

The Grille Room

{at the Capital City Club}

Starters

FOR THE TABLE

Share. Interact. Begin.

Crab Dip and Black Bean Fondue

Lump crab, guacamole, béchamel, black beans and pita chips 16.00

Crispy Hearts of Palm

Sun-dried tomato aioli and quinoa salad 11.25

Blue Cheese & Applewood Bacon Chips

Served with a side of blue cheese dipping sauce 10.00

Garlic Chicken Flatbread

Balsamic braised onions, roasted red pepper and fresh mozzarella 10.00

Tortilla Chips and Poblano Queso

5.00

Provoletta

Sun-dried tomatoes, oregano, Greek olive oil and crispy baguette 9.00

Entrees

FOR THE HEART

Substantive. Full. Passion.

Dijon Turkey Sandwich

Shaved smoked turkey, bacon, shredded lettuce, tomato and Swiss cheese served on toasted rye bread with Dijon horseradish aioli 12.75

Dr. Pepper Braised Pork Tacos

Flour tortillas, braised pork shoulder and jack cheese. Served with jicama slaw, salsa, sour cream and guacamole. 13.50

Trio of Sliders

Veal parmesan, chicken and classic burger 12.00

Buffalo Chicken Wrap

Crispy chicken, bacon, lettuce, tomato and blue cheese dressing all wrapped in a grilled sun-dried tomato tortilla 11.50

Classic Burger

Fire grilled Angus burger served with lettuce, tomato, onion and your choice of one topping 9.50

Fried Green Tomato BLT

Toasted wheatberry bread 9.95

FOR THE SNACK

Light. Sample. Begin.

Wasabi Tempura Ahi Tuna

Crispy ahi tuna roll with daikon cucumber salad, sticky rice and a duo of Asian sauces 19.50

Portobello en Croute

Portobello duxelle, sun-dried tomato, basil and Gruyère cheese baked in puff pastry with red pepper puree 14.25

Jamaican Jerk Wings

Mojo dipping sauce 12.00

Buffalo Shrimp

Crispy rock shrimp served with a side of ranch dipping sauce 10.50

Pork Vegetable Spring Roll

Sweet chili dipping sauce 9.50

Mandarin Hoisin Sea Scallops

Pan seared with mandarin oranges, crispy rice noodles and hoisin 12.50

FOR THE SOUL

Comfort. Filling. Classic.

Pan Seared Crab Cake

Risotto, spinach and lemongrass corn jus 25.95

Whole Wheat Pasta

Seared sea scallops, lump crab, wilted spinach, sun-dried tomato and toasted pine nuts 21.00

Fire Grilled Top Sirloin

Stacked potatoes, roasted tomato and grilled asparagus 20.00

Jack Daniel's® BBQ Baby Back Ribs

Fire grilled and served with crispy slaw and French fries 18.00

BBQ Chicken Salad

Mixed greens, fried green tomatoes, bacon, blue cheese crumbles and BBQ dressing 12.50

Acapulco

Pan seared shrimp and scallops with crisp romaine, avocado, tomatoes, croutons and spicy island dressing 15.75

FOR THE INDULGENCE

Please ask your server to delight in our tempting desserts.

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RED

Glass

Clos du Bois Pinot Noir 9.00
St. Clement Merlot 12.00
Honig Cabernet Sauvignon 14.00
La Terre Merlot 5.00
La Terre Cabernet 5.00
Terrazas Malbec 9.00
Beaulieu Vineyard BV Cabernet Sauvignon 11.00
Stags' Leap Winery Cabernet Sauvignon 25.00

Bottle

MacMurray Pinot Noir 58.00
Ste. Michelle Cold Creek Estate Merlot 45.00
Chimney Rock Cabernet 120.00
St. Francis Cabernet 40.00
Ravenswood Vintners Blend Zinfandel 31.00

WHITE

Glass

Korbel Sparkling Wine 10.00
Ecco Domani Pinot Grigio 8.00
Chateau Ste. Michelle Riesling 9.00
La Terre Chardonnay 5.00
La Terre White Zinfandel 5.00
Estancia Chardonnay 9.00
Joel Gott Sauvignon Blanc 8.00
Kendall Jackson Vintner's Chardonnay 9.00

Bottle

Veuve Clicquot Yellow Label Champagne 95.00
Caposaldo Pinot Grigio 34.00
Kim Crawford Sauvignon Blanc 39.00
Sonoma Cutrer Russian River Chardonnay 63.00
Beringer Chardonnay 42.00

BEER

Cold beer, good food, warm friends

Handles

Michelob Amber Bock 3.75
Miller Light 3.75
Lonerider Sweet Josie 3.75

Bottles

Blue Moon 4.50
Corona 5.50
Corona Light 5.50
Stella Artois 5.50
Heineken 5.50
Heineken Premium Light 5.50
Michelob Ultra 4.50
Coors Light 4.50

LIBATIONS

Seasonal. Signature. Experimental.

Ketel One Cape Cod

9.75

ABSOLUT PEPPAR Bloody Mary

9.75

Grey Goose Melon Ball Martini

9.75

Hendrick's Martini

10.50

Firefly Palmer

8.50

Grille – Cap's Grille was designed to give our members a more casual atmosphere. Come in and enjoy the sunset, or your favorite games on our four t.v.'s!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

✧ Capital City Club, Raleigh | 411 Fayetteville | (919) 832.5526 | www.capitalraleigh.com ✧