

Wines by the Glass

Whites	<i>*vintage subject to change without notice</i>	<i>Glass</i>	<i>Bottle</i>
Sparkling.....	Kenwood, "Yalupa", CA.....	9.....	34
Moscato d' Asti.....	Tintero, Italy '12.....	8.5.....	32
Riesling.....	Bel Lago, Leelanau, MI '11 (semi-sweet).....	8.....	30
White Blend.....	Burgdorf's, Spartan White, MI '12 (semi-sweet).....	10.....	38
Roussanne.....	Stolpman Vineyards, "L'Vion," Santa Ynez, '11.....	11.....	42
Chardonnay.....	Greg Norman, Australia '12.....	9.....	34
Chardonnay.....	Morgan, "Highland," Monterey, CA '12.....	15.....	58
Pinot Grigio.....	Bel Lago, Leelanau, MI '11.....	9.....	34
Sauvignon Blanc.....	CP Select, CA '12.....	8.5.....	32
White Blend.....	Waterbrook, Melange Blanc, Columbia Valley, WA '10.....	8.5.....	32
Chenin Blanc.....	Robertson, South Africa '13.....	7.....	26

Reds	<i>Glass</i>	<i>Bottle</i>	
Cabernet Sauvignon.....	Domaine Berrien, South-West '12.....	9.....	34
Cabernet Sauvignon.....	Finca De Cero, Mendoza, Argentina '10.....	14.5.....	56
Pinot Noir.....	The Path, CA '12.....	8.....	30
Pinot Noir.....	King Estates, "Acrobat," OR '12.....	14.....	54
Malbec.....	Tres Exilos, Mendoza, Argentina '12.....	8.....	30
Carmenere.....	Koyle, Reserve, Chile '12.....	10.5.....	42
Petite Syrah.....	Villa San Juliette, Paso Robles, CA '11.....	8.5.....	32
Merlot.....	Folie a Deux, Alexander Valley, CA '11.....	10.5.....	40
Grenache Blend.....	La Grange dePiugier, Cote du Rhone, France '12.....	9.....	34
Zinfandel.....	Starry Night, Lodi, CA '12.....	9.....	34

House Wine	
White Zin, Chardonnay, Cabernet & Merlot.....	6..... 22

By the Bottle

Bubbles		Reds			
124 Champagne.....	Vueve Clicquot, France NV.....	75	151 Cabernet Sauvignon.....	Honig, Napa, CA '12.....	82
125 Cava.....	Covides, Brut Rsv, NV.....	36	152 Cabernet Sauvignon.....	Phelps, "Fogdog," Napa, CA '11.....	65
126 Sparkling Moscato.....	Tintero, Italy '12.....	32	153 Cabernet Sauvignon.....	Angulo Innocenti, Argentina '11.....	47
			154 Cabernet Sauvignon.....	Stag's Leap, "Artemis," CA '11.....	92
			155 Cabernet Blend.....	Cousino Macul "Finis Terrae," Chile '10.....	52
			250 Pinot Noir.....	Pine Ridge, "Forefront," CA '12.....	52
White Wine			251 Pinot Noir.....	Pali Estate, OR '11.....	50
201 Chardonnay.....	Rombauer, Carneros, CA '12.....	69	252 Pinot Noir.....	Stemmler, Carneros, CA '12.....	50
202 Chardonnay.....	Verget "Terres de Pierre," Chablis, France '11.....	58	253 Pinot Noir.....	Decoy, Sonoma, CA '12.....	48
203 Chardonnay.....	Cakebread, CA '12.....	75	350 Merlot.....	Hall, Sonoma, CA '10.....	55
204 Chardonnay.....	Failla, Sonoma, CA '12.....	53	351 Merlot Blend.....	Les Grands Marechaux, France '09.....	38
300 Sauvignon Blanc.....	Gamble Family, CA '11.....	40	352 Malbec.....	Luigi Bosca, "Reserve," Argentina '10.....	44
301 Sauvignon Blanc.....	Spy Valley, Marlborough, New Zealand '12.....	40	353 Syrah.....	Fess Parker, Santa Barbara, CA '11.....	44
302 Sauvignon Blanc.....	Girls in the Vineyard, CA '11.....	36	354 Petite Sirah.....	Angels Secret, CA '10.....	36
303 Pinot Grigio.....	Chantal, Old Mission, MI '12.....	28	450 Chianti Classico.....	Rocca di Montagrossi, Italy '11.....	72
304 Pinot Grigio.....	Santa Margherita, Italy '13.....	55	451 Zinfandel.....	Renwood, "Fiddletown," CA '11.....	45
400 Pinot Grigio.....	Principe Dei Conti, Italy '12.....	26	452 Zinfandel.....	Forchini, Dry Creek, CA '11.....	32
401 Riesling.....	August Kesseler, Germany '12.....	30	454 Red Blend.....	45 North "Red," Leelanau, MI '12.....	45
402 Pinot Blanc.....	Left Foot Charley, MI '12.....	46			
403 Riesling.....	Left Foot Charley, MI '12.....	35			

