

WINES BY THE GLASS

WHITES

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

REDS

CABERNET SAUVIGNON, HOUSE SELECTION	9.
CABERNET-MERLOT-SYRAH, HEDGES, Columbia Valley, 2007	13.
CABERNET SAUVIGNON, OWEN ROE, SHARECROPPER'S, Columbia Valley, 2007	13.
COTES DU RHONE, M. CHAPOUTIER, BELLERUCHE, France, 2007	9.
MERLOT, HOUSE SELECTION	9.
MERLOT, 14 HANDS, Washington State, 2007	10.
MALBEC, GOUGENHEIM, Mendoza, Argentina, 2009	9.
PINOT NOIR, BYRON, Santa Maria Valley, 2008	14.
ZINFANDEL, RAVENSWOOD VINTNERS BLEND, California, 2007	9.
TEMPRANILLO/SYRAH, CASA DE ILLANA, JOVEN Spain, 2007	9.
SUPER TUSCAN, TENUTA DI ARCENO PRIMA VOCE, Tuscany, Italy, 2006	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.
PETITE SYRAH, STAGS'S LEAP WINERY, Napa Valley, 2006	Glass.	22.

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.

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

CHICKEN FRIED STEAK*

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

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. 22.

FEATURED LUNCH SPECIALS

STARTERS

SMOKED AMERICAN WAGYU STRIPLON 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 barbecue sauce. Served with sweet corn salad and yukon gold potato cake. 13.

ENTREES

HAM & BOURBON MUSTARD SANDWICH

Shaved Snake River Farms ham layered with swiss cheese and Granny Smith apple slaw on light rye with Woodford Reserve bourbon mustard. Served with french fries. 11.

KUROBUTA PORK TENDERLOIN*

Grilled and topped with grilled peaches and basted with Maker's Mark glaze. Served with Yukon Gold mashed potatoes. 20.

BOURBON BBQ ALASKAN KING SALMON*

Mesquite grilled and basted with Woodford bourbon BBQ sauce and finished with tomatillo salsa. Served with Yukon Gold mashed potatoes. 18.

WOODFORD RESERVE BEEF BRISKET SANDWICH

Slow roasted brisket, sliced thin and basted with Woodford Reserve bourbon and sweet onion glaze then layered on ciabatta with crispy onions. 12.

ASIAN CHICKEN SALAD

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

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*

Freshly ground prime filet mignon and New York striploin grilled over mesquite. Topped with Swiss and cheddar cheeses on a toasted baguette. Served with au jus. 16.

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

*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.