

TIER 1
\$52 PER PERSON PLUS TAX AND GRATUITY



CAPITAL PRIME
STEAKS & SEAFOOD

Private Dining
(No Substitutions)

SALAD

CAESAR SALAD

MARTHA'S VINEYARD SALAD

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

ENTRÉE

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

MARINATED SIRLOIN

8oz lean and flavorful

SCOTTISH SALMON

Skin on, served with brown butter sauce

LEMON BUTTER CHICKEN

Two pan-seared chicken breasts topped with lemon caper beurre blanc

BUTTERNUT SQUASH RAVIOLI

Served with brown butter sauce, topped with crispy sage

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

MARTHA'S VINEYARD SALAD

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

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

SCOTTISH SALMON

With peach bourbon sauce

CHICKEN FRANCESE

Pan-seared with creamy lemon butter pan sauce

Vegetarian Option Upon Request

DESSERT

SEASONAL CHEESECAKE

CHOCOLATE CAKE

TIER 3
\$77 PER PERSON PLUS TAX AND GRATUITY



CAPITAL PRIME
STEAKS & SEAFOOD

Private Dining
(No Substitutions)

SALAD

CAESAR SALAD

MARTHA'S VINEYARD SALAD

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

CAPITAL WEDGE SALAD

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

ENTRÉE

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

RIBEYE STEAK

14oz Ribeye steak with high marbling content and flavor

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

Grilled with creamy lemon butter pan sauce

CHILEAN SEA BASS

Chilean sea bass seasoned and pan-roasted, topped with hollandaise sauce

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

Vegetarian Option Upon Request

DESSERT

SEASONAL CHEESECAKE

CHOCOLATE CAKE

TIER 4
\$95 PER PERSON PLUS TAX AND GRATUITY



CAPITAL PRIME
STEAKS & SEAFOOD

Private Dining
(No Substitutions)

SALAD

CAESAR SALAD

KALE SALAD

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

MARTHA'S VINEYARD SALAD

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

ENTRÉE

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

All steaks served Medium

PRIME BONE-IN RIBEYE

18oz center cut USDA Certified Prime bone-in ribeye steak

DRY-AGED NEW YORK STRIP

14oz Dye-Aged New York Strip

PRIME BONE-IN FILET MIGNON

13oz center cut USDA Certified

FILET OSCAR

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

SEAFOOD RISOTTO

Creamy risotto in a saffron stock, herbs, and Parmesan, tossed with a lobster leg and claw, two U6 shrimp, seared scallop, topped with corn mango salsa

AIRLINE CHICKEN BREAST

Pan-seared airline chicken breast with crispy Parmesan herbed potatoes, grilled asparagus, topped with miso honey mustard morel sauce

LOBSTER TAIL

With grilled asparagus, Parmesan herbed crispy potatoes and drawn butter

Vegetarian Option Upon Request

DESSERT

CARROT CAKE

SEASONAL CHEESECAKE

BREAD PUDDING