



CAPITAL PRIME
STEAKS & SEAFOOD

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 flown in 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 Executive Chef Jenn Miller and 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.

Cheers!

JOE & KERRY GOODSIR

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
General Manager

JENN MILLER
Executive Chef

WILLIAM KIRBY
Private Dining Coordinator

WELCOME

Appetizers

SCALLOPS ROCKEFELLER  21

George's Bank Day Boat scallops in the half-shell, baked with a blend of creamed spinach, bacon, topped with a Parmesan crust, finished with fines herbes

WARM ROASTED BAGUETTE 12

Served with warm chèvre cheese mixed with dried cherries and herbs, rolled in shaved almonds. Plated with spiced honey, micro arugula, and sea salt

OYSTERS ON THE HALF SHELL  20

Six oysters on the half shell, accompanied with cocktail sauce, horseradish, seasonal mignonette and a lemon wedge

ADDITIONAL OYSTERS 4

SHRIMP COCKTAIL  20

Five poached shrimp over ice with house cocktail sauce, lemon and fresh horseradish

PROSCIUTTO WRAPPED DATES  15

Drizzled with balsamic glaze, dressed with micro arugula

PRINCE EDWARD ISLAND MUSSELS 20

Cooked in saffron clam stock with tomato butter, charred leeks, and basil leaves. Served with warm toasted crostinis

SEASONAL BRUSCHETTA  18

Chef's hand-crafted bruschetta. Ask your server for today's composition

TUNA TARTAR 21

Marinated sushi-grade tuna tossed with diced red onions, cucumbers, tuna, mango, jalapeños, cilantro and eel sauce, topped with nori strips, served on avocado purée with fried wonton crackers

STEAK TIP SKEWERS 18

House-cut prime beef tips marinated and skewered with onions and peppers, sweet soy sauce, sesame seeds, and scallions

CAPITAL SHRIMP 16

Flash-fried crispy shrimp, tossed in our house-made zesty remoulade

CRAB CAKES 22

Two cakes with jumbo lump crab, garnished with red pepper coulis, mustard aioli and micro greens

CALAMARI 18

English battered calamari, flash-fried and topped with sliced scallions, served over Gochujang aioli

PORTABELLA TENDERLOIN  18

Grilled beef tenderloin and roasted portabella slices, dressed with ZIP sauce

TOFU APPETIZER  12

Flash-fried tofu tossed in zesty Asian aioli, on a bed of mixed greens, topped with sesame seeds and sliced scallions



ENJOY FABULOUS FEATURED APPETIZERS

CAPITAL SHRIMP	12
PORTABELLA MUSHROOMS AND SLICED TENDERLOIN	12
PROSCIUTTO WRAPPED ASPARAGUS	10
TOFU APPETIZER	8
SHRIMP COCKTAIL	14
WARM ROASTED BAGUETTE	8
TRIO OF SLIDERS	12

At special pricing Monday - Friday, 4 - 6 pm

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 ILLNESSES.

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



SPICY



VEGETARIAN



GLUTEN-FREE



Salads

ADD GRILLED CHICKEN 12, GRILLED SHRIMP SKEWER 14, 5OZ SALMON FILET 16 , BEEF TIPS 18, 6OZ FILET 40

STEAK TENDERLOIN SALAD 28
Arugula and spinach greens tossed in blackberry balsamic vinaigrette, pickled red onions, chèvre fritter, avocado, almonds, fresh blackberries, topped with grilled tenderloin beef tips

UPGRADE TO A 6OZ CENTER CUT FILET..... 42
30

BLT BLACKENED SALMON SALAD
Spring greens tossed with green goddess dressing, crumbled bacon, red onion, grape tomatoes, avocado, crumbled feta, crispy wonton strips

CAPITAL PRIME SALAD 28
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

PRIME WEDGE 20
A wedge of fresh iceberg lettuce, topped with grape tomatoes, crispy bacon, red onions and bleu cheese crumbles, served with house bleu cheese dressing

KALE SALAD 18
Chopped marinated kale, tossed with bacon, crumbled pistachios, cherries, chèvre, red onions, almonds, broccoli

MARTHA'S VINEYARD SALAD 16
Red leaf lettuce tossed with raspberry maple vinaigrette, pine nuts, red onion rings and bleu cheese

GRILLED CHICKEN CAESAR SALAD 28
Grilled organic chicken breast atop crispy romaine, tossed in house-made Caesar dressing, garnished with grated Grana Padano cheese and housemade croutons (anchovies upon request)

BERRY SALAD 20
Red leaf lettuce tossed in raspberry maple vinaigrette with crumbled chèvre, shaved almonds, sliced strawberries, blueberries, and red onions

Ala Carte

BAKED POTATO 6
Rubbed with sea salt, served with a side of sour cream and whipped butter

