

MG



PRIVATE DINING

Let us take care of every detail.



Let us take care of your every detail.

From an intimate dinner for six to a lavish reception for 75, let us take care of every detail for your next celebration. Over the years, we've hosted events for guests from all over the world and pride ourselves in providing meticulous service, a comfortable ambiance, and an exceptional dining experience.

We offer full service event planning, the highest quality steaks available, and a dedicated wine team with over 100 years of experience in the industry. Our team is here to help you create your own personalized private dining experience, paying attention to every detail from menu selection and design, to wine pairings and floral arrangements. We host events such as business meetings, retirement parties, birthdays, graduations, cocktail parties, as well as other celebrations.

Serving you and exceeding your expectations truly brings us joy. We consider our guests family and will always treat your event as if it were our own. Whatever the occasion, we would be honored to help you celebrate and provide the most unsurpassed private dining experience. Thank you for giving us that opportunity!

Cheers!

A handwritten signature in black ink that reads "Allison Carter". The script is fluid and cursive.

Allison Carter, Private Dining Sales Manager
206.957.3216 | Met-PDR@E3RestaurantGroup.com

CHAIRMAN'S ROOM

Our largest private dining room is spacious and stately. Host your business meeting or private dinner party with the warmth, intimacy, and personal touch that will make your guests feel right at home.



ROOM AMENITIES

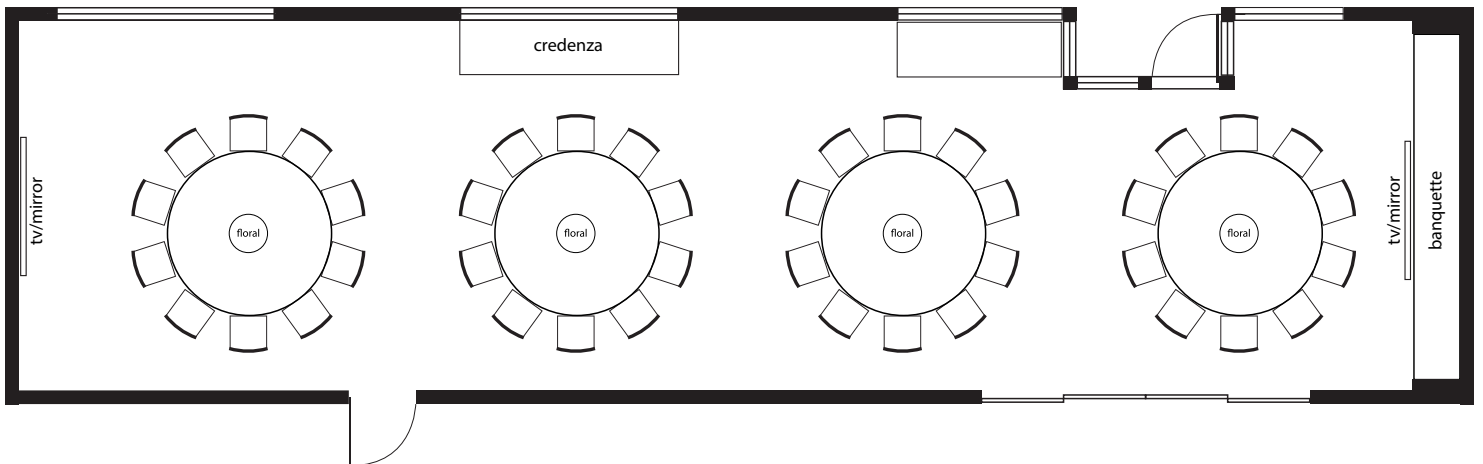
Vaulted Ceilings
Two 70" TVs hidden behind classic mirrors
Mahogany Walls
Wireless Sound System

Room Capacity: 40 seated | 75 standing

Configured for: 40 people

Table Size: 72" rounds

This room has the flexibility to become a smaller and more intimate space.



CHAIRMAN'S ROOM NORTH

The Chairman's Room has the flexibility to become a smaller and more intimate space, seating up to 22 guests seated and 35 guests standing.



