

EST. 2013

A Note from the Owners

Capital Prime, an award-winning steakhouse and seafood restaurant in Lansing, Michigan, features hand-cut USDA Prime & Aged Beef, Certified Angus Beef, and Japanese A5 Wagyu Beef. All steaks are prepared with our special blend of house-seasonings and broiled at 1800°. You will not find a better steak anywhere. Our seafood is delivered fresh daily and prepared by our culinary-trained chefs, who create unique and delicious, perfectly prepared creations.

Capital Prime shops locally. Our plates are prepared with the finest Michigan ingredients, handpicked daily by our chef team. Capital Prime is proud to cater to gluten-free and vegetarian diets with a wide selection of choices. Capital Prime offers an incredible Happy Hour with discounts on Wine Flights, Beer and Cocktails. Join us for our delicious slow-cooked Prime Rib feature every Sunday.

Being an independent restaurant, Capital Prime has worked diligently to become a staple in the Greater Lansing community for the past ten years. We are grateful for our guests, and continue to strive for excellence, while bringing fine dining to your special moments, private dining or just an everyday meal.



CAPITAL PRIME BIRTHDAY CLUB

Experience an exclusive birthday offer by becoming a member of Capital Prime's esteemed Birthday Club! We cordially invite you to join our newsletter, where you can provide your birthdate to be part of this exclusive club. By doing so, you will receive a delightful surprise during the month of your birthday.

PRIVATE DINING EVENTS

Want somewhere private to host a special event for you and your family? We offer a number of rooms for any type of event. Learn more about our private dining rooms and availabilities at capitalprimelansing.com

Gratuity of 20% added to parties of 8 or more



HEATHER HULETT

WILLIAM KIRBY

General Manager

Private Dining Coordinator



SCALLOPS ROCKEFELLER22 Day Boat scallops in the half-shell, baked with a blend of creamed spinach and bacon, topped with a Parmesan crust, finished with fines herbes
OYSTERS ON THE HALF SHELL 22 Six oysters on the half shell, accompanied with cocktail sauce, horseradish, mignonette and a lemon wedge
ADDITIONAL OYSTERS
TUNA TARTARE
CAPITAL SHRIMP
CALAMARI
Two cakes with jumbo lump crab, garnished with red pepper coulis, mustard aioli and micro greens
PRINCE EDWARD ISLAND MUSSELS (20) 20 Cooked in lemongrass saffron stock with ginger, garlic, shallots, roasted red pepper flakes and coconut milk, served with toasted house-made crostini
PROSCIUTTO WRAPPED DATES § 15 Drizzled with balsamic glaze, dressed with micro greens
PORTABELLA TENDERLOIN 18 Grilled beef tenderloin and roasted portabella slices, dressed with Zip sauce
FLASH-FRIED MORELS19 Flash-fried and lightly seasoned and served atop our house-made saffron aioli

BALSAMIC ROASTED PEACH BRUSCHETTA () 18

White peaches slow-roasted in balsamic vinegar, served on crostinis with a whipped ricotta and a sprinkle of sea salt

SALSA VERDE SHRIMP COCKTAIL (1) (1) 20

Six poached shrimp, served chilled with our house-made salsa verde

*Substitute traditional cocktail sauce at no charge, add both sauces 3

CHARCUTERIE BOARD

Chef's daily creation of meats and cheeses, ask your server for current selections

SHARED BOARD FOR	2						•				20
SHARED BOARD FOR	4										35



MONDAY - FRIDAY, 4-6 PM

ENJOY FABULOUS FEATURED APPETIZERS AT SPECIAL PRICING

CAPITAL SHRIMP 12

PORTABELLA MUSHROOMS AND SLICED TENDERLOIN 14

BALSAMIC ROASTED PEACH BRUSCHETTA 12

SALSA VERDE SHRIMP COCKTAIL 16

WARM ROASTED BAGUETTE 8
TRIO OF SLIDERS 15

RED PEPPER BRUSSELS SPROUTS 12

\$2 OFF WINE & WINE FLIGHTS

\$2 OFF HAND-CRAFTED COCKTAILS & MARTINIS

\$2 OFF DRAFT BEER

ASK YOUR SERVER ABOUT MENU ITEMS THAT MAY BE SERVED RAW
OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT OR
FISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES.

