

Caprice

2026 Graduation Week Lunch Menu

SOUP DU JOUR MP

WILD AHI TARTARE (Fiji), Avocado, Tobiko, Microgreens, Ponzu Sauce, Hand-cut Chips 3 oz. 20 / 6 oz. 36

WILD CRAB CAKES (Maryland), Arugula, Rémoulade 18 / (entrée portion) 34

LENTILS DU PUY, Chèvre, Tomato-Basil Salsa 16

ARTICHOKE CROSTINI, Burrata, Currant-Pine Nut Relish, Parmigiano 18

SAUTÉÉD SHRIMP, Spicy Garlic Butter, Chili Oil, Lemon 18

BABY SQUID, Lemon Butter 14 [Served Over Polenta +6]

BUTTER LETTUCE, Herbs, Pine Nuts, Balsamic Vinaigrette 14 [Warm Chèvre +3; Bacon +2]

QUINOA SALAD, Arugula, Cucumber, Tomato, Olives, Feta, Champagne Vinaigrette 18

ROASTED BEET, Arugula, Humboldt Fog Chèvre, Avocado, Pistachio, Balsamic Vinaigrette 18 / + Trout 22 / + Chicken 26

CLASSIC GREEK SALAD, Cucumber, Tomato, Olives, Onion, Capers, Champagne Vinaigrette 18 / + Chicken 26 / + Salmon 32

ROQUEFORT SALAD, Asian Pear, Beets, Endive, Walnuts, Balsamic Vinaigrette 18 / + Chicken 26

BURRATA SANDWICH, Tomato, Zucchini, Almonds, Olives, Pesto 22 / + Chicken or Prosciutto 26

CHICKEN 'FAJITA' SANDWICH, Grilled Onion & Poblano, Avocado, Aioli Verde 26

WILD BLUE CRAB BURGER (Maryland), Avocado, Piquillo-Espelette Aioli 25

WAGYU BURGER, Comté Cheese, Butter Lettuce, Teriyaki Onions 22 [Avocado +3 / Bacon +2]

QUICHE FLORENTINE, Arugula Salad 18

HOT ORGANIC QUINOA, Grilled Vegetables, Almonds, Feta, Olives, Sweet Pepper Coulis 26 / + Chicken 30 / + Salmon 32

BUTTERNUT SQUASH RISOTTO, Roquefort, Brussels Sprouts, Spiced Pecans, Porcini and Cremini Mushrooms, Sage 26

EGGPLANT LASAGNA, Mozzarella, Ricotta, Fresh Tomato Sauce, Basil 22

ANGEL HAIR, Sun-Dried Tomatoes, Basil, Baby Squid, Olives, Feta, Almonds 26 [substitute Shrimp +6]

SPICY ANGEL HAIR, Grilled Lime Chicken, Vegetable Julienne, Peanuts, Soy-Sesame-Ginger 26 [substitute Shrimp +6]

RIBBON PASTA AL PESTO, Grilled Salmon, Asparagus, Mushrooms, Parmigiano 32

RIBBON PASTA & MEATBALLS, Wagyu Meatballs, Roasted Spicy Bacon Marinara, Burrata Mozzarella, Pesto 30

RAINBOW TROUT, Chimichurri, choice of side 24

LOCH DUART SALMON FILET, Chimichurri, choice of side 38

ORGANIC FREE RANGE CHICKEN BREAST PAILLARD, Chimichurri, choice of side 22

SAUTÉÉD SHRIMP, Spicy Garlic Butter, choice of side 22

PRIME BRANDT BEEF FLATIRON STEAK, Grilled & Finished with Roquefort Butter with Herbs, choice of side 40

- *Side Choices of: Mixed Greens Salad, Fries, or String Beans & Corn*

Extra bread 1.50 each; Any additional request - Olive Oil & Balsamic, Butter, or Pesto +1

We cook with only fresh organic meats; no hormones, antibiotics, and no freezing. We source fresh wild fish DAILY.

a 20% Gratuity is requested and appreciated for parties of 5 or more