UPGRADE TO LOADED BAKED POTATO WITH CHEDDAR CHEESE AND BACON FOR ADDITIONAL..... 5

TRUFFLE FRITES 10
Shoestring fries tossed with toasted garlic, Parmesan cheese and fines herbes, finished with truffle oil

MARINATED GRILLED ASPARAGUS 14
Fresh asparagus marinated in balsamic vinaigrette and grilled, drizzled with balsamic reduction, topped with grated Grana Padano cheese

UPGRADE TO PROSCIUTTO-WRAPPED FOR ADDITIONAL 6

MACARONI AND CHEESE 13
Creamy aged white cheddar, orange cheddar, and Parmesan with gemelli pasta

ADD FOR AN ADDITIONAL CHARGE:
LOBSTER CLAW MEAT..... 18
STEAK TIPS..... 16
MARINATED CHICKEN BREAST..... 12

FRIED BRUSSELS SPROUTS 16
Flash-fried Brussels sprouts with prosciutto, tossed in lemon juice, sea salt and red pepper flakes, served over garlic aioli

Soups

CLASSIC FRENCH ONION SOUP 12
Served with melted golden brown Swiss cheese on house crostinis

SEAFOOD CHOWDER 14
Array of fresh fish and crustaceans in a spicy tomato broth, served with crostinis

BEEF BARLEY 11
Classic celery, onion, carrot mirepoix with our house beef tips slow-cooked in beef stock, barley and herbs

SOUP DU JOUR 11
Ask your server for today's specialty

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

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

 SPICY

 VEGETARIAN

 GLUTEN-FREE



Prime Steaks

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, choice of ZIP sauce, compound butter or Hollandaise sauce, roasted garlic and chive whipped potatoes and marinated grilled asparagus. Add any soup, Wedge Salad, Michigan Kale, Martha's Vineyard, Caesar or Garden Salad for an additional charge with any entrée.

DRY-AGED NEW YORK 78
14 oz Dry-aged for 60 days, tender yet firm with a delicious Umami flavor

PRIME PORTERHOUSE 82
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 BONE-IN RIBEYE 78
18oz center cut USDA Certified Prime bone-in ribeye steak, Capital Prime's version of the traditional cowboy cut

PRIME BONE-IN FILET MIGNON 80
13oz center cut USDA Certified Prime bone-in beef tenderloin

PRIME TOMAHAWK STEAK 135
38oz of USDA Certified Prime French-trimmed bone-in ribeye

DINNER FOR 2 OPTION FOR A CHARGE OF..... 12

Cuts

Proudly serving the finest hand-selected and hand-cut USDA Prime & Aged Beef, Certified Angus Beef and Japanese A5 Wagyu Beef. All steaks are prepared with house-seasoning and broiled at 1800 degrees, add ZIP Sauce (gluten-free) to any cut. Cuts include daily seasonal vegetables and roasted garlic and chive whipped potatoes. Add any soup, Wedge Salad, Michigan Kale, Martha's Vineyard, Caesar, Garden Salad or an enhancement to your cut for an additional charge with any entrée.

FILET MIGNON
Beef tenderloin with succulent flavor and buttery texture
CHEF'S CHOICE 8OZ 48
PETITE FILET 6OZ 42

RIBEYE 48
14oz ribeye steak, high marbling content and flavor

NEW YORK STRIP 42
14oz New York strip, tender yet firm, high in flavor

SIRLOIN 34
8oz, lean and flavorful

AVOCADO BACON BURGER 30
House-ground beef patty, served on a Grand River Bakery brioche bun with melted white cheddar, spring mix lettuce, green goddess aioli, avocado, bacon jam, crispy onion straws, served with Parmesan beer battered fries

ENHANCEMENTS *excludes crab cake

<i>Blue Cheese</i> 6	<i>3oz Crab Cake</i> 20
<i>Sautéed Wild Mushrooms</i> ... 7	<i>5oz Lobster Tail</i> MARKET PRICE
<i>Caramelized Onions</i> 5	<i>Grilled Shrimp Skewer</i> 14
<i>Hollandaise Sauce</i> 5	<i>Scallops (2)</i> 18
<i>Au Poivre</i> 7	<i>5oz Salmon</i> 16
<i>Morel Cream Sauce</i> 13	<i>Steak Tenderloin Tip</i> 16
<i>Bacon Jam</i> 8	<i>Chicken Breast</i> 12
<i>ZIP Sauce</i> 3	<i>Compound Butter</i> 3

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

PAN-SEARED SALMON 40

Scottish salmon on creamy lemon butter orzo tossed with fresh spinach, basil leaves, and sautéed artichokes, plated with tomato bruschetta and micro basil

BLUEFIN TUNA 44

Sesame-crust, sushi-grade seared bluefin tuna, served on a crispy rice cake with Asian slaw, over orange ginger purée and avocado purée

Tuna seared to rare unless otherwise requested

GEORGE'S BANK "DAY BOAT" SCALLOPS 46

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

GREAT LAKES WALLEYE 34

Pan-fried Parmesan, panko herb crusted walleye, accompanied with roasted garlic and chive whipped potatoes, creamy coleslaw and house-made tartar sauce