CAPITAL PRIME WILL ALWAYS PURCHASE MICHIGAN-GROWN PRODUCE AND LOCAL PRODUCTS WHENEVER THEY ARE AVAILABLE.

LOBSTER ARANCINI (). 19

Three risotto and lobster balls rolled in seasoned

panko and flash-fried, served atop house-made Cajun

remoulade, topped with microgreens and Grana Padano



ADD GRILLED CHICKEN BREASTS 14, GRILLED SHRIMP SKEWER 14, 50Z SALMON FILET 18, BEEF TIPS 22, 60Z FILET 36

Romaine and red leaf lettuce tossed in mustard vinaigrette with slow roasted rotisserie chicken, sliced dates, marinated roma tomatoes, chèvre cheese, toasted almonds, avocado, corn and baked cornbread croutons

BLACKBERRY TENDERLOIN SALAD.. 28

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

GRILLED PEACH SALMON SALAD (§ 30

5oz grilled Scottish salmon on a mix of spinach and iceberg lettuce, tossed with shaved fennel, radish and grilled peaches, with house-made maple vinaigrette, and topped with bleu cheese and candied pecans

STRAWBERRY BRUSSELS SPROUT & BLACKENED SHRIMP SALAD (1....28

Grilled blackened shrimp skewer on a bed of arugula and shaved brussels sprouts, tossed with feta and house-made strawberry vinaigrette, topped with fresh cut strawberries, orange segments and crushed pistachios

CAPITAL WEDGE ()......20

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

(Soups

CLASSIC FRENCH ONION SOUP . . . 12

Served with melted golden brown Swiss cheese on house-made crostini

MANHATTAN SEAFOOD CHOWDER 14

Array of fresh fish and crustaceans in a spicy tomato broth, served with house-made crostini

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

Ask your server for today's specialty

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Red leaf lettuce tossed in a raspberry-maple vinaigrette with toasted pine nuts, red onion rings and crumbled bleu cheese

MARTHA'S VINEYARD SALAD 🐧 🔾 . . 16

CHOPPED KALE SALAD (). 18

Chopped lemon marinated kale, tossed with bacon, crumbled pistachios, dried cherries, chèvre cheese, red onions, almonds and shaved broccoli

GRILLED CHICKEN CAESAR SALAD 28

6oz grilled chicken breast with crisp romaine lettuce, tossed in house-made, lemon Caesar dressing, topped with seasoned breadcrumbs and fresh grated Grana Padano cheese

Ala Carte

Rubbed with sea salt and olive oil, served with side of sour cream, scallions and whipped butter upon request

Shoestring fries tossed with toasted garlic, Parmesan cheese and fines herbes, finished with truffle oil

MARINATED GRILLED ASPARAGUS (\$ 2015

Fresh asparagus marinated in balsamic vinaigrette and grilled, drizzled with balsamic reduction, topped with grated Grana Padano cheese

UPGRADE TO PROSCIUTTO-WRAPPED 6

MACARONI AND CHEESE 🕢 14

Creamy aged white cheddar, orange cheddar, and Parmesan cheese with gemelli pasta

RED PEPPER BRUSSELS SPROUTS (). . . 16

Flash-fried Brussels sprouts with prosciutto, tossed in lemon juice, sea salt, red pepper flakes and Parmesan cheese, served over garlic aioli

SIDES MAY BE PURCHASED A LA CARTE OR SUBSTITUTED FOR ENTRÉE SIDES FOR AN ADDITIONAL CHARGE. PLEASE ASK YOUR SERVER.









Prime is the highest USDA designation. Less than 2% of all beef earns this distinction. Prime cuts are basted with beef fat and finished with herbs and sea salt, and include choice of our Zip sauce, seasoned compound butter or Hollandaise sauce. Served with roasted garlic and chive whipped potatoes and marinated grilled asparagus. Add any soup, Michigan Kale, Martha's Vineyard, Caesar, Capital Wedge or garden salad for an additional charge with any entrée. Zip sauce is gluten free.

