

# WINE CAPTAIN'S HOT SHEET

It is a group of extraordinary people that make "The Met" such a unique experience.

Our lead wine captain, Thomas Price has made the study and enjoyment of wine a focus in his life. Thomas has assembled a staff of Sommeliers with over 100 years of experience in the wine trade.

From casual meals to once-in-a-lifetime events, there is a wine to fit the occasion. Thomas has selected a few favorites for your consideration this evening.

We are pleased to recommend these selections as standouts on our list, both for value and quality. Ask for one of our Captains to come by your table to assist you with a wine selection to match your personal tastes.

## CAPTAIN'S RECOMMENDATIONS

PINOT NOIR, EMERITUS, Russian River Valley, 2007	80.
PINOT NOIR, WALNUT CITY WINE WORKS, Willamette Valley, 2008	45.
CABERNET SAUVIGNON, FREEMARK ABBEY, Napa Valley, 2006	79.
CABERNET SAUVIGNON, BEAST, HARTEBEEST, BUTY WINERY, Walla Walla Valley, 2008	65.
CABERNET SAUVIGNON, NORTHSTAR, Columbia Valley, 2003	74.
CABERNET SAUVIGNON, CARAVAN, DARIOUSH, Napa Valley, 2007	98.
MERLOT, LEONETTI, Columbia Valley, 2005	135.
MERLOT, SEVEN HILLS, Columbia Valley, 2007	47.

## FEATURED WINES



### AMAVI SEMILLION

2009 WALLA WALLA VALLEY GLASS, 12. BOTTLE, 48.  
This wine has pear, melon and lively citrus flavors balanced by a touch of new oak and bright acidity, and is a great match for oysters on the half shell, fresh Dungeness crab or grilled King salmon

### AMAVI CABERNET SAUVIGNON

2007 WALLA WALLA VALLEY GLASS, 16. BOTTLE, 64.  
Leads with aromas of black cherries, black currants and cedar. On the palate, layers of dark fruits, mixed wild berries and dark chocolate are married with vibrant hints of herbs and spices. This wine is a perfect match for the Bone-In Filet.

### AMAVI SYRAH

2007 WALLA WALLA VALLEY GLASS, 17. BOTTLE, 65.  
Ripe scents of violets on the nose flow into flavors of dark fruits, raspberries, blueberries and subtle hints of mineral and vanilla with a long rich finish. Great with a fully marbled steak like a Boneless Ribeye!



### PEPPER BRIDGE MERLOT

2006 WALLA WALLA VALLEY GLASS, 22. BOTTLE, 88.  
We are thrilled to offer an exclusive opportunity to try this benchmark of Washington Merlot by the glass here at The Met! This layered and rich wine shows intense flavors of ripe currants, black cherries and Italian plums. Hints of Asian spices and floral notes lead into a long silky finish. This plush and elegant wine is a great complement to any of our Prime Steaks!

### METROPOLITAN GRILL RED 2007 MIRAGE VINEYARD, COLUMBIA VALLEY GLASS, 13. BOTTLE, 52.

This custom blend of Syrah and Merlot has flavors of black plum and chocolate with a silky smooth finish. Try it with one of our grilled steaks.

## FEATURED COCKTAILS

The American classic bourbon and a classic American steakhouse meal go hand in hand. This is why we at the Metropolitan Grill have collaborated with Woodford Reserve to create a private selection bourbon. Our bourbon, made in small batches with only the finest ingredients, is the ideal way to start your dining experience here at the Met.

### KENTUCKY SWEET TEA 9.

Woodford Reserve Bourbon with mint syrup and fresh-brewed iced tea. Perfect on a hot summers day.

### LEXINGTON SUNRISE 10.

Woodford Reserve and fresh squeezed orange juice with a splash of Cherry Heering liqueur.

### KING OF KENTUCKY 15.

Woodford Masters Bourbon, King Elder vermouth, fresh orange juice and a splash of Chartreuse. Served icy cold in a Manhattan glass.