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Beer

Please ask your server for our current Draft Selection

Lagers, Pilsners, Wheat Beers & Ciders		Stouts and Beyond	
Odd Side, "Citra Pale Ale," MI (5.75%).....	4	Blue Mountain Barrel House, "Dark Hallow," VA (375 ml 10%).....	9
Warsteiner, Lager, Germany (4.6%).....	4	Guinness, Extra Stout, Ireland (6%).....	4
Ommegong, "Hennepin," NY (7.7%).....	7	Dogfish Head, "Burton Baton" DE (10%).....	7
Mendocino Brewing, "Red Tail Ale," CA (6.1%).....	4	North Coast, "Old Rasputin," CA (9%).....	5
Vandermill Cider, MI (16oz can, 5.5%).....	7	Samuel Smith, Oatmeal Stout, England (5%).....	4
Avery, "White Rascal," CO (5.6%).....	4	Coopers, Xtra Stout, Australia (6.3%).....	4
Victory, "Prima Pils", PA (5.3%).....	4	New Holland, "Dragons Milk," MI (10%).....	7
Hacker Pschorr, Wheat, Germany (5.5%).....	5		
		IPAs	
Brown Ale, Porters, Belgians		Lagunitas, "Little Sumpin' Sumpin'" CA (7.5%).....	5.5
Short's, "Soft Parade," Fruit Beer, MI (9%).....	4	Founders, "All Day IPA", MI (4.7%).....	4
Victory, "Golden Monkey" Triple, Belgium (9.5%).....	4	Clown Shoes, "Tramp Stamp", MA (7%).....	4
Duvel, Strong Pale Ale, Belgium (8.5%).....	7	Round Barn, Oak-Aged, MI (6.9%).....	4
Founders, Porter, MI (6.5%).....	5	New Holland, "Mad Hatter," MI (5.8%).....	4
Saugatuck Brewing, ESB Amber, MI (5.5%).....	4	Short's, Huma Lupa Licious, MI (6.9%).....	4
Keweenaw, Liftbridge Brown, MI (can 5%).....	4		
Spaten, "Optimator," Germany (7.6%).....	5.5	Also Available	
		Bud Light, Miller Light, Amstel Light, Heineken, Kalibar, Labatt	

CAPITAL PRIME STEAKS & SEAFOOD

Appetizers

Scallops Dynamite 🌶️🌶️ Five bay scallops in a half shell, baked with a spicy crab crust and finished with a basil drizzle **14**

Oyster Rockefeller Four seasonal oysters stuffed with a blend of breadcrumbs, fresh herbs, spinach and bacon. Finished with Pernod and topped with freshly-grated parmesan **14**

Spicy Stuffed Poblano Peppers 🌶️ A spice lover's dream. Stuffed with a blend of habañero cheese and Serrano chilies, served on a bed of jalapeño salsa verde **10.5**

Ahi Tuna Tartar Sashimi grade tuna, avocado, ginger, ponzu, and crispy wontons **13.5**

Capital Shrimp Crispy shrimp tossed in our house made zesty remoulade **11**

Tuscan Bruschetta 🌶️ Grilled baguettes topped with a rustic tapenade of artichoke hearts, capers, tomatoes and Parmesan finished with a balsamic reduction **10**

Prince Edward Island Black Mussels Mussels tossed in a traditional white wine herbed broth of fire-roasted tomatoes, garlic, fresh basil and white wine, served with a house made crostini **11.5**

Calamari Flash fried calamari with fire-roasted tomatoes and lemon caper beurre blanc sauce **11**

Portabella Mushrooms and Sliced Tenderloin Marinated and grilled, served with our zip sauce **13**

CP Cakes Trio of Maryland lump crab meat and baby shrimp cakes atop red pepper coulis and served with a house made aioli **13.5**

Beef Carpaccio Traditional thinly sliced certified Angus Beef topped with an olive oil and balsamic reduction, garnished with a salad of baby arugula and capers **11**

Happy Hour

Enjoy our fabulous appetizers for half off regular price Mon-Fri, 3:00 -6:00 pm. Late Night Happy Hour 9:30-11:00pm Fri & Sat.

