



CURBSIDE PICK UP MENU

Call 206.624.3287 to place your order.

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

DINNER FOR TWO

40 oz. The Met "Long Bone" Ribeye Steak
145

PRIME DOUBLE R RANCH BEEF

New York Strip Loin
16 oz. 74 12 oz. 62

Filet Mignon
13 oz. 78 8 oz. 65

14 oz. Top Sirloin
46

16 oz. Boneless Ribeye
68

New York Peppercorn Steak
16 oz. 77 12 oz. 65

25 oz. Porterhouse
77

20 oz. Prime Delmonico
Bone-in New York Strip Loin. 79

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

Impossible Bolognese
Plant-based meat substitute, San Marzano tomato sauce, plant-based mozzarella, penne pasta and fresh basil. *100% vegan dish. 28

FOR THE TABLE

Four Cheese Mac n Cheese

17

Creamed Spinach

10

Asparagus with Béarnaise Sauce

14

COCKTAIL KITS

**Limited Supply*

Now is the perfect time to perfect your home mixology skills. Our custom cocktail kit has everything you need to create the perfect drink, including premium spirits and step-by-step instructions from our bartenders. Now Available:

THE MET MANHATTAN

Includes a full bottle of Metropolitan Grill Woodford Reserve and portioned bottles of Antica Carpano Vermouth, Absinthe, Woodford Bitters. Also comes with a jar of cherries, and two oranges to garnish.

Serves 15 cocktails | \$125

CLASSIC MARTINI KIT

Includes a full bottle of Ketel One or Hendricks Vodka and portioned Dolin Dry Vermouth. Also comes with a jar of olives to garnish.

Serves 15 cocktails | \$90

GREY GOOSE MULE KIT

Includes a full bottle of Grey Goose and portioned bottles of Ginger Beer. Also comes with eight limes to garnish.

Serves 15 cocktails | \$90

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

WINE

2017 Metropolitan Grill, Cabernet Sauvignon, Walla Walla, WA

40

2016 Pride Mountain Vineyards, Merlot, Napa/Sonoma, CA

75

2017 Mark Ryan, Dissident, Columbia Valley, WA

55

2017 Kerloo Cellars Grenache, Upland Vineyard, Snipes Mountain, WA

55

2012 Bonny Doon Vineyard, Le Cigare Volant, Central Coast, CA

40

2016 Long Shadows Vintners, Syrah, Sequel, Col. Valley, WA

65

NV Taittinger, Brut la Française, Champagne, Reims, FR

50

2015 Cambria, Pinot Noir, Barbara's Clone 667, Santa Maria Valley, CA

60