

# MG



## **PRIVATE DINING**

Let us take care of every detail.



---

**Let us take care of your every detail.**

From an intimate dinner to a lavish reception, let us take care of every detail for your next celebration. Over the years, we've hosted events for guests from all over the world and pride ourselves in providing meticulous service, a comfortable ambiance, and an exceptional dining experience.

We offer full-service event planning, the highest quality steaks available, and a dedicated wine team with over 100 years of experience in the industry. Our team is here to help you create your own personalized private dining experience, paying attention to every detail from menu selection and design, to wine pairings and floral arrangements. We host events such as business meetings, retirement parties, birthdays, graduations, cocktail parties, as well as other celebrations.

Serving you and exceeding your expectations truly brings us joy. We consider our guests family and will always treat your event as if it were our own. Whatever the occasion, we would be honored to help you celebrate and provide the most unsurpassed private dining experience.

Thank you for giving us that opportunity!

Cheers!

A handwritten signature in black ink that reads "Allison Carter". The script is fluid and cursive, with the first letters of each name being capitalized and prominent.

Allison Carter, Private Dining Sales Manager  
206.957.3216 | Met-PDR@E3RestaurantGroup.com

# CHAIRMAN'S ROOM

Our largest private dining room is spacious and stately. Host your business meeting or private dinner party with the warmth, intimacy, and personal touch that will make your guests feel right at home.



## ROOM AMENITIES

Vaulted Ceilings  
Two 70" TVs hidden behind classic mirrors  
Mahogany Walls  
Wireless Sound System

**Room Capacity:** 38 seated | 65 standing

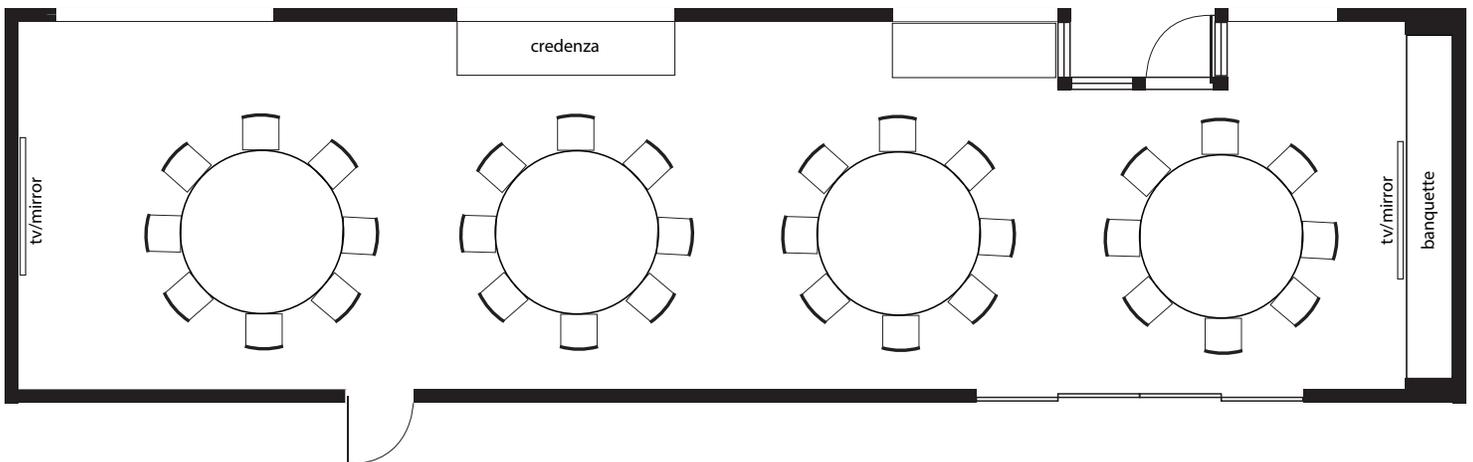
**Configured for:** 38 people

**Table Size:** 72" rounds

Minimums depend on day and time of event.

**Room Fee:** \$200

Your private dining coordinator will provide more details.



# THE BOARD ROOM

The combined standing reception capacity of our adjacent Vintage and Board Room holds up to 75 guests.



