

LUNCH PLATED
\$40 PER PERSON, PLUS TAX AND GRATUITY

CAPITAL PRIME
STEAKS & SEAFOOD

Private Dining
(No Substitutions)

SALAD OR SOUP

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

CHEF SOUP OF THE DAY

ENTRÉE

Choice of three entrées.

PRIME SIRLOIN

8 oz lean and flavorful, served medium with whipped potatoes and veggies

Zip Sauce Optional \$2 per order.

SCOTTISH SALMON

Pan-seared, skin-on, served with whipped potatoes and veggies

LEMON BUTTER CHICKEN BREAST

Pan-seared chicken breast topped with lemon-caper beurre blanc, served with whipped potatoes and veggies

LOBSTER ROLL WITH FRENCH FRIES

Old Bay and butter tossed lobster claw and knuckle on a brioche bun with chive crème fraîche

CHEDDAR BURGER WITH FRIES

House-ground 8 oz patty on a brioche bun with lettuce, tomato, red onion, and cheddar cheese with garlic aioli

CHICKEN CAESAR SALAD

Crisp romaine tossed in house-made Caesar dressing, garlic croutons, and freshly shaved parmesan

CHICKEN PESTO TORTELLINI

Pan-seared chicken tossed with cheese tortellini, heirloom tomatoes, zucchini, mushrooms, shallots, and house-made pesto, served with a dollop of fresh ricotta, topped with shaved parmesan and fresh basil

DESSERT (Optional)

Additional \$6/Per Person/order

SEASONAL CHEESECAKE

CHOCOLATE TORTE