

CAPITAL CITY GRILL



3535 S. Sherwood Forest Blvd. • Baton Rouge • 225 - 291 - 2233
 100 Lafayette Street • Baton Rouge • 225 - 381 - 8140

~APPETIZERS~

GARDEN FRESH SALSA—served with tortilla chips.....	4
SPINACH CON QUESO—served with tortilla chips.....	7
CRAB CAKES—Beurre blanc sauce.....	10
FRIED GREEN TOMATOES—topped with hollandaise sauce.....	8
SEAFOOD STUFFED MUSHROOMS—topped with hollandaise sauce.....	8
CRAB CLAWS—fried.....	10
AHI TUNA CHIPS—seared tuna with Asian slaw, spicy chile and sweet sesame sauce. Served on a crispy plantain chip.....	10
SEAFOOD BALLS—served with remoulade sauce.....	8

~SOUPS & SALADS~

SHRIMP AND ARTICHOKE SOUP.....	6
CHICKEN AND ANDOUILLE GUMBO.....	6
HOUSE SALAD—cheese, diced tomatoes, cucumbers and croutons.....	7
CAESAR SALAD—Romaine, croutons, parmesan and Caesar dressing.....	7
Add chicken or shrimp.....	5
GREEK PASTA SALAD—Penne pasta tossed with black olives, artichoke hearts, Roma tomatoes and Basil Vinaigrette topped with grilled chicken and Feta.....	11
BLT SALAD—Romaine, diced tomatoes, bacon, sliced egg, bleu cheese crumbles, ranch dressing.....	10
CRISPY CRAWFISH SALAD—House salad with hazelnut dressing.....	12
PECAN CHICKEN SALAD—served over our House Salad.....	11
TENDERLOIN SALAD—grilled filet medallions served over Caesar salad topped with bleu cheese crumbles and Diced Roma tomatoes.....	12

Our dressings are made in house and include: Dijon Honey Mustard, Ranch, Bleu Cheese, Basil Vinaigrette, Caesar & Hazelnut

~SANDWICHES & BURGERS~

SMOKED TURKEY SANDWICH—topped with Swiss, mayo, lettuce and tomatoes.....	8
CHEESE BURGER—8 oz Black Angus, with cheddar cheese, mayo, mustard, lettuce, tomatoes, onions and pickles.....	9
BACON SWISS BURGER—8 oz Black Angus, with mayo, mustard, lettuce, tomatoes, onions and pickles.....	10
CCG BURGER—8 oz Black Angus with caramelized onions, jalapeño peppers sautéed mushrooms, red peppers and topped with mozzarella.....	11
NEW ORLEANS POBOY—choice of shrimp, fish, or oysters.....	9
CLUB SANDWICH—turkey, ham, bacon, Swiss, cheddar, lettuce, tomatoes.....	10
FRENCH DIP—topped with Swiss, served with Au Jus and horseradish sauce on the side.....	10
CHICKEN SALAD SANDWICH—topped with Swiss, bacon, lettuce, tomatoes and Honey Dijon.....	10
CHICKEN MELT SANDWICH—grilled, with cheddar cheese, lettuce, tomatoes, onions and pickles.....	10
MAHI MAHI SANDWICH—grilled or blackened, with lettuce, tomatoes, onions and pickles.....	11

~FISH & SEAFOOD~

FISH TACOS—fried Mahi Mahi, cheddar, cilantro, lime juice, chips and salsa.....	10
ST. FRANCIS—fried fish topped with Beurre blanc sauce. Served with rice and the daily vegetable.....	13
FRIED FISH—served with french fries.....	12
CRAWFISH ETOUFFEE—served with the daily vegetable.....	14
SOFT SHELL ORLEANS—topped with crawfish etouffee and served with fries.....	17
THE ORLEANS—fried fish filet topped with Crawfish Etouffee. Served with french fries.....	16
GRILLED SHRIMP—served with the daily vegetable and rice.....	16
FRIED SHRIMP—served with french fries.....	16
SESAME TUNA—grilled or blackened and topped with a toasted sesame sauce. Served with rice, and the daily vegetable.....	16
SEAFOOD PASTA—Penne pasta, shrimp and crawfish in a spicy cream sauce.....	15
EGGPLANT PIROGUE—seafood stuffed and topped with hollandaise sauce.....	15

