

PRIVATE DINING DINNER MENU

FIRST COURSES

Below is a list of starters to consider for your custom, private dining menu. As you look through this list, please select three first course options you would like to offer your guests as choices during your special event. First courses are included in the listed entree price.

HOUSE FIELD GREENS

Anjou pears and candied walnuts tossed in Dijon mustard vinaigrette and dressed with blue cheese crumbles.

CLASSIC CAESAR SALAD

A traditional, hand-tossed Caesar salad constructed of cut romaine lettuce, garlic croutons and Parmigiano Reggiano. This classic is finished with house made Caesar dressing and a draping of Spanish anchovies.

ORGANIC BABY SPINACH SALAD

Served with fresh mushrooms, toasted almonds, bacon and Monterey Jack cheese. Tossed in honey-mustard dressing.

LOBSTER BISQUE

Rich and creamy house made bisque with Cognac and cream.

CLAM CHOWDER

Traditional New England-style clam chowder with sherry cream.

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



820 Second Avenue, Seattle WA 98104, Phone (206) 624-3287, Fax (206) 389-0042, Web www.themetropolitangrill.com

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ENTREES

Below is a list of entrees to consider for your custom, private dining menu. As you look through this list, please select five main course options you would like to offer your guests as choices during your special event.

Metropolitan mashed potatoes and asparagus are served alongside your guests' entrees.

25 oz. PRIME PORTERHOUSE*

The Porterhouse is the best of both worlds. These steaks provide our guests with the flavor and texture of a New York steak on one side, and the tenderness of the Filet on the other. 95.

20 oz. PRIME DELMONICO*

This is our chef's favorite cut. This is a bone-in New York steak, well-marbled and full in rich beef flavor. 93.

13 oz. PRIME FILET MIGNON*

The Filet is a lean and tender steak. It is the number one choice of our guest and is considered one of the finer cuts 92.

8 oz. PRIME FILET MIGNON*

Same quality and taste you expect from our Filet Mignon, but in a more petite portion. 80.

16 oz. PRIME NEW YORK PEPPERCORN STEAK*

Crusted with cracked black pepper and glazed with Cognac. Served with green peppercorn demi-glaze. Also available without peppercorn crust and sauce. 90.

12 oz. PRIME NEW YORK PEPPERCORN STEAK* 80.

14 oz. PRIME TOP SIRLOIN*

The Top Sirloin is a well-marbled, firm-in-texture steak. It is one of the most flavorful steaks we serve. 66.

8 oz. PRIME FILET MIGNON* AND SCAMPI

Served with lemon-garlic butter. 97.

14 oz. PRIME TOP SIRLOIN* AND SCAMPI

Served with lemon-garlic butter. 84.

STEAKHOUSE CHICKEN

Herb roasted half chicken with wild mushroom cream sauce and served with autumn vegetables and Yukon Gold mashed potatoes. 52.

FOUR BONE RACK OF LAMB*

Dijon and herb crust, rosemary-Merlot demi-glaze. 87.

WILD PACIFIC KING SALMON*

Center cut, mesquite grilled salmon basted with a lemon-chive beurre blanc. 65.

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DESSERT

Dessert is included in the listed entree price.

BURNT CREAM

Grand Marnier and real vanilla bean flavor this classic custard.

Finished with a crisp shell of caramelized sugar.

CHOCOLATE DECADENCE

House made rich and creamy chocolate decadence with
chantilly cream and raspberry coulis.

NEW YORK STYLE CHEESECAKE

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

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



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