ROOM AMENITIES

Vaulted Ceilings

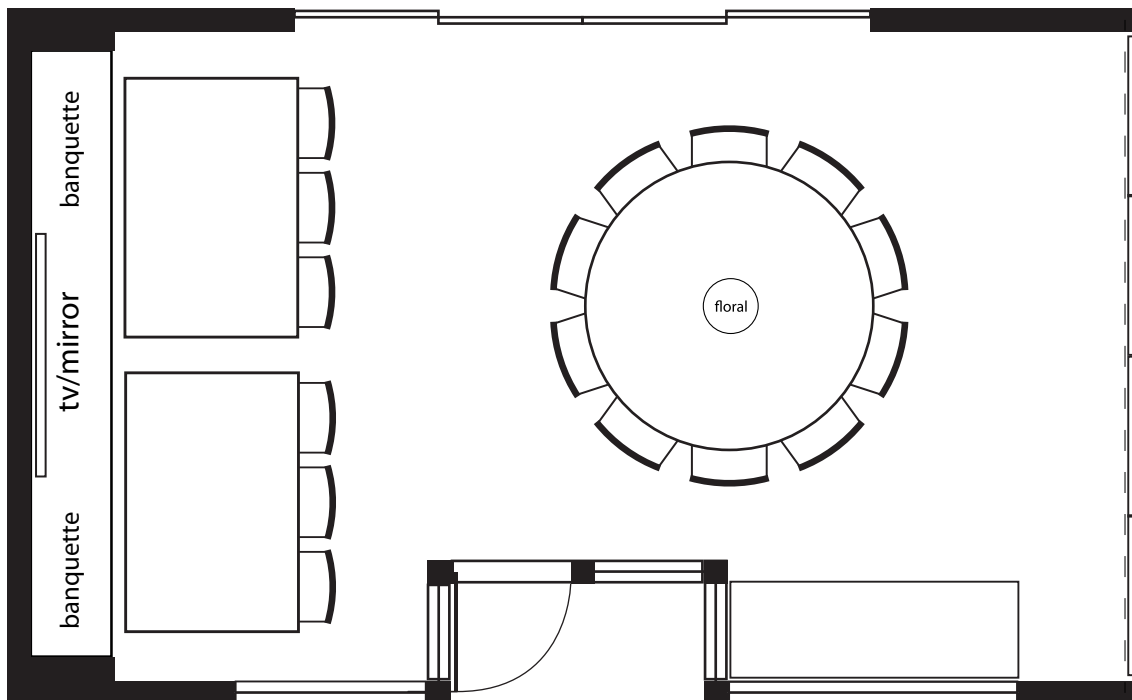
70" TV hidden behind a classic mirror

Mahogany Walls

Room Capacity: 22 seated | 35 standing

Configured for: 22 people

Table Size: 72" round



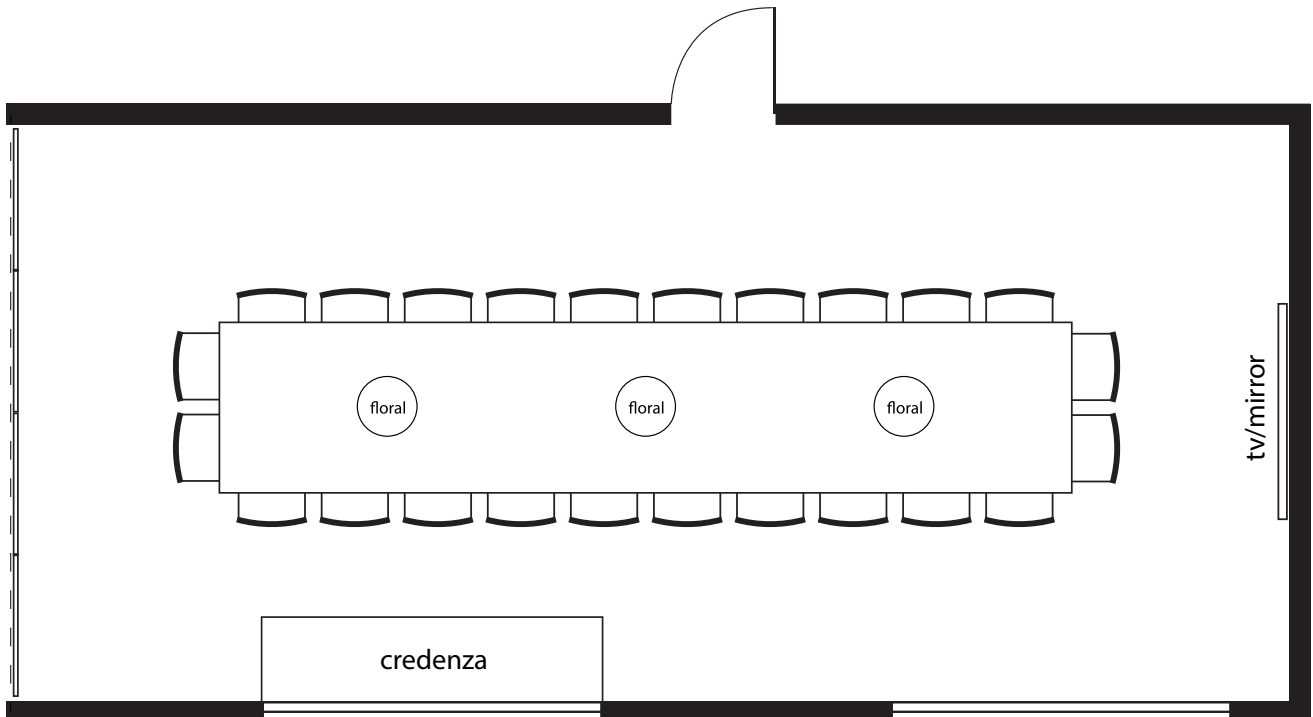
CHAIRMAN'S ROOM SOUTH

The Chairman's Room has the flexibility to become a smaller and more intimate space, seating up to 24 guests seated and 45 guests standing.



ROOM AMENITIES

- Vaulted Ceilings
- 70" TV hidden behind a classic mirror
- Mahogany Walls
- Room Capacity:** 24 seated | 45 standing
- Configured for:** 24 people
- Table Size:** 48"x160"



THE BOARD ROOM

The combined standing reception capacity of our adjacent Vintage and Board Room holds up to 90 guests.



