

# WINES BY THE GLASS

## WHITES

CHARDONNAY, STONECAP, Columbia Valley, 2006	9.
CHARDONNAY, SONOMA-CUTRER, RUSSIAN RIVER RANCHES, Sonoma Coast, 2008	16.
CHARDONNAY, KENDALL-JACKSON California, 2007	11.
WHITE ZINFANDEL, BERINGER, California, 2008	7.
RIESLING, CHATEAU STE. MICHELLE Washington State, 2008	9.
PINOT GRIGIO, HOGUE, Columbia Valley, 2008	9.
SAUVIGNON BLANC, MARKHAM, Napa Valley, 2008	9.

## REDS

CABERNET SAUVIGNON, HOUSE SELECTION	9.
CABERNET-MERLOT-SYRAH, HEDGES, Columbia Valley, 2007	10.
CABERNET SAUVIGNON, TRANCHE CELLARS, Columbia Valley, 2004	13.
COTES DU RHONE, DOMAINE DE LA GUICHARDE, France, 2007	9.
MERLOT, HOUSE SELECTION	9.
MERLOT, 14 HANDS, Washington State, 2007	10.
MALBEC, GOUGENHEIM, Mendoza, Argentina, 2008	9.
PINOT NOIR, LA CREMA, Sonoma Coast, 2008	14.
ZINFANDEL, RAVENSWOOD VINTNERS BLEND, California, 2007	9.
SHIRAZ/CABERNET SAUVIGNON, PENFOLDS RAWSON'S RETREAT, South Australia, 2008	9.
SUPER TUSCAN, Tenuta di Arceno Prima Voce, Tuscany, Italy, 2005	10.

## CHAMPAGNES & SPARKLING WINES

BRUT PRESTIGE, MUMM NAPA, Napa	187ml	9.
BRUT, ZARDETTO PROSECCO SPUMANTE, Italy	187ml	10.
MOËT ET CHANDON IMPÉRIAL, France	187ml	20.

# GREAT REDS BY THE GLASS

METROPOLITAN GRILL RED, Mirage Vineyard, Columbia Valley, 2007	Glass.	13.
D2 RED BLEND, DELILLE CELLARS, Columbia Valley, 2007	Glass.	22.
CABERNET SAUVIGNON, ARROWOOD, Sonoma County, 2004	Glass.	19.
PETITE SYRAH, STAGS'S LEAP WINERY, Napa Valley, 2006	Glass.	22.

# FEATURED WINES



## 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.



## POET'S LEAP 2008 COLUMBIA VALLEY GLASS, 12. BOTTLE, 47.

This off-dry Riesling offers flavors of peach, green apple and ripe pear and aromas of apricot and lime. Bright acidity balances a hint of sweetness. Wonderful with any of our seafood offerings.

## SAGGI 2006 COLUMBIA VALLEY GLASS, 20. BOTTLE, 99.

This blend of Sangiovese, Cabernet Sauvignon and Syrah exhibits dark cherry aromas and raspberry flavors that combine with a hint of nutmeg and smoky earthiness. Delicious with one of our Rib-eyes.

## CHESTER-KIDDER 2005 COLUMBIA VALLEY GLASS, 22. BOTTLE, 112.

Intense violet and blueberry flavors integrate beautifully with aromas of dried figs and cocoa powder. This blend of Cabernet, Merlot and Syrah is long on the palate with a smooth and silky finish. Perfect with a Filet!

## PEDESTAL 2006 COLUMBIA VALLEY GLASS, 27. BOTTLE, 120.

An intense, fruit forward Merlot., bursting with dark cherries, ripe plum, dark chocolate and spice. This wine has a creamy texture and a long focused finish. Try it with a New York Strip!

# FEATURED COCKTAILS

**ROBSON ROY 12.**  
Dewar's White Label Scotch, Lillet and Regan's bitters served up with and orange twist.

**SNOW CAP 12.**  
Absolut Vanilla and Godiva White liqueur served up and dusted with cocoa.

**WHISTLER MANHATTAN 13.**  
Crown Royal whiskey and maraschino liqueur served up with a brandied cherry.

**THE PEAR LEMON DROP 11.**  
Grey Goose La Poire vodka, triple sec, fresh made sweet & sour and fresh lemons. Shaken and served up with a sugar rim.

