

BREAKFAST

Granola Yogurt Parfait

Slow roasted granola, vanilla yogurt and berries. 8.

Smoked Salmon Lox

Gerard & Dominique's salmon lox, hard boiled egg, caper, chopped Kurobuta bacon and chive served on a toasted bagel. 12.

Apple Wood Smoked Brisket and Eggs*

Slow smoked beef brisket, Jack Daniel's BBQ sauce, scrambled eggs and potatoes Metropolitan. 22.

Chicken Fried Steak and Eggs*

American Wagyu steak pounded thin, breaded, and seared golden and topped with country gravy and served with scrambled eggs and potatoes Metropolitan. 26.

Joe's Scramble

Ground American Wagyu beef, Italian sausage, red onion, scrambled eggs, crimini mushrooms and spinach topped with Parmigiano-Reggiano served with potatoes Metropolitan. 14.*

Brioche French Toast*

Brioche bread in a French vanilla cream batter, honey butter and Vermont maple syrup served with potatoes Metropolitan. 14.*

Metropolitan Grill Benedict*

Mesquite grilled Double R Ranch tenderloin, English muffin, poached eggs, topped with hollandaise sauce. 28.

METROPOLITAN GRILL BRUNCH SIDES

Fruit 3.

Bacon 4.

Wheat Toast 2.

Potatoes Metropolitan 3.

FEATURED COCKTAILS

Game Day Mimosa

Sparkling wine and fresh orange juice. 7.

12th Man Bloody Mary

Pearl vodka with house made Bloody Mary mix. 7.

Two Minute Warning

Exotico Tequila, Aperol, grapefruit juice. Served on ice with a lime garnish. 11.

Met Signature Bourbon and Coffee

Metropolitan Grill Private Barrel Buffalo Trace bourbon, Buffalo Trace bourbon cream, coffee and whipped cream. 11.

3% surcharge will be added to each guest check to cover employer mandates. This is not a gratuity for services provided by employees.

*Our steaks, beef and eggs are cooked to order. Consuming raw or under cooked meats and eggs may increase your risk of food borne illness.

LUNCH

Dungeness & Alaskan King Crab Cakes

Granny Smith apple slaw, European-style citrus butter sauce. 15.

Calamari

Sweet cherry peppers, saffron-roasted red pepper aioli. 15.

SOUP AND SALAD

Clam Chowder

New England style.
Cup 6. Large Bowl 8.

Maine Lobster Bisque

Rich lobster stock, heavy cream, Cognac.
Cup 7. Large Bowl. 10.

House Field Greens

Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 8.

Classic Caesar

Hand cut romaine hearts, garlic croutons, Parmigiano-Reggiano, Spanish white anchovies, house made Caesar dressing. 10.

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 Louie-style dressing. With herb grilled chicken breast or crispy calamari. 17.

Metropolitan Grill Steak Salad*

Mesquite grilled American Wagyu Metropolitan Grill cut, mixed greens, pear tomatoes, Parmesan-peppercorn dressing, Oregon blue cheese, cherry radishes and red onion. 19.

SANDWICHES

Chicken Sandwich with Bacon and Brie

Mesquite grilled herb chicken breast, crisp bacon, double-cream Brie cheese, herb mayonnaise, lettuce and tomato. Served on a kaiser roll with crisp fries. 15

Prime New York Steak Sandwich*

Grilled and sliced. Served open-faced on French baguette with caramelized onions, sautéed mushrooms and sharp provolone cheese. Served with crisp fries. 18.

Bacon and Fried Egg Chophouse Burger*

10 oz. of our house blend of ground strip loin and filet. Grilled over live mesquite. Kurobuta bacon, fried egg, avocado, Swiss cheese on a sesame bun. Served with crisp french fries. 19

STEAKS

Prime Top Sirloin*

7 oz. 28. 14 oz. 44.

Prime Filet Mignon*

8 oz. 59. 13 oz. 72.

Prime New York Strip Loin*

12 oz. 59. 16 oz. 69.

Aged Ribeye*

10 oz. 50.

SEAHAWKS BRUNCH SCHEDULE



September 17

1:25pm // 49ers

October 29

1:05pm // Texans

November 5

1:05pm // Redskins

December 17

1:05pm // Rams

December 31

1:25pm // Cardinals



Valet parking available after 5:00pm