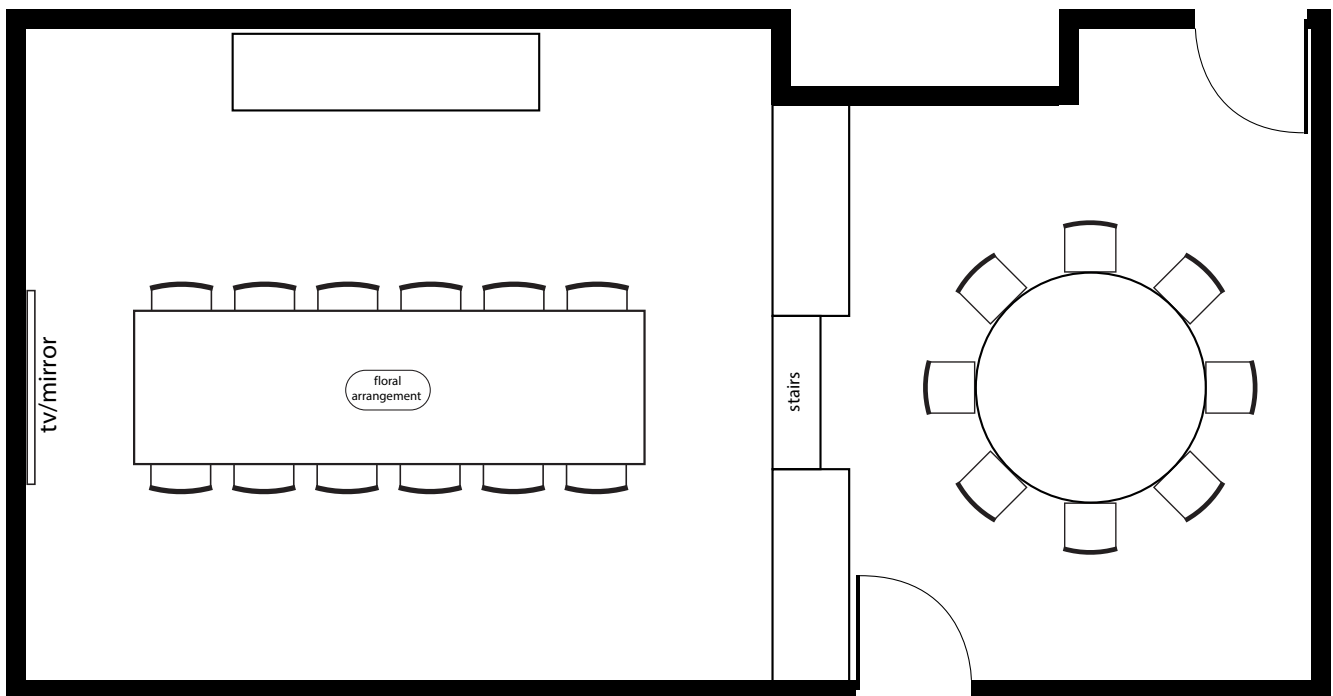
ROOM AMENITIES

70" TV hidden behind a classic mirror
Mahogany Walls

Room Capacity: 32 seated | 55 standing

Configured for: 20 people

Table Size: 48"x160" long & 72" round



THE VINTAGE ROOM

The combined standing reception capacity of our adjacent Vintage and Board Room holds up to 90 guests.



