



## LUNCH

Please select five main course options you would like to offer your guests. All of our steaks are center cut, custom dry aged from the Double R Ranch in Washington State. Your guests may begin their first course with a fresh tossed Caesar Salad, House Green Salad or Metropolitan Grill Clam Chowder for an additional 7.

### **8 Oz. Prime Filet Mignon Steak\***

The Filet is a lean steak and very tender. It is the number one choice of our guest and is considered one of the finer cuts. Served with Metropolitan mashed potatoes and asparagus. 59.

### **12 Oz. Prime New York Steak\***

Our New York steak is a well-marbled, full-flavored steak. The flavor and texture created by marbling makes this a steak lover's favorite. Served with Metropolitan mashed potatoes and asparagus. 59.

### **7 Oz. Prime Top Sirloin Steak\***

All the flavor and quality you would expect from our Top Sirloin steak, but in a more petite portion size. Served with Metropolitan mashed potatoes and asparagus. 28.

### **The "American Kobe Style Beef" Works Burger\***

American Wagyu Sirloin stacked with melted cheddar and Swiss cheese, caramelized onions, drive-in sauce, lettuce and tomato. Served with house crisp fries. 15.

### **Metropolitan Cobb Salad**

Herb roasted chicken breast, avocado, tomato, bacon, chopped egg, Oregon blue cheese crumbles, black olives and Dijon vinaigrette. 19.

### **Southwest Chop Chop Salad**

Crisp romaine lettuce and organic spring greens tossed with tri-colored corn tortilla chips, black beans, roasted corn, red onions, cilantro, Monterey Jack cheese and avocado. Tossed in a Louie-style dressing and finished with herb grilled chicken. 17.

### **Steakhouse Chicken**

Roasted half chicken, chanterelle mushroom crust, glace de poulet served with baby carrots and Yukon Gold mashed potatoes. 24

### **Metropolitan Crab Cakes**

Dungeness and Alaskan king crab cakes seared golden with sweet chili beurre blanc and pear-jicama slaw. 26.

### **Mesquite Grilled Wild Alaskan Sockeye Salmon**

Simply grilled and basted with lemon-chive beurre blanc. Served with Metropolitan mashed potatoes and asparagus. 24.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

2% surcharge will be added to each guest check to cover employer mandates. This is not a gratuity for services provided by employees.





## DESSERT

Please select three dessert options you would like to offer your guests.  
Dessert prices are in addition to the listed entrée price.

### **White Chocolate Coconut Cake**

Three layers of rich, dense yellow cake flavored with coconut and white chocolate chips.  
Frosted with a rich white chocolate icing. 11.

### **Burnt Cream**

Grand Marnier and real vanilla bean flavor this classic custard.  
Finished with a crisp shell of caramelized sugar. 9.

### **Chocolate Decadence**

Housemade rich and creamy chocolate decadence with chantilly cream  
and raspberry coulis. 9.

### **New York Style Cheesecake**

Traditional New York style cheesecake served with fresh raspberry  
coulis and chantilly cream. 9.

(Beverages, sales tax and gratuity are not included in the listed entrée price.)