SEAFOOD RISOTTO 52

Creamy risotto tossed in saffron stock, lemon marmalade, herbs, and Parmesan, served with a lobster leg and claw, two U6 shrimp, one seared scallop, topped with citrus salsa

PAN-SEARED SEA BASS 50

Chilean sea bass on black forbidden rice with charred leeks, grilled shiitake mushrooms, basil oil, and a table side pour of lemongrass ginger beurre blanc

LOBSTER RAVIOLI 54

Lobster ravioli tossed with shallots, shaved garlic, lobster leg and claw meat in an orange beurre blanc sauce, topped with roasted lobster tail and fresh chive batons

Chef Compositions

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

AIRLINE CHICKEN BREAST 36

Pan-seared airline chicken breast with crispy Parmesan herb potatoes, grilled bacon wrapped green beans, topped with miso honey mustard morel sauce

GRILLED CHICKEN CHORIZO PASTA 32

Ground chorizo, grilled eggplant, charred bell peppers, artichokes, spinach, and mezzis rigatoni noodles, tossed in a creamy sun dried tomato sauce, topped with grilled chicken breast, Grana Padano cheese and micro basil

BEEF PAPPARDELLE BOLOGNESE 28

Slow-cooked beef ragout with house-made truffle ricotta on pappardelle noodles, topped with Grana Padano cheese and micro basil, served with a toasted garlic butter baguette

CHARRED VEGETABLES AND PISTACHIO 28

Grilled shiitake mushrooms, asparagus tips, bok choy, eggplant, and fried tofu on a bed of warm coconut milk sweet potato puree topped with pistachio butter, eel sauce, and toasted pistachio crumble

DUCK BREAST 46

Pan-seared duck breast, seasoned with Chinese 5 spice on coconut milk sweet potato purée, served with marinated and grilled endive salad, tossed with mandarin oranges and mustard vinaigrette, plated with confit trumpet mushrooms, sweet plum sauce, and crumbled pistachios
(Chef recommends medium-rare)

JOE MAMA'S PILE OF PERCH 34

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




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 ILLNESSES

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



Prime Desserts

ALL BAKED DESSERTS ARE CREATED IN-HOUSE.

CARAMEL WARM BROWNIE CRÈME BRÛLÉE 14	ESPRESSO CHOCOLATE CHUNK
Vanilla custard caramelized and topped with a warm brownie, served with a tableside pour of house-made caramel	BREAD PUDDING 18
	Espresso chocolate and butterscotch bread pudding topped with a bourbon brown butter sauce and scoop of vanilla bean ice cream
PEACH COBBLER CHEESECAKE 18	ICE CREAM  6
Cinnamon swirl vanilla bean cheesecake atop brown butter graham cracker crust, topped with warm roasted peaches, streusel crumble, with a scoop of vanilla bean ice cream	Chocolate or vanilla bean. Add caramel or chocolate sauce
LIMONCELLO TIRAMISU 18	SORBET  8
Layers of ladyfingers brushed with limoncello liquor, mascarpone whipped cream frosting, lemon curd, topped with a tropical fruit relish	Your choice of lemon or mango sorbet
CARAMEL TOPPED CARROT CAKE 18	GELATO  10
Decadent carrot cake, served with walnuts, cream cheese frosting and a drizzle of housemade caramel	Raspberry White Chocolate

Coffee & Dessert Drinks

HEAVENLY MARTINI 12	NUTTY IRISHMAN 12
Baileys, Frangelico, Amaretto, Bread Pudding Liqueur	Bailey's, Frangelico, coffee and whipped cream
CHOCOLATE CHERRY 12	CAPPUCCINO 8
Tito's Vodka, Cognac, Creme de Cacao, Luxardo Liqueur, angostura bitters and a chocolate cherry to garnish	CAFFE LATTE 8
	ESPRESSO 8
SALTED CARAMEL MARTINI 12	DESSERT WINE & PORT
Vanilla Stoli, Salted Caramel Liqueur, sea salt and caramel	Fenn Valley 42 Ice Wine 12
KEOKE COFFEE 10	Graham's, Fine Ruby Port 7
Kahlua, Brandy, Creme de Cacao, coffee and whipped cream	Graham's, 10yr Tawny Port 12
ESPRESSO MARTINI 12	Graham's, 20yr Tawny Port 16
Kahlua, Ketel One and espresso	COGNAC
BROWN SUGAR CINNAMON AFFOGATO 12	Saglinac 8
Vanilla bean ice cream topped with Brown Sugar Cinnamon Liqueur, Whipped Cream Vodka and espresso	Courvoisier VSOP 13
	Pierre Ferrand "Amber" 15
	Martel "Cordon Bleu" 35
	Hennessy XO 45

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



SPICY



VEGETARIAN



GLUTEN-FREE