ROOM AMENITIES

Vaulted Ceilings

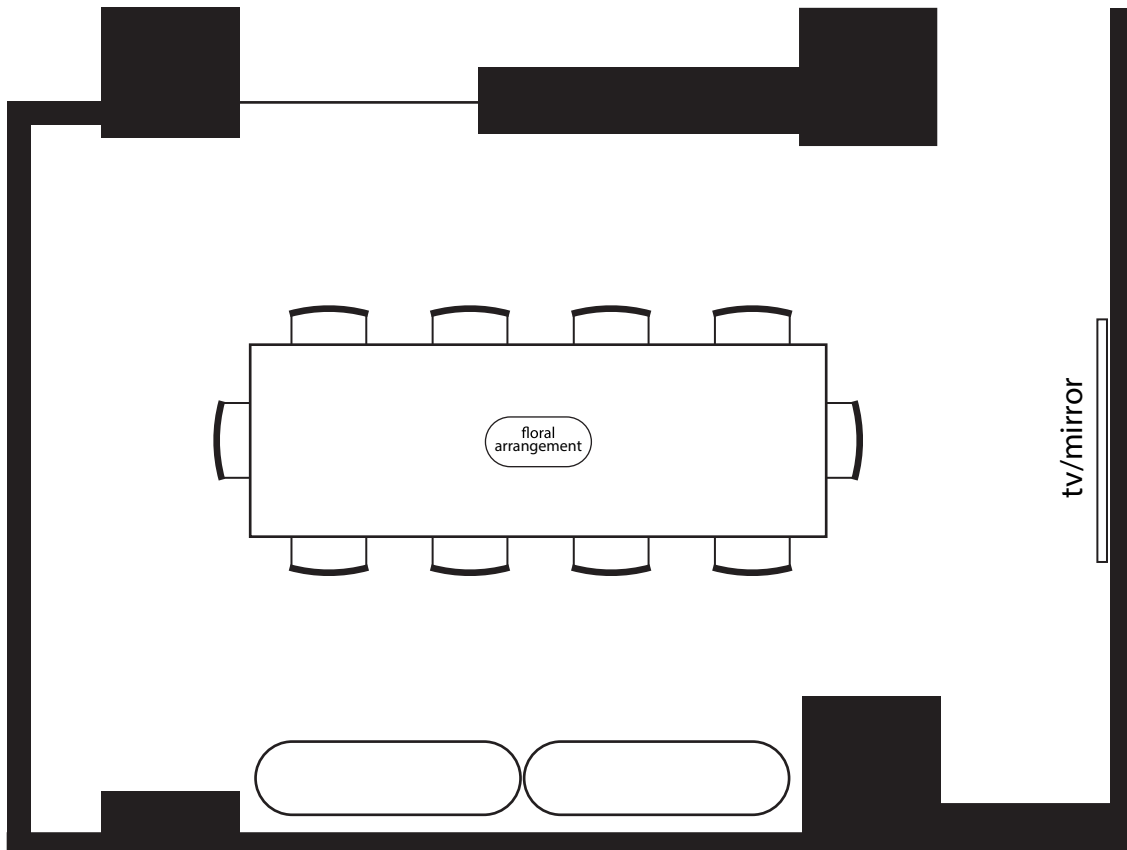
70" TV hidden behind a classic mirror

Mahogany Walls

Room Capacity: 20 seated | 35 standing

Configured for: 10 people

Table Size: 48"x146" long



MENU PLANNING

All our steaks are center cut, custom dry aged, and grilled over live mesquite fire. Each bite is an experience. If there is anything we can do to make your menu extra special, let us know. We are here to serve you the best.

HORS D'OEUVRES

Jumbo Chilled Prawns

Served with our classic cocktail sauce. 60./dozen.

Dungeness Crab Stuffed Mushrooms

Jumbo mushroom caps dressed with our Dungeness and king crab stuffing. 31./dozen

Jumbo Prosciutto Wrapped Scallops

With brodetto sauce and saffron aioli. 36./dozen.

Spanakopita

Spinach, feta, herbs and Parmesan cheese served with tomato-basil relish. 17./dozen.

Classic Bruschetta

Fresh mozzarella and roasted pepper salad on golden crostini. 18./dozen.

Greek Cucumber Chips

Bell peppers, red onions, feta cheese, kalamata olives and tomatoes tossed with Greek dressing and placed atop a cucumber round. 17./dozen

Tenderloin Carpaccio*

Double R Ranch tenderloin, smoked, shaved and served on golden crostini with Dijon mustard, capers, chopped egg, red onion. 39./dozen.

Thai Skewers

Served with a coconut-peanut sauce. Chicken 22./dozen. Beef 45./dozen.

Mini Prime Tenderloin Sandwiches*

With horseradish cream and caramelized onions. 60./dozen.

