Juiciness, tenderness and flavor – those are the characteristics for which a cut of beef is esteemed.

Featuring Metropolitan Grill Prime by Double R Ranch, a combination of our exacting cutting standards, custom dry aging, and Prime Double R Ranch beef from Washington State. Perfectly grilled over live mesquite fire.

"Simply put, this is the best beef available."

– Eric Hellner
A 20% service charge is included on each check. The entirety of this service charge is retained by the company. Our valued service team receives competitive industry compensation. We are required by law to collect tax on the service charge. Thank you for dining with The Metropolitan Grill.

### Almond Crusted Scallop
Almonds, Parmesan panko and chive beurre blanc. 18.

### Calamari
Sweet cherry peppers, saffron–roasted red pepper aioli. 15.

### Dungeness & King Crab Cakes
Granny Smith apple slaw, European–style citrus butter sauce. 15.

### Classic Caesar
Romaine hearts, garlic croutons, Parmigiano–Reggiano, Spanish white anchovies, house made Caesar dressing. 9.

### Organic Baby Spinach
Toasted almonds, bacon, Jack cheese, honey–mustard vinaigrette. 8.

### French Onion Soup
Swiss Emmentaler, caramelized onions, beef, veal stock, vermouth, and toasted crostini. 13.

### House Field Greens
Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 8.

### Clam Chowder

### Maine Lobster Bisque

### Southwest Black Bean Salad
Romaine lettuce, spring mix, tri–colored corn tortilla, black beans, roasted corn, red onions, cilantro, Monterey Jack cheese, Louie–style dressing with herb grilled chicken or crispy calamari. 17.

### Metropolitan Grill Steak Salad*
Mesquite grilled American Wagyu Butcher cut, mixed greens, pear tomatoes, Parmesan–peppercorn dressing, Point Reyes blue cheese, cherry radishes and red onion. 20.

### Classic Metropolitan Cobb*
Mixed greens, avocado, bacon, diced tomatoes, chopped egg, Point Reyes blue cheese crumbles, black olives, Dijon vinaigrette. With herb grilled chicken. 17. With Chilean bay shrimp. 18.

### House Field Greens
Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 8.

### Clam Chowder

### Maine Lobster Bisque

### ENTREE SALADS

<table>
<thead>
<tr>
<th>Classic Caesar</th>
<th>House Field Greens</th>
<th>Clam Chowder</th>
<th>Maine Lobster Bisque</th>
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### American WagyU, Snake River Farms
Snake River Farms is a family–owned business, which began over twenty years ago with a small herd of Wagyu cattle from the Kobe region of Japan. The Wagyu bulls were crossed with premium American Black Angus to form a proprietary herd that has developed into one of the finest groups of Wagyu/Angus cross cattle in the U.S. Often referred to as American Kobe beef, this unique breed was bred specifically to deliver the finest eating quality.

<table>
<thead>
<tr>
<th>Filet, 5 oz.*</th>
<th>Skirt Steak, 10 oz.*</th>
<th>Long Bone, 40 oz.*</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 oz.</td>
<td>43.</td>
<td>43.</td>
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<tr>
<td>16 oz.</td>
<td>74.</td>
<td>14 oz.</td>
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</tbody>
</table>

### Japanese A5 Beef
Ohmi beef is arguably the best beef in the world. It has a higher level of marbling than both the American Kobe and the Prime and is graded on the Japanese marbling score.

<table>
<thead>
<tr>
<th>Ohmi Filet, 6 oz.*</th>
<th>Kagawa Olive Filet, 4 oz.*</th>
<th>Hokkaido Filet, 6 oz.*</th>
</tr>
</thead>
<tbody>
<tr>
<td>110.</td>
<td>125.</td>
<td>125.</td>
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</table>

### Snow Beef
Hokkaido Snow beef, from Japanese Black Wagyu cattle raised on a private reserve in the cold northernmost part of Japan is extremely rare and sought after. Limited availability.

<table>
<thead>
<tr>
<th>Hokkaido Filet, 6 oz.*</th>
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<tbody>
<tr>
<td>125.</td>
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</table>

### The Best Steak In Town
METROPOLITAN GRILL PRIME DOUBLE R RANCH BEEF

The full flavor of the beef at The Met is sealed in by the high heat of the “Iron Wood of the World,” imported mesquite charcoal. This grilling method, our proprietary Double R Ranch beef, custom dry aging process and unsurpassed cutting standards ensure juiciness, tenderness and flavor; the characteristics for which a cut of beef is esteemed.

