



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.)