DRY-AGED NEW YORK 🖠 88

14oz dry-aged for 60 days, tender yet firm with a delicious umami flavor

PRIME BONE-IN FILET MIGNON \$\lambda \tau . . 85

13oz center cut USDA Certified Prime bone-in beef tenderloin

PRIME PORTERHOUSE **\$**...... 100

Best of both worlds, with 24oz of center cut beef split between the tender New York Strip and the succulent, buttery texture of the Filet Mignon

PRIME TOMAHAWK STEAK 🐧 MP

38oz of USDA Certified Prime French-trimmed bone-in ribeye steak

PRIME BONE-IN RIBEYE 🐒 95

18oz center cut USDA Certified Prime bone-in ribeye steak, Capital Prime's version of the traditional cowboy cut

JAPANESE A5 WAGYU MP

Ask your server for current chef's cut, served with choice of two sides

SHARED DINNER FOR 2 14 ADDITIONAL

Select any Prime Steak option, served sliced off the bone, plated with two portions of roasted garlic and chive whipped potatoes and marinated grilled asparagus



Proudly serving the finest hand-selected and hand-cut steaks, including USDA Prime and Certified Angus Beef. Aged a minimum of 21 days; all steaks are prepared with house seasoning and broiled at 1800 degrees. Cuts include your choice of our Zip sauce or seasoned compound butter. Served with daily seasonal vegetables and roasted garlic and chive whipped potatoes. Add any soup, Michigan Kale, Martha's Vineyard, Caesar, Capital Wedge or garden salad for an additional charge with any entrée. Zip sauce is gluten free.

FILET MIGNON

14oz ribeye steak, high marbling content and flavor NEW YORK STRIP () 42 12oz New York strip, tender yet firm, high in flavor

Beef tenderloin with succulent flavor and buttery texture

ENHANCEMENTS *Excludes crab cakes

Bleu Cheese6	3oz Crab Cake 20
Sautéed Wild Mushrooms 7	8-10oz Jumbo Lobster Tail 40
Caramelized Onions 5	Grilled Shrimp Skewer
Hollandaise Sauce 5	Scallops (2)
Au Poivré 7	5oz Salmon
Morel Cream Sauce 13	Steak Tenderloin Tips 22
Bacon Jam 8	Chicken Breast 12
Zip Sauce	8-10oz Alaskan King Crab Legs MP
Seasoned Compound Butter 3	

MARINATED PRIME SIRLOIN 34

8oz sirloin, lean and flavorful, marinated with olive oil, garlic, soy and fines herbes

PRIME SMASH BURGER30

Two 4oz house-ground beef patties on a buttery brioche bun with melted white cheddar, bacon jam, caramelized onions, baby arugula and tomato horseradish aioli, served with Parmesan-herb beer battered fries

*Temperature option not available

JAPANESE MIYAZAKI A5 WAGYU

Wagyu beef is world famous for its high degree of marbling and extraordinary depth of flavor. Imported from the Miyazaki prefecture of Japan, this beef is rated "A5" by the Japanese Meat Grading Association (JMGA) – Market Price (Ask your server for current chef's cut)

RARE: VERY RED, COOL CENTER | MEDIUM RARE: RED, WARM CENTER | MEDIUM: PINK, WARM CENTER MEDIUM WELL: CENTER SLIGHTLY PINK | WELL DONE: BROILED THROUGHOUT, NO PINK













Fish and Seafood

ADD ANY SOUP, MICHIGAN KALE, MARTHA'S VINEYARD, CAESAR, CAPITAL WEDGE OR GARDEN SALAD FOR AN ADDITIONAL CHARGE WITH ANY ENTRÉE

BOURBON PEACH ROASTED SALMON..42

Scottish salmon on creamy sweet corn purée and edamame succotash with peppers, corn, pancetta, okra and jalapeño, glazed with roasted bourbon soaked peaches

BLACKENED YELLOWFIN TUNA . . . 44

Blackened yellowfin tuna on forbidden rice tossed in soy sauce and served with pickled Asian slaw salad *Chef recommends seared to rare

GEORGE'S BANK "DAY BOAT" SCALLOPS52

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

PAN-SEARED CRISPY WALLEYE 40

Flour-dusted, pan-seared Great Lakes walleye, served with shoestring potatoes, house-made lime-sour cream coleslaw and house-made tartar

May contain small bones

JOE MAMA'S PILE OF PERCH 34

Pan-seared lake perch, topped with a lemon caper beurre blanc, served with daily seasonal vegetables and roasted garlic and chive whipped potatoes