Metropolitan Mini Crab Cakes

Dungeness and Alaskan king crab cakes seared golden with sweet chili beurre blanc and pear-jicama slaw. 38./dozen.

Smoked Salmon And Brie Crostini

With stone ground aioli and dill. 29./dozen.

Kahlúa Pork Tenderloin Medallions

With mango-papaya salsa on a tortilla round. 28./dozen.

CHILLED TRAYS & PLATTERS

Seafood Harvest Tray*

Poached Gulf prawns, Gerard and Dominique smoked king salmon, Dungeness crab legs and oysters on the half-shell.

Service for up to 25 guests. 155. Service for up to 50 guests. 280.

Fresh Fruit Tray

A selection of seasonal and tropical fruit.

Service for up to 25 guests. 60. Service for up to 50 guests. 90.

Domestic Cheese Tray

A selection of fine cheeses including, chèvre, St. André, Gouda and Oregon Blue. Service for up to 25 guests. 60. Service for up to 50 guests. 90.

Imported Meat And Cheese Tray

A selection of imported meats including Molinari salami, capocola and prosciutto accompanied by a selection of cheeses including Brie, Gouda, Havarti and rondelé. Service for up to 25 guests. 70. Service for up to 50 guests. 110.

WARM TRAYS & PLATTERS

Hazelnut Crusted Brie

Served with sliced apples, fresh berries, honey and balsamic reduction. Service for up to 25 guests. 60. Service for up to 50 guests. 90.

Artichoke Hearts

Beer battered and fried, served with stone-ground mustard aioli. Service for up to 25 guests. 50. Service for up to 50 guests. 80.

