



DUNWOODY  
*Restaurant*  
WEEK

**JUNE 8-15, 2019**

8<sup>TH</sup> ANNUAL

**The Capital Grille 2019 Dunwoody Restaurant Week  
Prix Fixe Dinner Menu (per person)**

**First Course** *(choose one)*

Wedge with Bleu Cheese and Smoked Bacon  
Field Greens Salad with Parmesan Vinaigrette  
New England Clam Chowder

**Second Course** *(choose one)*

Filet Mignon (8 oz)  
Bone-In Dry Aged NY Strip (14 oz)  
Roasted Chicken with Baby Potatoes and Mediterranean Olives  
Seared Citrus Glazed Salmon with Marcona Almonds and Brown Butter

**Additional offerings** (\$12)

Grilled Jumbo Shrimp, Maine Lobster Tail, Crab Oscar

**Chef's Suggestions - Elevate your dining experience**

Sliced Filet Mignon, Roasted Wild Mushrooms (add \$10)  
Bone-In Kona Crusted Dry Aged NY Strip (18 oz) with Shallot Butter (add \$10)  
Veal Tomahawk Chop with Gorgonzola Butter and Cherry Mostarda (add \$15)

*Accompaniments:* Sam's Mashed Potatoes, French Beans with Heirloom Tomatoes

**Dessert** *(choose one)*

Flourless Chocolate Espresso Cake  
Cheesecake with Seasonal Berries

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[dunwoodyrestaurantweek.com](http://dunwoodyrestaurantweek.com)