

TIER 1

\$52 PER PERSON PLUS TAX AND GRATUITY



**CAPITAL PRIME**  
STEAKS & SEAFOOD

*Private Dining*

(No Substitutions)

**SALAD**

**CAESAR SALAD**

Traditional Caesar with house-made croutons and dressing

**MARTHA'S VINEYARD SALAD**

Red leaf lettuce, pine nuts, red onion and bleu cheese,  
tossed with raspberry-maple vinaigrette

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**ENTRÉE**

Most entrées served with roasted garlic  
and chive whipped potatoes and sautéed vegetables

**All steaks served Medium with Zip Sauce**

**PRIME SIRLOIN**

8oz lean and flavorful

**SCOTTISH SALMON**

Pan-seared, skin on, served with brown butter sauce

**LEMON BUTTER CHICKEN**

Grilled chicken breast, topped with  
lemon caper beurre blanc

**BUTTERNUT SQUASH RAVIOLI**

Brown butter sauce, topped with crispy sage

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**DESSERT**

**SEASONAL CHEESECAKE**

**CHOCOLATE CAKE**

TIER 2

\$64 PER PERSON PLUS TAX AND GRATUITY

**CAPITAL**  **PRIME**  
STEAKS & SEAFOOD

*Private Dining*

(No Substitutions)

**SALAD**

**CAESAR SALAD**

Traditional Caesar with house-made croutons and dressing

**MARTHA'S VINEYARD SALAD**

Red leaf lettuce, pine nuts, red onion and bleu cheese,  
tossed with raspberry-maple vinaigrette

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**ENTRÉE**

Most entrées served with roasted garlic  
and chive whipped potatoes and sautéed vegetables  
**All steaks served Medium with Zip Sauce**

**FILET MIGNON**

6oz beef tenderloin with succulent  
flavor and buttery texture

**NEW YORK STRIP**

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

**BOURBON PEACH SALMON**

Skin on Scottish salmon, served with  
roasted bourbon peach glaze

**LEMON BUTTER CHICKEN**

Two grilled chicken breasts, topped with  
lemon caper beurre blanc

**CHEF'S VEGETARIAN SELECTION**

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**DESSERT**

**SEASONAL CHEESECAKE**

**CHOCOLATE CAKE**

### TIER 3

\$77 PER PERSON PLUS TAX AND GRATUITY



**CAPITAL PRIME**  
STEAKS & SEAFOOD

*Private Dining*

(No Substitutions)

## CHOICE OF SALAD OR SOUP

### CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

### MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion and bleu cheese,  
tossed with raspberry-maple vinaigrette

### BEEF BARLEY SOUP

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

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## ENTRÉE

Most entrées served with roasted garlic  
and chive whipped potatoes and sautéed vegetables

**All steaks served Medium with Zip Sauce**

### NEW YORK STRIP

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

### FILET MIGNON

8oz beef tenderloin with succulent flavor and buttery texture

### CHICKEN FRANCESE

Two grilled chicken breasts with creamy lemon butter pan-sauce

### GEORGE'S DAY BOAT SCALLOPS

Pan-seared scallops atop creamy polenta and wilted  
arugula, with bacon jam and blackberry reduction

### LOBSTER RAVIOLI

Lobster ravioli tossed with shallots, spinach, shaved garlic,  
lobster leg and claw meat in a white wine lemon cream sauce,  
topped with micro basil and sundried tomato pesto

### CHEF'S VEGETARIAN SELECTION

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## DESSERT

SEASONAL CHEESECAKE

CHOCOLATE CAKE

**TIER 4**

\$95 PER PERSON PLUS TAX AND GRATUITY

**CAPITAL P R I M E**  
STEAKS & SEAFOOD

*Private Dining*  
(No Substitutions)

**CHOICE OF SALAD OR SOUP**

**CAPITAL WEDGE SALAD**

A wedge of baby iceberg lettuce, topped with grape tomatoes, crispy bacon, red onions and bleu cheese crumbles, served with house-made bleu cheese dressing

**MARTHA'S VINEYARD SALAD**

Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed with raspberry-maple vinaigrette

**BEEF BARLEY SOUP**

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

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**ENTRÉE**

Most entrées served with roasted garlic and chive whipped potatoes and grilled asparagus

**All steaks served Medium**

**RIBEYE**

14oz center cut USDA Certified Prime ribeye steak

**DRY-AGED PRIME NEW YORK STRIP**

14oz dry-aged New York strip

**FILET OSCAR**

8oz beef tenderloin served with a crab cake and hollandaise sauce

**BUTTER POACHED LOBSTER TAIL**

8-10oz jumbo lobster tail, poached in and served with drawn butter

**AIRLINE CHICKEN CACCIATORE**

Pan-seared airline chicken breast served over house-made polenta, with rustic braised wild mushrooms, and white wine heirloom tomato sauce

**CHILEAN SEA BASS**

Oven-roasted Chilean seabass served atop parsnip purée with sautéed spinach, morel mushrooms and roasted beets, drizzled with herbed extra virgin olive oil

**CHEF'S VEGETARIAN SELECTION**

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**DESSERT**

**CHOCOLATE CAKE**

**SEASONAL CHEESECAKE**

**BREAD PUDDING**