American Wagyu Meatballs*

Housemade meatballs served with toasted breadcrumbs and truffle demi-glace. Service for up to 25 guests. 65. Service for up to 50 guests. 95.

LUNCH

ENTRÉES | Please select five options for your guests

We serve lunch from 11am – 3pm. Guests may begin their first course with a fresh tossed Caesar Salad, House Green Salad or Metropolitan Grill Clam Chowder for an additional 8.

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. 62.

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. 60.

10 Oz. Boneless Ribeye*

Flavorful custom-aged cut. Served with mashed potatoes and asparagus. 42.

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. 17. Substitute shrimp for an additional 2.

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.

Marinated Grilled Chicken Breast

2 Grilled Chicken breasts with herb marinade and glace de poulet. Served with asparagus and mashed potato. 24.

Dungeness & Alaskan King Crab Cakes

Mashed potatoes and asparagus, European-style citrus butter sauce. 26.

Mesquite Grilled Wild Alaskan Sockeye Salmon

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

DESSERT | Please select three options for your guests

A sweet finale to lunch.

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.

DINNER

FIRST COURSE | Please select three options for your guests

We serve dinner as early as 4:30pm Monday – Friday and 4pm Saturday and Sunday. First courses are included in the dinner entrée 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 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.

ENTRÉES | Please select five options for your guests

Metropolitan mashed potatoes and asparagus are served alongside all entrées.

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. 99.

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. 98.

8 Oz. Prime Filet Mignon*

Same quality and taste you expect from our Filet Mignon, but in a more petite portion. 85.

12 Oz. Prime New York Peppercorn Steak*

Crusted with cracked black pepper and glazed with Cognac. Served with green peppercorn demi-glace. Also available without peppercorn crust and sauce. 85.

10 Oz. Boneless Ribeye*

Flavorful custom-aged cut. Served with mashed potatoes and asparagus. 69.

16 Oz. Boneless Ribeye*

Aged 42 days for extra tenderness and flavor. 89.

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. 67.

8 Oz. Prime Filet Mignon* And Scampi

Served with lemon-garlic butter. 105.

14 Oz. Prime Top Sirloin* And Scampi

Served with lemon-garlic butter. 90.

Steakhouse Chicken

Roasted half chicken, chanterelle mushroom crust, glace de poulet. Served with mashed potatoes and asparagus. 58.

Four Bone Rack Of Lamb*

Dijon and herb crust, rosemary–Merlot demi–glace. 88.

Wild Pacific King Salmon*

Center cut, mesquite grilled salmon basted with a lemon–chive beurre blanc. 67.

DESSERT | Offer your guests all three

A sweet finale to dinner.

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.

BEVERAGES

Our wine team has over 100 years of experience in the wine industry and can assist you in selecting the perfect wine. Some of our most loved wines are listed below. Select one red and one white option for your guests.

OLD WORLD REDS

Michel Lynch, Bordeaux, 2015	39
Renat Ratti, Battaglione, Barbera d'Asti, 2015	54
Marqués de Murrieta, Rioja Reserva, 2013	58
Ar.Pe.Pe, Rosso di Valtellina, Lombardy, 2014	79
E. Guigal, Châteauneuf-du-Pape, 2010	118
Famille JM Cazes, Saint-Estephe, Bordeaux, 2015	121
Col d'Orcia, Brunello di Montalcino, 2012	135