# DAILY LUNCH SPECIALS

## MONDAY

### SOUP

Red Beans & Rice 5 cup/8 bowl

### LONDON BROIL

Marinated in soy, brown sugar, ginger and sesame oil. Grilled and sliced thin. Served with Yukon gold mashed potatoes and asparagus. Finished with house made teriyaki sauce. 16.

## TUESDAY

### SOUP

Tomato Basil Bisque 5 cup/8 bowl

### CHOPHOUSE MEATLOAF

Made with American Wagyu tenderloin, striploin, pork and Kurobuta bacon. Finished with caramelized onions, Gorgonzola cheese and pan gravy. 16.

## WEDNESDAY

### SOUP

Baked Potato 5 cup/8 bowl

### PORK SPARE RIBS

St. Louis Style spare ribs smoked with Metropolitan dry rub and slow braised. Basted with Maker's Mark bourbon BBQ sauce and served with Yukon gold mashed potatoes and coleslaw. 17.

## THURSDAY

### SOUP

Chicken Noodle 5 cup/8 bowl

### BEEF STROGANOFF

Tender braised prime beef in a rich brown sauce served over egg noodles and topped with sauteed wild mushrooms, sour cream and chives. 16.

## FRIDAY

### SOUP

Broccoli Cheddar 5 cup/8 bowl

### PRIME RIB\*

Slow oven roasted prime rib of beef with house made au jus. Served with Yukon gold mashed potatoes and asparagus. 18.

# FEATURED LUNCH SPECIALS

## STARTERS

### BRONZED AHI TUNA

Sashimi grade Hawaiian ahi tuna seasoned with Cajun spices and seared rare. Served with fresh avocado and finished with green tomato sauce, fresh tomato and balsamic reduction. 12.

### ALMOND CRUSTED SCALLOPS\*

Scallops breaded with almonds, panko bread crumbs and Parmesan cheese. Seared golden and served with lemon-chive beurre blanc. 16.

## ENTREES

### SOUTHWEST CHOP CHOP SALAD

Crisp romaine lettuce and organic spring greens tossed with tricolored corn tortilla chips, black beans, roasted corn, red onions, cilantro, Monterey jack cheese and Louie style dressing. With herb grilled chicken breast or crispy calamari. 13.

### PRIME CHOPHOUSE BURGER DIP\*

Prime filet mignon and New York strip ground fresh and grilled over mesquite. Topped with Swiss and cheddar cheeses on a toasted baguette. Served with au jus. 16.

### MESQUITE GRILLED SEAFOOD SALAD\*

Mesquite grilled king salmon, black tiger prawns and fresh Dungeness crab salad served over organic field greens, avocado, hard-boiled egg and house made Louie style dressing. 18.

### FRESH FISH TACOS\*

Salmon and halibut seasoned with blackening spices and grilled over mesquite. Served with warm flour tortillas, cheddar cheese, lettuce, tomato, salsa, sour cream and guacamole. 14.

### GRILLED ALASKAN HALIBUT\*

Topped with vine ripened tomato, fresh mozzarella cheese, basil and extra virgin olive oil. Served with Yukon gold mashed potatoes. 19.

### CHICKEN FRIED STEAK\*

American Wagyu steak pounded thin, breaded and seared golden and topped with country gravy and mashed potatoes. 18.

### ALASKAN KING SALMON\*

Mesquite grilled with lemon, vermouth and garlic to impart a subtle smoky flavor. Finished with lemon-chive butter sauce. 18.

### ASIAN CHICKEN SALAD

Roasted chicken with mixed vegetables tossed with mixed greens, cabbage and sesame-soy vinaigrette. 15.

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FOR THOSE GUESTS WHO ARE  
WATCHING THEIR CARBOHYDRATE INTAKE WE WILL  
HAPPILY SUBSTITUTE FRESH VEGETABLES UPON REQUEST.

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\*OUR STEAKS, BURGERS AND SEAFOOD ARE  
COOKED TO ORDER. CONSUMING RAW OR  
UNDER COOKED MEATS AND SEAFOOD MAY  
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.