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

ALASKAN KING CRAB LEGS 🚷 . . . MP

16-18oz Alaskan king crab legs steamed and served with drawn butter, red-skinned potatoes and grilled corn

BUTTER POACHED LOBSTER TAIL

8-10oz jumbo Canadian lobster tail, poached in and served with warm drawn butter, herbed red-skinned potatoes, and prosciutto wrapped asparagus

Chef Compositions

ADD ANY SOUP, MICHIGAN KALE, MARTHA'S VINEYARD, CAESAR, CAPITAL WEDGE OR GARDEN SALAD FOR AN ADDITIONAL CHARGE WITH ANY ENTRÉE.

AIRLINE CHICKEN CACCIATORE () () 38

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

LEMON CHICKEN PASTA 32

Lemon white wine cream sauce, sautéed trumpet mushrooms, zucchini and pancetta, tossed with mezzi rigatoni noodles and spinach, topped with herbed ricotta, Grana Padano and micro basil

BLACKENED SEAFOOD PASTA(). . . 58

Michigan's Mama Mucci Pappardelle pasta, tossed in classic putanesca sauce with sautéed spinach, topped with two jumbo shrimp, two Georges Day Boat Scallops and 3 PEI mussels

FORBIDDEN ROASTED VEGETABLES 332

Roasted bok choy and red beets, grilled shiitake mushrooms over roasted garlic butternut squash purée, soy-glazed forbidden rice, topped with shaved-roasted almonds and honey-wasabi cream (vegan without honey-wasabi cream)

GRILLED LAMB CHOPS ().......... 68

8oz New Zealand lamb chops, topped with mint chutney, served with trumpet mushroom and asparagus risotto

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Prime Desserts

ESPRESSO MARTINI CRÈME CARAMEL TOPPED CARROT CAKE (20) Decadent carrot cake, served with walnuts, cream cheese frosting and a drizzle of house-made caramel Classic vanilla bean crème brûlée with a twist of coffee liqueur, served with house-made chocolate covered espresso beans **CHOCOLATE LAVA CAKE AND** Gooey dark chocolate lava cake baked in-house to **KEY LIME STRAWBERRY CHEESECAKE** 16 order, topped with confectioners sugar, fresh berries Key lime cheesecake, swirled with a house-made and whipped cream strawberry jam, served on top of key lime curd in *Please allow 15 minutes bake time a house-made graham cracker crust, topped with fresh strawberries PISTACHIO RASPBERRY TIRAMISU 18 Chocolate or vanilla bean, add caramel or Vanilla ladyfingers soaked in a raspberry Liqueur, chocolate sauce layered with pistachio butter mascarpone frosting, served on top of raspberry jam, topped with crushed pistachios Choice of lemon (dairy-free) or mango **BLUEBERRY CINNAMON BREAD** UPGRADE TO À LA MODE ♥ ♥ 6

Coffee & Dessert Drinks

House-made cinnamon swirl bread tossed in a cinnamon custard and baked with fresh blueberries, served warm with a house-made brûléed crème anglaise

HEAVENLY MARTINI	CAPPUCCINO
CREAMSICLE DAYDREAM 13	ESPRESSO 8
Whipped Cream Vodka, Cointreau, orange juice, cream	DESSERT WINE & PORT
RASPBERRY TRUFFLE MARTINI 15	Fenn Valley 42 Ice Wine
Grey Goose, Chambord, white chocolate liqueur, cream	Graham's Fine Ruby Port
DRUNKEN BARISTA 14	Graham's 10yr Tawny Port
Screwball peanut butter whiskey, Baileys, Mr. Black, espresso	Graham's 20yr Tawny Port
GOLDEN HOUR 12 RumChata, banana liqueur, butterscotch schnapps	COGNAC *Served with Crystal Clear ice spheres
VELVET COOKIE	Salignac
Baileys Cookies & Cream Liqueur, Whipped Cream	Courvoisier VSOP
Vodka, Creme de Cacao, cream	Pierre Ferrand Ambre
CINNA-MENTAL	Martell Cordon Bleu36
whipped cream	Hennessy XO

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Add chocolate or vanilla bean ice cream to any dessert