NEW WORLD CABERNET SAUVIGNON AND BLENDS

Nine Hats, Cabernet Sauvignon, Columbia Valley, 2015	49
Va Piano, Cabernet Sauvignon, Bruno's, Columbia Valley, 2016	52
L'Ecole No. 41, Frenchtown Red, Columbia Valley, 2015	65
Guardian Cellars, Alibi, Red Mountain, 2014	68
Amavi, Walla Walla Valley, 2014	68
Stonestreet, Cabernet Sauvignon, Estate, Alexander Valley, 2013	74
Efestē, Final-Final, Columbia Valley, 2014	78
J. Lohr, Cabernet Sauvignon, Hilltop Vineyard, Paso Robles, 2015	80
DeLille Cellars, D2, Columbia Valley, 2015	92
JB Neufeld, Cabernet Sauvignon, Yakima Valley, 2014	94
Emblem, Cabernet Sauvignon, Napa Valley, 2014	95
Jordan, Cabernet Sauvignon, Alexander Valley, 2013	129
Stag's Leap Wine Cellars, Cabernet Sauvignon, Artemis, Napa Valley, 2015	135
Quilceda Creek, Red Wine, Columbia Valley, 2014	155
Duckhorn, Cabernet Sauvignon, Napa Valley, 2013	158
Caymus, Cabernet Sauvignon, Rutherford, 2015	223
Quilceda Creek, Palengat Vineyard, Columbia Valley, 2012	325
Opus One, Napa Valley, 2014	631

NEW WORLD PINOT NOIR

Erath, Oregon, 2015	50
J. Lohr, Fog's Reach Vineyard, Paso Robles, 2013	65
En Route by Far Niente, Les Pommiers, Russian River Valley, 2015	80
Cristom, Mount Jefferson, Willamette Valley, 2015	82

OTHER NEW WORLD RED WINES

Seghesio, Sonoma County, 2015	55
Malbec, Susana Balbo, Mendoza, 2014	60
Malbec, Dusted Valley, Walla Walla Valley, 2013	85
Merlot, Northstar, Columbia Valley, 2012	63

CHAMPAGNE AND SPARKLING WINE

Vandori, Prosecco, Friuli, IT, NV	38
Avinyó, Brut Reserva, Cava, Penedès, SP, 2012	61
Taittinger, Brut La Française, Reims, NV	82
Ruinart, Brut, Blanc de Blanc, Reims, NV	141

WHITE WINE

Chardonnay, Chateau Ste. Michelle, Indian Wells, Columbia Valley, 2015	44
Chardonnay, Napa Cellars, Napa Valley, 2014	59
Chardonnay, Sonoma-Cutrer, Russian River Ranches, Russian River Valley, 2016	54
Chardonnay, Jordan, Russian River Valley, 2014	84
Chardonnay, Hartford Court, Four Hearts Vineyards, Russian River Valley, 2014	95
Pinot Gris, Elk Cove, Willamette Valley, 2015	49
Sauvignon Blanc, Kim Crawford, Marlborough, NZ, 2016	35
Sauvignon Blanc, Avennia, Olianne, Columbia Valley, 2014	63
Sauvignon Blanc, Cakebread, Napa Valley, 2015	70

PLANNING YOUR EVENT

Let us take care of your every detail with our full service event planning. We are pleased to order your specialty linens, decorations, and anything else you need to make your event a success.

Custom Menus

Our event team is happy to assist with selecting your menu items. Add a personal touch to your menu with a custom title. Complimentary.

Dress

We have no official dress code here at the Metropolitan Grill. Please come in whatever is comfortable for your celebration.

Parking

We offer valet parking after 5pm for \$12 per car.

Dietary Requests

Our chef is happy to accommodate all special dietary needs. Please do let us know as soon as possible.

Fresh Flowers & Place Cards

We set your table with fresh flowers and place cards for your guests. Complimentary.

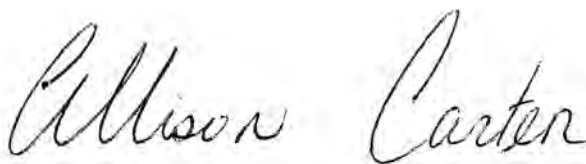
Audio and Visual

For presentations or slideshows, each dining room has audio and visual capabilities that are available for rent. Please confirm pricing with our private dining team.

Parting Gifts

Cabernet Sauvignon, Metropolitan Grill by Balboa, Walla Walla Valley, WA, 2015. 75
Metropolitan Grill Gift Cards are available in various amounts.

If you would like to tour or book one of our private dining rooms, please let us know. We would be honored to help you celebrate and provide the most unsurpassed experience.



Allison Carter, Private Dining Sales Manager
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