~BEEF, CHICKEN & PORK~

GRILLED CHICKEN BREAST—served with rice and the daily vegetable.....	12
BLACKENED CHICKEN BREAST—served with parmesan smashed potatoes and the daily vegetable.....	13
CHICKEN FINGER PLATTER—served with french fries.....	11
CCG CHICKEN BREAST—topped with caramelized onions, jalapeño peppers, sautéed mushrooms, Red peppers and mozzarella. Served with rice and the daily vegetable.....	13
SOUTHWESTERN PASTA—Penne pasta, chicken and peppers in a spicy cream sauce.....	13
PORK CHOPS—french cut and grilled. Served with parmesan smashed potatoes.....	18
Add small House or Caesar salad.....	4
RIBEYE—12oz served with parmesan smashed potatoes and a salad.....	20
FILET MIGNON—9oz served with parmesan smashed potatoes and a salad.....	25

~SIDES~

FRENCH FRIES.....	2
MAC AND CHEESE.....	4
SMASHED POTATOES.....	3
SWEET POTATO FRIES.....	4
DAILY VEGETABLE.....	3

~DESSERT~

CHOCOLATE CAKE.....	5
CARROT CAKE.....	5
BREAD PUDDING.....	5

*We fry all food in zero trans fat canola oil.
 To better serve you, no more than 10 checks per table please. A gratuity of 18% will be added to parties of six or more.
 We accept American Express, Master Card, Visa and Discover.*

No checks please.

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~WHITE WINE~

	GLASS	BOTTLE
CHARDONNAY, HESS SELECT, Monterey, California	7	26
CHARDONNAY, THE CRUSHER, Napa, California	8	30
CHARDONNAY, JOEL GOTT, Napa, California	N/A	34
CHARDONNAY, LA CREMA, Sonoma	9	32
WHITE BLEND, CONUNDRUM, Napa, California	11	40
PINOT GRIGIO, SANTA MARGARITA, Italy	10	38
SAUVIGNON BLANC, BRANCOTT, Marlborough, New Zealand	7	26
MONTEVINA WHITE ZINFANDEL, Amador, California	6	23
FRISK RIESLING, Alpine Valley, Australia	7	26
MUMM NAPA SPARKLING, Napa	8.5	35

~RED WINE~

PINOT NOIR, HOB NOB, France	7	26
PINOT NOIR, LA CREMA, Sonoma	10	38
MERLOT, RED DIAMOND, Washington	8	30
MERLOT, CYT CASILLERO DEL DIABLO, Chile	7	26
MERLOT, STERLING VINTNER'S COLLECTION, Monterey	9	34
CABERNET SAUVIGNON, AQUINAS, Napa, California	7	26
CABERNET SAUVIGNON, CSM INDIAN WELLS, Washington	8	30
CABERNET SAUVIGNON, HESS ALLOMI, Napa Valley, California	8	30
CABERNET SAUVIGNON, SIMI, Alexander Valley, California	12	45
ZINFANDEL, BOGLE, Lodi, California	8	32
ZINFANDEL, NAPA CELLARS, Napa	N/A	32
LAYER CAKE SHIRAZ, South Australia	8	30
D'ARDENBERG STUMP JUMP RED, Australia	N/A	30
TAMARI MALBEC, Argentina	7	26

~PROPRIETARY WINE - BOTTLE ONLY~

STAGS' LEAP CHARDONNAY, Napa Valley, California	54
CAKEBREAD SAUVIGNON BLANC, Napa	45
TATTINGER, CHAMPAGNE, France	68
DOM PERIGNON, Champagne, France	200
FOLEY PINOT NOIR, Central Coast, California	70
SILVERADO MERLOT, Napa	42
STAGS' LEAP MERLOT, Napa Valley, California	68
JORDAN CABERNET SAUVIGNON, Alexander Valley, California	89

~COCKTAILS~

- LOWER MANHATTAN— Woodford Reserve and sweet vermouth served up
 OLD FASHIONED—A classic. Woodford Reserve over ice
 CAJUN BLOODY MARY—Our signature mix complete with spice and garnished with spiced beans
 GOLDEN MARGARITA—Top Shelf with Jose Cuervo Especial, Cointreau, Grand Marnier
 served on the rocks
 VANILLA WHITE RUSSIAN—Stoli Vanilla Vodka, Kahlua and cream served on the rocks
 MIMOSA COCKTAIL—Grand Marnier and Sparkling Wine garnished with a fresh orange slice
 WINE SPRITZER—A relaxing refreshment Chardonnay and club soda served with a lime
 KEY WEST COCKTAIL—A house favorite. Bacardi, Malibu Coconut Rum, Midori Melon Liquor
 with a blend of citrus flavor
 MOJITO—Bacardi Rum, mint, sugar, fresh lime and soda
 PINEAPPLE MARTINI—Pineapple infused Vodka

~ Menu selection subject to change.