



CURBSIDE PICK UP

Call 206.624.3287 to place your order.

MENU

APPETIZERS

Dungeness and King Crab Cakes

Granny Smith apple slaw, European-style citrus butter sauce. 19

Metropolitan Prawn Martini

Cocktail sauce, brunoise vegetables, and lemon. 23

Prime Teriyaki Tenderloin Bites

Scallions and orange supremes. 16

SOUPS & STARTER SALADS

Classic Caesar

Romaine hearts, garlic croutons, Parmigiano-Reggiano, Spanish white anchovies, and house-made Caesar dressing. 9

Organic Baby Spinach

Toasted almonds, bacon, Jack cheese, and honey-mustard vinaigrette. 8

House Field Greens

Anjou pears, gorgonzola, candied walnuts, and dijon mustard vinaigrette. 8

Iceberg Wedge Salad

Gala apples, diced tomatoes, toasted hazelnuts, and kurobuta bacon. 13

MENU

PRIME DOUBLE R RANCH BEEF

New York Strip Loin

62

Filet Mignon

65

14 oz. Top Sirloin

46

16 oz. Boneless Ribeye

68

New York Peppercorn Steak

62

Porterhouse

77

20 oz. Prime Delmonico

Bone-in New York strip loin. 79

SPECIALTY STEAKS

10 oz. Snake River Farms Filet Mignon

76

16 oz. Snake River Farms Strip Loin

78

32 oz. Center Cut Porterhouse

110

DINNER FOR TWO

40 oz. The Met "Long Bone" Ribeye Steak

145

ENTRÉES

Pan Seared Wyoming Bison

Grass-fed bison, rosemary crust, and balsamic
bourbon cherry reduction. 52

MENU

DINNER SPECIALTIES

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. 30

Dungeness Crab and Prawn Fettuccine

Fire-roasted tiger prawns scampi, Dungeness crab fry legs, red onions, wild mushrooms, Parmigiano-Reggiano, Alfredo and herbed breadcrumbs. 40

Bacon Wrapped Pork Chops

Mogel-Cognac-cream sauce. 42

FOR THE TABLE

Lobster Mac n Cheese

17

Creamed Spinach

10

Asparagus with Béarnaise Sauce

14

DESSERTS

Five Layer Carrot Cake

Layers of rich carrot cake and butter cream finished with orange crème anglaise. 14

White Chocolate Coconut Cake

Three layers of rich, dense yellow cake, toasted coconut and white chocolate chips. Frosted with a rich white chocolate icing and served with berry coulis. 13

Nine Layer Chocolate Cake

Layers of rich, moist devil's food chocolate cake filled with chocolate butter cream. With a special dark chocolate sauce. 17

BEVERAGES

Bottled Soft Drinks

5

WINE

2017 Metropolitan Grill, Cabernet Sauvignon, Walla Walla, WA

40

2012 Bonny Doon "Cigare Volant," Grenache/Syrah Blend, Central Coast, CA

40

2016 Argiano, "Non Confuditur," Tuscany, IT

40

2016 Beaux Freres, "Les Cousins," Pinot Noir, Willamette Valley, OR

40

2015 Cambria, "Barbara's Signature," Pinot Noir, Santa Maria Valley, CA

60

2015 Hall, Cabernet Sauvignon, Napa Valley, CA

60

2011 CVNE Rioja Gran Reserva, SP

40