>Vegetarian option available. Side salad portion available with entrées for 3.5</i>	
Martha's Vineyard Salad  	10
<i>Side salad portion available with entrées for a charge of 3.5</i>	
Steak Tenderloin Salad 	18
Niçoise Salad 	17
Grilled Chicken Caesar Salad <i>(Anchovies upon request)</i>	15
<i>Side salad portion without chicken available with entrées for a charge of 3.5</i>	

Artisan Sandwiches

Includes choice of pomme frites or small Martha's Vineyard Salad

Open-Faced Tenderloin	16
Michigan Harvest Chicken Sandwich	13
Vegetable Delight	11
Prime Rib Sandwich	14
Wagyu Burger	15
Shrimp Po'Boy	13


Entrées

Add any Soup 4, or Michigan Kale, Martha's Vineyard or Caesar salads 3.5 with entrée.

Port Glazed Chicken 	15.5
Capital Prime Baked Mac & Cheese 	14
Beef Tenderloin Tip Pasta	16
Grilled Fish Tacos 	Mahi Mahi 16.5 Ahi Tuna 19.5
Portabella Mushroom Ravioli 	13.5
Cedar Plank Salmon 	17

Soups

Beef Barley 5 • Soup Du Jour 5 • Classic French Onion Soup 6

Lobster Bisque 8 • Seafood Chowder  8

Available with entrées for a charge of 4

Salad Complements

Grilled Organic Chicken Breast (6oz) 5 • Sesame Crusted Ahi Tuna (3oz) 8 • Grilled Beef Tenderloin Tips (5.5oz) 8
Grilled Shrimp (5 each) 6 • Grilled Nova Scotia Salmon (5oz) 7 • Crab Cake (3oz) 8.5

Capital Prime Cuts

Served with seasonal vegetables and Boursin whipped potatoes. All Cuts and Prime Steaks available at lunch, see server for full menu.

New York Strip

12oz New York strip, tender yet firm, high in flavor 31

Hanger Steak

8oz butcher cut, rich in texture and flavor 25

Filet Mignon

6oz Beef tenderloin with succulent flavor and buttery texture 32



Ribeye

14oz ribeye steak with high marbling content and flavor 37

Prime Desserts *(available Lunch or Dinner)*

Delicious housemade desserts from our kitchen

Crème Brûlée 	7
<i>Tahitian Vanilla Bean Custard topped with Caramelized Sugar</i>	
Old Fashioned Cheesecake	7
<i>With Sour Cream Topping & Caramel Drizzle</i>	
Carrot Cake	10
<i>Moist and Flavorful with Grated Carrots, Currants & Walnuts, topped with Cream Cheese Frosting...a slice large enough to share!</i>	

Flourless Chocolate Cake 	7
<i>Rich, Decadent & Dense, Chocolate Torté with Raspberry Sauce</i>	
Cinnamon Maple Bread Pudding	7
<i>Stuffed with Vanilla Cheesecake with a Rum Currant Sauce</i>	
Ice Cream 	4.5
<i>Michigan's Melting Moments Creamery presents: Chocolate Mocha Crunch • Vanilla Bean • Lemon Sorbet</i>	

 spicy  vegetarian  gluten free

Ask your server about menu items that may be served raw or under cooked. Consuming raw or under cooked meat or fish may increase your risk of foodborne illness.

Dinner

Appetizers

Scallops Rockefeller	14
Oysters on the Half Shell	15
<i>Additional oysters 2.5</i>	
Prince Edward Island Black Mussels	11.5
Beef Carpaccio	11
Caprese Bruschetta	10
Ahi Tuna Tartar	13.5
Capital Shrimp	11
Crab Cakes	14
Calamari	11
Portabella Mushrooms and Sliced Tenderloin	13
Cajun-Rubbed Tenderloin Skewers	14
Spicy Stuffed Poblano Peppers	10.5

Soups

Classic French Onion Soup	6 (with entrée 4)
Seafood Chowder	8 (with entrée 4)
Lobster Bisque	8 (with entrée 4)
Beef Barley	5
Soup Du Jour	5

Salads

The Prime	13.5
Steak Tenderloin Salad	18
Niçoise Salad	22
Grilled Shrimp and Brussels Sprout Salad	17
Michigan Kale Salad	11.5
<i>Vegetarian option available. Side salad portion available with entrées for 3.5</i>	
Martha's Vineyard Salad	10
<i>Side salad portion available with entrées for a charge of 3.5</i>	
Salmon Salad	17
Grilled Chicken Caesar Salad (Anchovies upon request)	15

