



T H E
CAPITAL[®]
G · R · I · L · L · E

WE WINE. WE DINE.

Eat, Drink, Breathe.

When does a special occasion begin? Some would say with the caviar. Or the uncorking of a fabulous champagne. At The Capital Grille, your dining experience begins the moment you step through our doors into the sort of elegance that loosens its tie and laughs easily. Only then can you truly relax and enjoy the culinary artistry of nationally acclaimed steaks, chops and seafood. Of course, our award-winning wine list certainly does nothing to detract from the feeling that, as occasions go, this one is special indeed.







Connoisseurs of anticipation...

At The Capital Grille, your smallest wishes add up to one grand evening. From servers who are as attentive as they are unobtrusive, to a dedicated staff who plans the flow of your event, we don't miss a thing. All so that you don't miss one important moment.

Acclaimed cuisine. Perhaps the world-renowned Michelin Guide says it best: "Juicy dry aged steaks...grilled precisely to your liking." Our Executive Chef has perfected such dishes as the Kona Crusted Dry Aged Sirloin, Porcini Rubbed Delmonico, Seared Citrus Salmon and the signature Cold Shellfish Platter. Go à la carte, or let our Executive Chef customize a menu especially for your guests.



Celebrated wine cellar. Only a much-lauded wine list will suffice to accompany the perfect meal. With more than 5,000 bottles from the legendary vineyards of California, France, Italy and Australia, why not tour the globe with us? You may even request a rare selection from our exclusive Captain's List. After all, hosting vintage events is what The Capital Grille is all about.





Las Vegas Private Dining

Make The Capital Grille Yours.

Sales Manager
Alexis Lundeen

Managing Partner
Stephen Palermo

Executive Chef
David Sacco



The Magnum Room

Every private dining room is elegantly appointed with the warmth of mahogany, the comfort of leather and the glow of brass accents. All offer you the intimate atmosphere that makes special gatherings, well, special.

Our private dining rooms and seating capacities are:

The Magnum Room - 40

The Club Room - 30

The Wine Cellar - 18

The Tasting Room - 18

Audio Visual equipment is available upon request.



"This is a restaurant that tends to be enormously satisfying."

—Las Vegas Life

Las Vegas Private Dining



The Magnum Room (14'11" W x 32'3" L)



The Club Room (15'3" W x 24'3" L)



Hors d'Oeuvres

SHRIMP COCKTAIL • \$36 DOZ

SESAME SEARED TUNA ON ENGLISH CUCUMBER \$42 DOZ

MINIATURE LOBSTER AND CRAB CAKES • \$51 DOZ

FRESH TOMATO AND MOZZARELLA CROSTINI • \$23 DOZ

SLICED SIRLOIN CROSTINI WITH ROQUEFORT AND BALSAMIC ONIONS • \$38 DOZ

WILD MUSHROOM AND BOURSIN CROSTINI • \$23 DOZ

PROSCIUTTO AND FIG CROSTINI • \$23 DOZ

SEA SCALLOPS WRAPPED WITH PROSCIUTTO • \$44 DOZ

CRISPY LOBSTER FRITTERS • \$34 DOZ

SMOKED NORWEGIAN SALMON ON ONION PITA CRISPS • \$29 DOZ

LOLLIPOP LAMB CHOPS WITH 12-YEAR AGED BALSAMIC • \$56 DOZ

THE GRILLE'S STEAK TARTARE • \$34 DOZ

RISOTTO FRITTERS WITH FRESH MOZZARELLA AND PROSCIUTTO • \$27 DOZ

Display Platters

CHEF'S SELECTION OF CHILLED SEAFOOD – SHRIMP, OYSTERS, LOBSTER, AND KING CRAB
\$96 SERVES SIX GUESTS

IMPORTED AND DOMESTIC ARTISANAL CHEESES
\$7 PER GUEST

FRESH SEASONAL VEGETABLES LIGHTLY GRILLED
\$6 PER GUEST

NOT INCLUSIVE OF TAX OR GRATUITY



Hors d'Oeuvres Packages

\$10 PER PERSON (SELECT THREE)

SMOKED SALMON ON ONION PITA CRISPS

WILD MUSHROOM CROSTINI

PROSCIUTTO AND FIG CROSTINI

TOMATO AND FRESH MOZZARELLA CROSTINI

\$15 PER PERSON (SELECT THREE)

THE GRILLE'S STEAK TARTARE

RISOTTO FRITTERS WITH FRESH MOZZARELLA AND PROSCIUTTO

SLICED SIRLOIN CROSTINI WITH ROQUEFORT AND BALSAMIC ONIONS

CRISPY LOBSTER FRITTERS

\$20 PER PERSON (SELECT THREE)

SHRIMP COCKTAIL

LOLLIPOP LAMB CHOPS WITH 12-YEAR AGED BALSAMIC

SEA SCALLOPS WRAPPED WITH PROSCIUTTO

MINIATURE LOBSTER AND CRAB CAKES

NOT INCLUSIVE OF TAX OR GRATUITY