Sides / A la Carte

Sides may be purchased à la carte or substituted for entrée sides for an additional 2.

Marinated Grilled Asparagus 🌶️ **6**

Creamed Spinach 🌶️ **6**

Sauteed Sweet Potatoes 🌶️ **6**

Red Skin Potatoes 🌶️ **5**

Idaho Baked Potato 🌶️ **5**

Pommes Frites **5**

Salads and Soups

Salmon Salad Grilled Nova Scotia salmon served over mixed greens tossed in raspberry-maple vinaigrette, grilled red bell peppers, oven roasted roma tomatoes, boursin cheese and shoestring fries **15**

Steak Tenderloin Salad Certified Angus Beef tips served over mixed greens tossed in balsamic vinaigrette with grilled bell peppers, oven roasted roma tomatoes, chevre cheese and finished with crispy onions **16**

Niçoise Salad 🌶️ Seared rare Ahi tuna served on a bed of spring mix, topped with eggs, green beans, artichoke hearts, red skin potatoes, roasted romas, kalamata olives and anchovies, finished with citrus vinaigrette **15.5**

Caesar Salad Crispy romaine tossed in our traditional Caesar dressing with house made croutons finished with fresh shaved parmesan cheese (anchovies upon request) **8**

Martha's Vineyard Salad 🌶️🌶️ Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed in a raspberry-maple vinaigrette **8.5** *Side salad portion available with entrées for a charge of 2.5*

Caprese Salad 🌶️🌶️ Fresh mozzarella cheese and vine ripened tomatoes drizzled with balsamic glaze, extra virgin olive oil, and basil **8.5** *Side salad portion available with entrées for a charge of 2.5*

The Prime 🌶️ Our signature salad featuring roasted golden and red baby beets, brussel sprouts, pickled purple onions, pistachios and goat cheese tossed with bibb and lollo rossa greens finished with corn bread croutons and a red wine vinaigrette dressing **13.5**

Michigan Kale Salad 🌶️ Fresh Michigan baby kale, Michigan dried cherries, bleu cheese, apples, and crispy bacon tossed in citrus vinaigrette, finished with candied pecans **8.5** *Side salad portion available with entrées for a charge of 2.5*

Complements for Salads

Grilled chicken breast (6oz) 5

Grilled beef tenderloin tips (4oz) 8

Grilled Gulf shrimp (5 each) 6

Grilled Nova Scotia salmon (4oz) 7

Sesame-Crusted Ahi Tuna (4oz) 8

Classic French Onion Soup With aged swiss cheese **6**
Available with entrées for a charge of 3

Seafood Chowder 🌶️ Array of fresh fish and crustaceans in a spicy tomato broth served with crostini **7**
Available with entrées for a charge of 4

Beef Barley **5**

Soup Du Jour **5**

Cuts

All steaks are prepared with house seasoning and broiled at 1800 degrees. Served with our zip sauce, seasonal vegetables, and boursin cheese whipped potatoes. Complemented with your choice of soup du jour, house or caesar salad.

Rare: very red, cool center **Medium Rare:** red, warm center **Medium:** pink center **Medium Well:** center slightly pink **Well Done:** broiled throughout, no pink

(12oz) Ribeye
Grilled aged Certified Angus Beef Ribeye steak **28**

(8oz) Filet Mignon
Center cut aged Certified Angus Beef tenderloin **30.5**

(12oz) New York Strip
Grilled aged Certified Angus Beef center cut strip **28.5**

Filet Siciliano Two 3oz Certified Angus Beef tenderloin medallions, lightly breaded and sautéed, finished with zip sauce **28.5**

Colorado Lamb Chops Three grilled Mediterranean marinated Colorado lamb chops **30.5**

(14oz) Manhattan Our aged bone in center cut Certified Angus Beef New York strip steak **39.5**

(6oz) CP Butler
Traditional grilled flat iron Certified Angus Beef steak **21.5**

