

WINES BY THE GLASS

WHITES

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

REDS

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

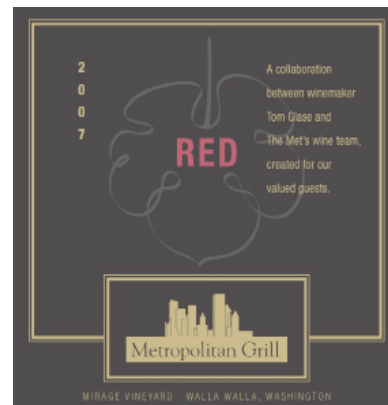
CHAMPAGNES & SPARKLING WINES

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

GREAT REDS BY THE GLASS

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

TOMATO ONION & BLUE CHEESE SALAD

Vine ripened tomatoes layered with grilled sweet onions and Oregon blue cheese with organic mixed greens and steak house French dressing. 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

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.

CRAB STUFFED HALIBUT*

Alaskan halibut stuffed with King and Dungeness crab meat then baked with herbed bread crumbs and jack cheese. 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.

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.