## ROOM AMENITIES

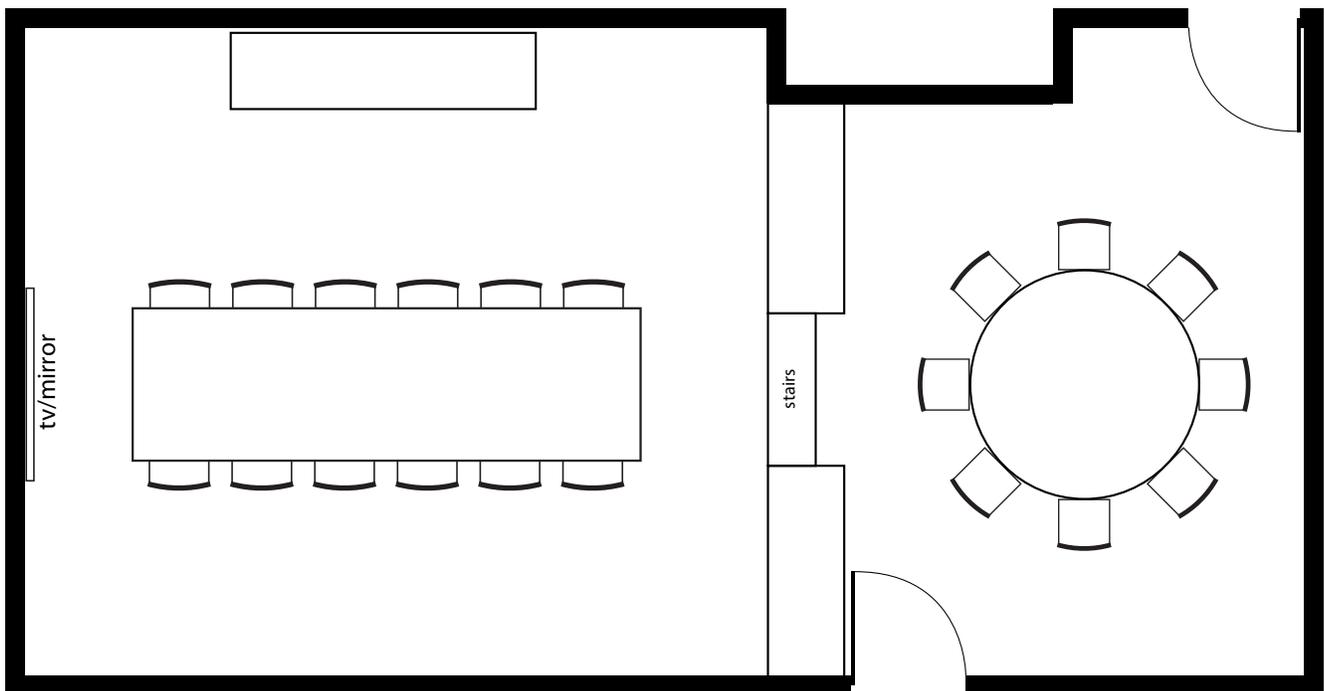
70" TV hidden behind a classic mirror  
Mahogany Walls

**Room Capacity:** 24 seated | 45 standing  
**Configured for:** 12 people | 8 people at round

**Table Size:** 48"x160" long & 72" round

Minimums depend on day and time of event.  
**Room Fee:** \$100

Your private dining coordinator will provide more details.



# THE VINTAGE ROOM

The combined standing reception capacity of our adjacent Vintage and Board Room holds up to 75 guests.