### SWEET MELISSA 9.

Woodford Reserve Bourbon, fresh lemonade and a splash of peach schnapps.

### THE MET MANHATTAN

Selected by a panel of celebrity judges on July 15. Ask your server to describe this fantastic beverage.



# SPECIALS

## STARTERS

### ESCARGOT

Oven roasted and served in the shell with herbed garlic butter.  
Served with mixed greens and Kurobuta bacon. 14.

### SMOKED AMERICAN WAGYU STRIPLOIN CARPACCIO

Alder smoked striploin sliced paper thin and topped with local micro greens, crispy shallots and Maker's Mark bourbon mustard aioli. 16.

### SNAKE RIVER FARMS SHORT RIB

Slow smoked and basted with bourbon-coffee barbeque sauce.  
Served with sweet corn salad and yukon gold potato cake. 13.

## ENTREES

It is no secret that bourbon makes a great cocktail, but here at The Met we also believe that premium bourbon like Woodford Reserve is a natural accompaniment to our fine ingredients. The dishes below showcase this winning combination.

### KUROBUTA PORK TENDERLOIN\*

Grilled and topped with grilled peaches and basted with Maker's Mark glaze. Served with Yukon Gold mashed potatoes. 35.

### PRIME TOP SIRLOIN WITH BOURBON GLAZED MUSHROOMS & APPLES\*

Mesquite grilled and topped with bourbon glazed porcini and morel mushrooms with Granny Smith apples. Served with Yukon Gold mashed potatoes. 40.

### CANDIED PORK LOIN WITH BOURBON MUSTARD SAUCE\*

Kurobuta pork loin roasted in rock salt then seared with a brown sugar-pepper rub. Finished with bourbon mustard sauce and topped with Walla Walla sweet onion compote. Served with Yukon Gold mashed potatoes. 35.

### MINT JULEP RACK OF LAMB\*

Local rack of lamb marinated with Woodford Reserve bourbon, mint and spices. Seared and then slow roasted and served with mint demi glaze. 38.

### BOURBON BBQ ALASKAN KING SALMON\*

Mesquite grilled and basted with Woodford bourbon BBQ sauce and then finished with tomatillo salsa.  
Served with Yukon Gold mashed potatoes.  
7 oz. Fillet: 28. 10 oz. Fillet: 39.

# METROPOLITAN GRILL SPECIALTY STEAKS

## METROPOLITAN GRILL FEATURED AMERICAN WAGYU-NATURAL BEEF

Snake River Farms, Idaho

Snake River Farms is a family-owned business, which began over a decade ago with a small herd of Wagyu cattle from the Kobe region of Japan. The Wagyu bulls were crossed with premium American Black Angus to form a proprietary herd that has developed into one of the finest groups of Wagyu/Angus cross cattle in the U.S. Often referred to as American Kobe Beef, this unique breed was bred specifically to deliver the finest eating quality. Every step in the production process is strictly controlled to ensure that this level of distinction is achieved.

### 35 DAY DRY AGED CHICAGO CUT TOP SIRLOIN. 18 OZ.\* 49.

### FILET MIGNON, 8 OZ.\* 50.

### LARGE FILET MIGNON, 13 OZ.\* 75.

### NEW YORK STRIPLOIN, 12 OZ.\* 48.

### THE MET "LONG BONE" RIBEYE STEAK 36 OZ.\* 85. 50 OZ.\* 99.

### PRIME FILET, 4 OZ. & AMERICAN WAGYU FILET, 4 OZ.\* 48.

## SEASONAL ACCOMPANIMENTS

Cedar Plank Roasted Wild Mushrooms. 13.

Four Cheese Macaroni & Cheese. 9.

Brussels Sprouts with Pearl Onions  
Kurobuta Bacon. 9.

Roasted beets & Asparagus with Oregon  
Blue Cheese. 9.

Grilled Kurobuta bacon and Walla Walla sweet onion. 13.

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\*Our steaks and seafood are cooked to order.

Consuming raw or under cooked meats and seafood may increase your risk of food borne illness.