Choice of baked potato, Metropolitan mashed potatoes, or steak house fries.

<table>
<thead>
<tr>
<th>New York Strip Loin*</th>
<th>Top Sirloin*</th>
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</thead>
<tbody>
<tr>
<td>12 oz. 62.</td>
<td>7 oz. 30.</td>
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<tr>
<td>16 oz. 74.</td>
<td>14 oz. 46.</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Filet Mignon*</th>
<th>Boneless Ribeye Steak*</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 oz. 65.</td>
<td>10 oz. 42.</td>
</tr>
<tr>
<td>13 oz. 78.</td>
<td>16 oz. 68.</td>
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</tbody>
</table>

### Lunch Combinations
Half Sandwich with Soup or Salad 15.

<table>
<thead>
<tr>
<th>Soup Choices</th>
<th>Salad Choices</th>
<th>Sandwich Choices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soup of the Day</td>
<td>House Field Greens</td>
<td>Roast Beef au Jus</td>
</tr>
<tr>
<td>Clam Chowder</td>
<td>Caesar</td>
<td>Turkey Sandwich</td>
</tr>
<tr>
<td></td>
<td>Baby Spinach</td>
<td></td>
</tr>
</tbody>
</table>

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LUNCH ENTREES

Grilled Sockeye Salmon*
Lemon chive beurre blanc. 24.

Fish and Chips
Fresh Alaskan true cod, panko beer battered. Served with coleslaw, crisp fries and tartar sauce. 16.

Smoked Salmon Penne Pasta
House–smoked salmon, capers, red onion, Parmesan, Alfredo cream sauce. 20.

Bacon Wrapped Pork Chop*

Pan Seared Wyoming Bison*
Grass fed bison, rosemary crust, balsamic bourbon cherry reduction. 32.

SANDWICHES

Turkey Sandwich
Roasted turkey, Havarti cheese, pesto aioli, tomato, Kurobuta bacon, ciabatta bread and served with crisp fries. 16.

Smoked Vegetable Sandwich
Smoked zucchini, squash and portobello mushroom tossed in house made BBQ sauce and coleslaw. Served on a kaiser bun with crisp fries. 14.

Prime New York Steak Sandwich*

Roast Beef au Jus*
Roasted American Wagyu top round, cheddar cheese, caramelized onions, herbed rondele cream cheese, fresh baguette. Served with crisp fries. 18.

The Works Burger*
American Wagyu sirloin, cheddar and Swiss cheeses, caramelized onions, drive–in sauce, lettuce, tomato, pickle. Served with crisp fries. 15.

Per Health Department recommendations, we prepare our burgers to 160 degrees Fahrenheit.

DAILY SPECIALS

MONDAY
Ribeye Chili.
London Broil*

Pair It With
Hellbent IPA. 8.

TUESDAY
Cup 5. Bowl 8.
Tomato Basil Bisque.
Grilled Seafood Salad
Grilled salmon and prawns served with mixed greens, crab salad, hard boiled egg, avocado and Louie dressing. 23.

Pair It With
Stella Artois. 9.

WEDNESDAY
Cup 5. Bowl 8.
Baked Potato.
Chophouse Meatloaf
Made with American Wagyu tenderloin, strip loin, pork and Kurobuta bacon. Finished with caramelized onions, Gorgonzola cheese and pan gravy. 20.

Pair It With
Stoup Pilsner. 8.

THURSDAY
Cup 5. Bowl 8.
Chicken Noodle.
Beef Stroganoff
Tender braised Prime beef in a rich brown sauce served over egg noodles, sautéed wild mushrooms, sour cream and chives. 19.

Pair It With
Georgetown Manny’s Pale Ale. 8.

FRIDAY
Cup 5. Bowl 8.
Broccoli Cheddar.
Prime Rib*
Slow oven roasted Prime rib of beef with house made au jus. Served with Yukon Gold mashed potatoes and asparagus. 28.

Pair It With
Guinness Stout. 8.

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