(6oz) Filet Mignon
Center cut aged Certified Angus Beef tenderloin **25.5**

(10oz) Sirloin Au Poivre 🌶️🌶️ Certified Angus Beef seasoned with cracked tricolor peppercorns and finished with a cognac demi glace sauce **24.5**

Little Town Farms Stuffed Pork Chop 🌶️ A center cut pork chop, stuffed with a blend of wild mushrooms and boursin cheese, oven roasted and finished with marsala wine and a touch of butter **23**

(17oz) Cowboy Ribeye Our version of the traditional Certified Angus Beef Cowboy cut, served bone-in **42.5**

Enhancements

Blue Cheese Crust **3** **5oz Lobster Tail** 🌶️ **11**
Sautéed Wild Mushrooms **4** **Grilled Gulf Shrimp (5 each)** 🌶️ **6**
2.5oz CP Cake **6** **Caramelized Onions** 🌶️ **2**

Fish and Seafood

Served with a red quinoa basmati rice blend and seasonal vegetables, complemented with your choice of soup du jour, house or caesar salad.

Cedar Plank Salmon 🌶️ Fresh Nova Scotia salmon grilled on a cedar plank finished with tarragon citrus butter **23.5**

Sugar Smack Salmon 🌶️ Fresh Nova Scotia salmon glazed then baked with Dijon mustard and brown sugar **23**

Dynamite Whitefish 🌶️ Fresh Lake Superior whitefish lightly breaded in panko and Parmesan, baked with a spicy crab crust and finished with a basil drizzle **22**

Seared Ahi Tuna 🌶️ Sesame seed crusted and pan seared, served with an orange ginger coulis **24**

George's Bank "Day Boat" Scallops 🌶️ Pan-seared jumbo sea scallops served with grilled polenta and bacon jam **29**

Verde Seabass 🌶️ Pan-seared Chilean Sea Bass with avocado-cucumber gazpacho over a bed of wilted spinach, finished with tomato concasse **29.5**

Saffron Rainbow Trout 🌶️ Trout dusted with panko and saffron, sautéed with roasted red pepper pesto and topped with an arugula-jalapeño drizzle **22.5**

Asian Tempura Shrimp Five jumbo shrimp served tempura style on a bed of quinoa basmati rice blend topped with Asian slaw, served with traditional soy-ginger sauce **20**

Grilled Keys Mahi-Mahi 🌶️ Filet of wild-caught Florida Keys Mahi-Mahi, sautéed and topped with a red apple poppy seed slaw, finished with a curry honey drizzle **24.5**

Chefs' Compositions

Complemented with your choice of soup du jour, house or caesar salad, gluten free pastas available upon request.

Chicken Picatta Sautéed chicken breasts, artichokes and capers with garlic lemon beurre blanc sauce. Served with seasonal vegetables and quinoa basmati rice blend **17.5**

Frutti Di Mare 🌶️ Shrimp, mussels, scallops, salmon, calamari and clams tossed with fresh hand-made Michigan black pepper fettuccine and seasoned marinara sauce **25.5**

Penne Chipotle Chicken Alfredo 🌶️ Fresh hand-made Michigan penne pasta tossed with red peppers and caramelized onions, in a creamy chipotle spiced sauce and topped with a grilled chicken breast **16**

Scallop and Shrimp Risotto 🌶️ Pan-seared jumbo sea scallops and Gulf shrimp, prepared with a flavorful combination of Arborio rice, asparagus, tomatoes and boursin cheese **24.5**

Australian Lamb Shank Slow-braised in its own natural au jus, finished with parsley and lemon gremolata, served with seasonal vegetables and boursin mashed potatoes **22.5**

Joe Mama's Pile of Perch Fresh Michigan perch pan sautéed and piled high, topped with a lemon caper beurre blanc. Served with seasonal vegetables and our boursin mashed potatoes **21.5**

Chicken Marsala Sautéed chicken breast with shallots, shitake, crimini and oyster mushrooms finished with a dry Marsala wine reduction, served with seasonal vegetables and boursin mashed potatoes and **18.5**

Eggplant Parmesan 🌶️ Thinly sliced eggplant seasoned with Italian spices, layered with Marinara sauce, mozzarella and chiffonade basil. Served with seasonal vegetables **19.5**

🌶️ mild spice 🌿 vegetarian 🌾 gluten free

Capital Prime will always purchase Michigan grown produce and local products whenever they are available.

Ask your server about menu items that may be served raw or undercooked. Consuming raw or undercooked meat or fish may increase your risk of foodborne illness.

