



DINNER DELIVERY OVEN-READY MEALS

Enjoy a meal from Metropolitan Grill and Elliott's Oyster House in the comfort of your home.

To place an order, please fill out the order form on the last page and email to met-pdr@e3restaurantgroup.com or call 206-624-3287.

Pre-orders are recommended for **next day** delivery between **11AM - 1PM**. Orders must be placed by 12PM for **same day** delivery between **3:00PM - 6:00PM**.

Please Note:

- Minimum order of 2 entrées for delivery.
- Delivery fees are waived during this time for orders within a 15-mile radius of Metropolitan Grill. Fees will be charged outside this zone.
- Sales tax will be added at the time of order and will be put together into a cost proposal for approval.
- Credit Cards are the only available form of payment. Unfortunately, we are not able to accept gift or promotional cards.
- Pre-Orders will be charged in full unless a cancellation is made one business day in advance by 4:00PM.



ENTREES

Includes roasted red potatoes, roasted root vegetables, and bread and butter.

QTY ITEM

	8oz Prime Filet \$44
	12oz Prime New York \$42
	10oz Prime Boneless Ribeye \$40
	26oz Prime Chateaubriand \$130
	Tenderloin Medallions Oscar (2 medallions, lobster, grilled asparagus, bearnaise aioli) \$48
	Butchers Cut Steak Salad (mixed greens, red onion, tomato, blue cheese) \$24
	Crab Crusted Halibut (Dungeness, Jonah and Red crab, white wine) 38
	Roasted Prawn Scampi (white wine, lemon, garlic-herb butter) \$25
	Grilled King Salmon (tarragon butter) \$35
	Crab Cakes (mustard remoulade sauce, apple slaw) 3 for \$24

STARTERS & ADD-ONS

	Chilled Prawn Cocktail (cocktail sauce and lemon) \$12
	Iceberg Wedge Salad (apples, tomatoes, hazelnuts, blue cheese, bacon) \$10
	Caesar Salad (romaine, Caesar dressing, parmesan, lemon, croutons, anchovy) \$8
	Chilled King Crab Legs (Dijon mayo) \$21
	White Clam Chowder (1 quart) \$9
	Spicy Crab & Corn Chowder (1 quart) \$12
	Creamed Spinach \$7
	Au Gratin Potatoes \$7
	Bacon Mac & Cheese (caramelized onion, pepper bacon, jack, parmesan, chive) \$9
	Grilled Asparagus \$7

DESSERTS

	9-Layer Chocolate Cake (devil's food cake, chocolate buttercream) \$10
	5-Layer Carrot Cake (buttercream frosting orange crème anglaise) \$10
	White Chocolate Coconut Cake (white chocolate icing, berry coulis) \$10

WINES

	Taittinger, Brut la Française, Champagne, FR \$45
	2016 Buty, Chardonnay, Connor Lee Vineyard, Columbia Valley, WA \$40
	2018 Kerloo Cellars, Rosé, Lonesome Springs Ranch Vineyard, Yakima Valley, WA \$30
	2011 CVNE Rioja Gran Reserva, SP \$40
	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
	2015 Brittan Vineyards, "Basalt Block" Pinot Noir, Willamette Valley, OR \$40
	2016 Pine Ridge Vineyards, Cabernet Sauvignon, Napa Valley, CA \$60
	2015 Quilceda Creek, Cabernet Sauvignon, Columbia Valley, WA \$200
	2016 Catena, Malbec, Vista Flores, Mendoza, AR \$20

NAME: _____ EMAIL: _____

DELIVERY ADDRESS: _____ PHONE: _____ DATE OF DELIVERY: _____

CREDIT CARD #: _____ EXP DATE: _____ CVV: _____ GRATUITY AMT: _____

SPECIAL REQUEST: _____

Orders must be submitted by 12pm for same day delivery between 2pm – 6pm. Minimum of 2 entrées per order.