## ROOM AMENITIES

Vaulted Ceilings  
70" TV hidden behind a classic mirror  
Mahogany Walls

**Room Capacity:** 18 seated | 30 standing

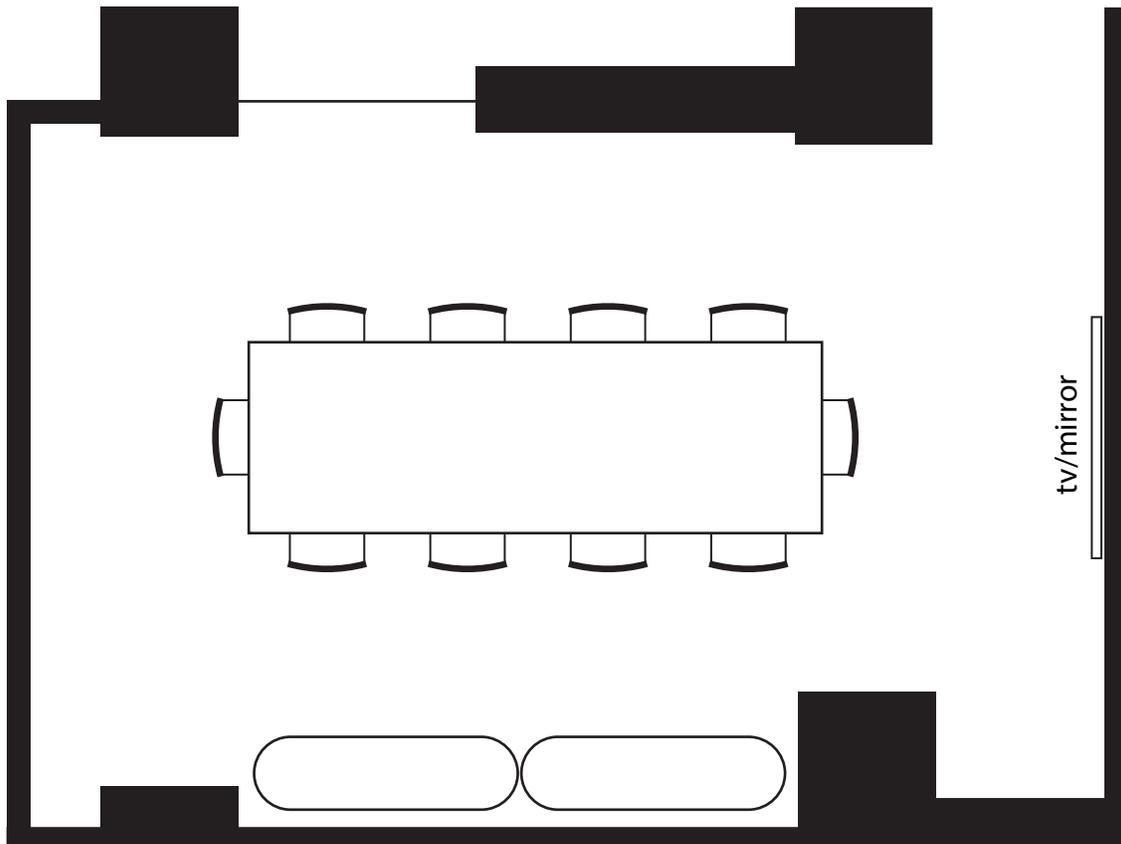
**Configured for:** 10 people

**Table Size:** 48"x146" long

Minimums depend on day and time of event.

**Room Fee:** \$100

Your private dining coordinator will provide more details.





## Custom Three Course Dinner Menu

Entrée price includes all three courses.  
Sales tax and service charge are not included in the listed entrée price.

### FIRST COURSE

Please select three first course option you would like to serve your guests.

#### House Field Greens

Anjou pears, candied walnuts, tossed in Dijon mustard vinaigrette topped with blue cheese crumbles.

#### Classic Caesar Salad

Romaine lettuce, croutons, and Parmigiano Reggiano. Finished with house made Caesar dressing and draping of anchovies.

#### Organic Baby Spinach Salad

Served with toasted almonds, bacon, and Monterey Jack cheese. Tossed in honey-mustard dressing.

#### Lobster Bisque

Rich and creamy house made bisque with Cognac and cream.

#### Clam Chowder

Traditional New England-style clam chowder with sherry cream.

### ENTRÉE COURSE

Please select five main course options to serve your guests.  
All entrées are served with Metropolitan mashed potatoes and asparagus.

#### 13 oz. Prime Filet Mignon\*

The Filet is a lean and tender steak. The number one choice of our guests. 107.

#### 20 oz. Prime Delmonico\*

A bone-in New York steak, well-marbled and full in rich beef flavor. 108.

#### 8 oz. Prime Filet Mignon\*

Same quality in a more petite portion. 93.  
Add option for your guests to add scampi. 113.

#### 12 oz. Prime New York Peppercorn Steak\*

Crusted with black pepper, glazed with Cognac, served with green peppercorn demi-glace. 94.

#### 16 oz. Boneless Ribeye\*

Extra aged for tenderness and flavor. 98.

