

LUNCH PLATED
\$40 PER PERSON PLUS TAX AND GRATUITY



CAPITAL PRIME
STEAKS & SEAFOOD

Private Dining
(No Substitutions)

COURSE 1

Choice of Salad or Soup

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

BEEF BARLEY SOUP

Classic celery, onion and carrot mirepoix with our house beef tips slow-cooked in beef stock, barley and herb

COURSE 2

Pick 3

JOE MAMA'S PILE OF PERCH

Pan-seared lake perch, topped with lemon caper beurre blanc, with sautéed vegetables and roasted garlic and chive whipped potatoes

STEAK TENDERLOIN SALAD

Arugula and spinach tossed in blackberry balsamic vinaigrette, pickled onions, fried chèvre fritter, avocado, almonds, fresh blackberries with grilled beef tips

LEMON CHICKEN PASTA

Lemon white wine cream sauce, sautéed trumpet mushrooms, zucchini and pancetta, tossed with mezzì rigatoni noodles and spinach, topped with herbed ricotta and Parmesan

PRIME SIRLOIN

8oz prime sirloin served with sautéed vegetables and roasted garlic and chive whipped potatoes

CHICKEN CAESAR SALAD

Grilled chicken breast atop traditional caesar with house-made croutons and dressing

SEASONAL SALMON SALAD

Spring greens tossed with green goddess dressing, topped with crumbled bacon, red onion, grape tomatoes, avocado, crumbled feta and crispy wonton strips

CHEF'S VEGETARIAN SELECTION

COURSE 3 - OPTIONAL

Add Dessert For An Additional \$6/Per Person

Choice Of:

SEASONAL CHEESECAKE

CHOCOLATE CAKE