Salad Complements

Grilled Organic Chicken Breast (6oz)	5
Sesame Crusted Ahi Tuna (3oz)	8
Grilled Beef Tenderloin Tips (5.5oz)	8
Grilled Shrimp (5 each)	6
Grilled Nova Scotia Salmon (5oz)	7
Crab Cake (3oz)	8.5

Cuts

Proudly serving the finest hand-selected and hand-cut steaks including USDA Prime and Certified Angus Beef. Cuts include ZIP sauce or compound butter, seasonal vegetables and Boursin whipped potatoes. Add Soup 4, or Michigan Kale, Martha's Vineyard or Caesar salads 3.5 with entrée.

New York Strip (12oz)	31
Ribeye (14oz)	37
Hanger Steak (8oz)	25
Filet Mignon	6oz 32, 8oz 36
Filet Oscar	39
Colorado Lamb Chops	35
Pork Chop with Root Vegetables	24

Prime Steaks

Prime cuts, the highest USDA designation, includes compound butter, ZIP or Bordelaise sauce, Boursin whipped potatoes and marinated grilled asparagus. Add Soup 4, or Michigan Kale, Martha's Vineyard or Caesar salads 2.5 with entrée.

Prime Bone-In Filet Mignon (13oz)	60
Prime Bone-In New York Strip (14oz)	45
Prime Bone-In Ribeye (18oz)	55
Prime Dry-Aged New York Strip (16oz)	52

Rare: very red, cool center **Medium Rare:** red, warm center **Medium:** pink center
Medium Well: center slightly pink **Well Done:** broiled throughout, no pink

Enhancements

Blue Cheese Crust	3
Sautéed Wild Mushrooms	4
Caramelized Onions	3
Hollandaise Sauce	4
Au Poivre	4

Accompaniments

Accompanied with entrée	
3oz Crab Cake	8.5
5oz Lobster Tail	15
Grilled Shrimp (5 each)	6
10oz Alaskan King Crab Legs	23

Fish and Seafood

Add Soup 4, or Michigan Kale, Martha's Vineyard or Caesar salads 2.5 with entrée.

Cedar Plank Salmon	25
Potato Encrusted Whitefish	24
Ahi Tuna Niçoise	30
Seafood Risotto	27
George's Bank "Day Boat" Scallops	32
Verde Sea Bass	34
<i>Also available Asian style with Ponzu sauce</i>	
Arctic Char	26
Grilled Keys Mahi-Mahi	26

Chef's Compositions

Add Soup 4, or Michigan Kale, Martha's Vineyard or Caesar salads 3.5 with entrée.

Port Glazed Chicken	20
Frutti Di Mare	26.5
Chicken Chipotle Alfredo Penne	17
Joe Mama's Pile of Perch	24
Shrimp Scampi	25
Australian Lamb Shank	25.5
Veal Marsala	28
Portabella Mushroom Ravioli	20

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Happy Hour Specials

Happy Hour

Monday-Friday 3:00 - 6:00pm

Happy Hour Appetizer Specials

Enjoy fabulous featured appetizers at special pricing:

Portabella Mushrooms and Sliced Tenderloin
Capital Shrimp • Prosciutto Wrapped Asparagus
Caprese Bruschetta • Oysters on the Half Shell
Crab Stuffed Crimini Mushrooms

Along with:

Housemade Specialty Cocktails & Tinis \$2 Off
All Draft Beers \$2 Off
All House Wines \$2 Off

LET'S DO LUNCH

Capital Prime Has a Brand New Lunch Menu

Gift Cards



Give the gift of exceptional dining. Gift cards may be picked up in store, or delivered. Gift cards are available from \$20-\$500. Call (517) 37PRIME.

Private Luncheon and Dinner Parties

We offer two separate dining rooms to accommodate your needs. "The Gallery" room can seat up to 42 guests or 70 standing at cocktail tables.

The room opens up to a private patio with an inviting gas flame fire pit.

"The Chamber" room can accommodate 12-18 guests.

Three-tiered Luncheon and Dinner Private Dining Guides available, filled with selections handpicked by our Executive Chef.

Let us help you customize your special event.

Contact Scott Arnold
to book your private party today!
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DINNER: Mon-Thu 3-10 Fri/Sat 3-12 Sun 2-9

For complete menu descriptions visit our website at
www.capitalprimelansing.com