



Metropolitan Grill
THE BEST STEAK IN TOWN

APPETIZERS

Almond Crusted Scallops

Almond, Parmesan panko,
chive beurre blanc. 19.

Metropolitan Prawn Cocktail

Cocktail sauce, lemon. 35.

Calamari

Saffron and roasted red pepper aioli,
sweet cherry peppers. 16.

Prime Tenderloin Bites

Citrus soy glaze, house made chili oil, pineapple
powder, and roasted macadamia nuts. 19.

Dungeness & King Crab Cakes

Granny Smith apple slaw,
European style citrus butter sauce. 22.

Seared Yellowfin Ahi

Coriander crusted Yellowfin Ahi, shitake
mushrooms, baby bok choy, lime
butter sauce and ginger soy glaze. 25.

Tenderloin Steak Tartare

Dijon, Worcestershire sauce,
capers, shallots, chives,
egg and crostini. 21.

Seafood Sampler

Ahi poke, prawns, King crab and chilled Maine lobster. 140.

SOUPS

Maine Lobster Bisque

Rich lobster stock, heavy cream, cognac. 13.

French Onion Soup

Swiss Emmentaler, caramelized onions, crostini,
beef and veal stock, vermouth. 13.

Clam Chowder

New England style. 10.

DINNER SPECIALITIES

Grilled King Salmon

Lemon chive beurre blanc. 49.

Dungeness Crab and Prawn Fettuccine.

Mesquite grilled prawns, Dungeness crab,
red onions, mushrooms, Parmigiano-Reggiano,
Alfredo, herbed breadcrumbs. 45.

Pan Seared Wyoming Bison*

Grass fed bison, rosemary crust,
balsamic bourbon cherry reduction. 54.

Pan Seared Steakhouse Chicken

Roasted garlic, wild mushroom jus,
potato gnocchi. 36.

Bone-in Heritage Pork Chop*

Onion ash seasoning, creamed corn,
mashed potatoes. 50.

Vegan Bolognese

Plant based meat substitute, red sauce. 28

STARTER SALADS

Iceberg Wedge

Gala apples, diced tomatoes, toasted hazelnuts,
Point Reyes blue cheese, Kurobuta bacon. 14.

Caesar

Whole romaine hearts, garlic crouton, shaved
Parmigiano-Reggiano, Spanish white anchovies,
house made Caesar dressing. 12.

Organic Baby Spinach

Toasted almonds, bacon, Jack cheese,
honey mustard vinaigrette. 10.

House Field Greens

Anjou pears, Gorgonzola, candied walnuts,
Dijon mustard vinaigrette. 10.

SIDES FOR THE TABLE

Thick Cut Caramel Bacon. 16.

Four Cheese Mac and Cheese. 14.

Yukon Gold Potato Cakes. 12.

Creamed Spinach. 11.

Asparagus with Bearnaise. 14.

Creamed Corn. 14.

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.

THE BEST STEAK IN TOWN

Choice of baked potato, Metropolitan mashed potatoes, steak house fries or asparagus with Béarnaise sauce.

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 Prime 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.

Prime Delmonico*

Bone-in New York strip loin.
20 oz. 85.

Top Sirloin*

14 oz. 49.

Filet Mignon*

13 oz. 84.
8 oz. 70.

Porterhouse*

34 oz. 99.
25 oz. 85.

New York Strip Loin*

16 oz. 79.
12 oz. 68.

Boneless Ribeye*

16 oz. 75.

DINNER FOR TWO

Châteaubriand*

Classic Cliff sauce, Parmesan tomato crowns, mushroom caps. 24 oz. 165.

The Met “Long Bone” Ribeye*

40 oz. 180.

FEATURED

AMERICAN WAGYU NATURAL BEEF

Snake River Farms, Idaho
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.

Filet Mignon*

10 oz. 84.

Skirt Steak*

10 oz. 49.

COMBINATIONS

Prime Filet, American Wagyu Filet*
4 oz each. 78.

**Prime Filet, American Wagyu Filet,
& Ohmi Filet***
4 oz each. 180.

Snow Filet, Ohmi Filet, Olive Filet*
4 oz each. 300.

RARE
Red center,
very cool

**MEDIUM
RARE**
Red, warm
center

MEDIUM
Red center

**MEDIUM
WELL**
Pink
throughout

WELL
Pink center

VERY WELL
No pink

JAPANESE A5 BEEF

SNOW BEEF

Raised on the island of Hokkaido in the cold northernmost part of Japan. It has a silky quality from the marbling and is sought after.

Snow Filet*

4 oz. 110.
6 oz. 165.

OHMI BEEF

Raised on the rich agricultural lands in Shiga Prefecture. Boasts a softness and delicacy that melts in your mouth.

Ohmi Filet*

4 oz. 110.
6 oz. 165.

OLIVE BEEF

Raised in Japan's Kagawa Prefecture, the cows are fed a special diet of Inawara rice straw, Italian ryegrass, and pressed olives.

Olive Filet*

4 oz. 130.
6 oz. 195.

ADDITIONS

King Crab Merus Leg

Lemon, drawn butter. 25.

Mesquite Grilled Prawn

Lemon garlic scampi butter. 10.

Australian Lobster Tail

Lemon, drawn butter.
Market Price.

Peppercorn Style.

5.

*Our steaks are cooked to order.

Consuming raw or undercooked meats may increase your risk of foodborne illness.