#### 14 oz. Prime Top Sirloin\*

Well-marbled, firm-in-texture steak. 72.  
Add option for your guests to add scampi. 92.

#### 10 oz. Boneless Ribeye\*

Flavorful custom-aged cut. 72.

#### Steakhouse Chicken

Roasted chicken, chanterelle mushroom crust. 59.

#### Wild Pacific King Salmon\*

Center cut, mesquite grilled salmon with a lemon-chive beurre blanc. 72.

#### Vegan Bolognese

Pasta Bolognese with Impossible burger, tomato marinara, and fresh basil. 51.

### DESSERT COURSE

All three options will be available to serve your guests.

#### Burnt Cream

Grand Marnier and real vanilla bean flavor this classic custard. Finished with a crisp shell of caramelized sugar.

#### New York Style Cheesecake

Traditional New York style cheesecake served with chantilly cream and raspberry coulis.

#### Chocolate Decadence

House made rich and creamy chocolate decadence with chantilly cream and raspberry coulis.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





## SHARABLE PLATES

All plates sized for 3-5 guests.

### Almond Crusted Scallops

Almonds, Parmesan panko and chive beurre blanc. 19.

### Seared Yellowfin Ahi\*

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

### Tenderloin Steak Tartare\*

Dijon, capers, shallots, chives, egg, served with crostini. 21.

### Calamari

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

### Thick Cut Caramel Bacon

Kurabuta thick cut bacon, maple glaze. 16.

### Prime Tenderloin Bites

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

## HORS D'OEUVRES

We request that hors d'oeuvres be ordered 5 days in advance.  
Minimum of 2 dozen per item priced per dozen.

### Chilled Prawns

Served with our classic cocktail sauce. GF. 60/doz.

### Mini Metropolitan Grill Crab Cakes

Dungeness and Alaskan king crab cakes seared golden with sweet chili beurre blanc. 38/doz.

### Spanakopita

Spinach, feta, and Parmesan cheese. V. 17/doz.

### Greek Cucumber Chips

Feta cheese and Kalamata olive tapenade placed on a cucumber round. GF. V. 18/doz.

### Thai Skewers

Served with a coconut-peanut sauce. GF.  
Chicken. 23/dozen. Beef. 45/doz.

### American Wagyu Meatballs\*

Housemade meatballs and truffle demi-glaze. 38/doz.

### Prime Tenderloin Sliders\*

With horseradish cream and caramelized onions. 60/doz.

### Seafood Sampler\*

Ahi poke, prawns, King crab, and chilled Maine lobster. GF.  
Serves 5-10 guests. 140.

### Artisan Cheese Tray

Service for 20-25 guests. V. 60.

### Fresh Fruit Tray

Service for 20- 25 guests. V. 60.

### Hazelnut Crusted Brie

Served with sliced apples, crackers, honey, and balsamic reduction.  
Service for 20-25 guests. V. 60.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





# The Metropolitan Grill

## Large Party Wine List

### RED

9 Hats, Cabernet Sauvignon, Columbia Valley, WA. 49.

Arrowood, Estate Cabernet Sauvignon, Sonoma County, CA. 59.

Kerloo Cellars, Cabernet Sauvignon, Columbia Valley, WA. 76.\*

Jordan, Cabernet Sauvignon, Alexander Valley, CA. 119.\*

Erath, Pinot Noir, Willamette Valley, OR. 50.

J. Lohr, Pinot Noir, "Fog's Reach," Monterey, CA. 65.

Cristom, Pinot Noir, Mt Jefferson Cuvee, Eola-Amity, Willamette Valley, OR. 82.

Susana Balbo, Malbec, "Signature," Mendoza, AR. 60.

### WHITE

Airfield Estates, Chardonnay, Columbia Valley, WA. 36.

Jordan, Chardonnay, Russian River Valley, CA. 67.\*

Rombauer, Chardonnay, Carneros, CA. 110.

Elk Cove, Pinot Gris, Willamette Valley, OR. 49.

Kerloo Cellars, Sauvignon Blanc, Columbia Valley, WA. 44.

### SPARKLING

Vandori, Prosecco, IT. 38.

Mumm Brut Prestige, Napa, CA. 53.

Roederer, Rosé, Anderson Valley, CA. 73.

Taittinger Brut la Fraçaise, Champagne, FR. 82.

\*Pricing has been reduced for larger parties

