

— **STARTERS** —

- SPICY FRIED SHRIMP** Sesame chili sauce, fried peppers. 18
- DUNGENESS & KING CRAB CAKES** Granny Smith apple slaw, European style citrus butter sauce. 30
- WAGYU MEATBALLS\*** American Wagyu meatballs, creamy polenta, fresh mozzarella, Mama Lil's peppers, San Marzano marinara. 20
- PRIME TENDERLOIN BITES** Citrus soy glaze, house made chili oil, pineapple powder, roasted macadamia nuts. 20
- ROASTED BONE MARROW** Hazelnut romesco sauce, pickled shallot, capers, grilled crostini. 24
- STEAK TARTARE\*** Tenderloin, Dijon Worcestershire dressing, capers, shallots, chives, egg, crostini. 21
- PRAWN COCKTAIL** Cocktail sauce, lemon. 35
- DUNGENESS CRAB COCKTAIL** Classic cocktail sauce. 42
- GOLDEN OSETRA CAVIAR\*** Egg, crème fraiche, shallot, chive and brioche toast points. 170

— **HALF SHELL OYSTERS\*** —

**OYSTERS WITH CHAMPAGNE MIGNONETTE\*** ½ Dozen 25 Dozen 50

— **ICED SHELLFISH PLATTER\*** —

Half shell oysters, Prawns, Dungeness crab legs and Maine lobster. 150 Add caviar service. 300

— **SOUPS AND SALADS** —

- FRENCH ONION SOUP** Swiss Emmentaler, caramelized onions, crostini, beef and veal stock, vermouth. 16
- MAINE LOBSTER BISQUE** Rich lobster stock, heavy cream, Cognac. 15
- CLAM CHOWDER** New England style. 12
- ICEBERG WEDGE** Gala apples, grape tomatoes, toasted hazelnuts, Point Reyes blue cheese, maple glazed slab bacon. 14
- CAESAR** Whole romaine hearts, toasted caper breadcrumb, shaved Parmigiano-Reggiano, Spanish white anchovies, Caesar dressing. 12
- ORGANIC BABY SPINACH** Roasted beets, feta cheese, pistachio, pickled shallots, white balsamic dressing. 11
- HOUSE FIELD GREENS** Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 12

— **DINNER SPECIALTIES** —

- KING SALMON\*** Grilled King salmon, steamed asparagus, Yukon Gold mashed potatoes, lemon chive beurre blanc. 58
- SEARED YELLOWFIN TUNA\*** Pea shoots salad spring roll, pickled cucumber, yuzu pepper emulsion. 45
- DUNGENESS CRAB AND PRAWN FETTUCCHINE** Mesquite grilled prawns, Dungeness crab, red onions, mushrooms, Parmigiano-Reggiano, alfredo, herbed breadcrumbs. 49
- LOBSTER TAIL** Steamed asparagus, Yukon Gold mashed potatoes, lemon, drawn butter. Market Price
- STEAKHOUSE CHICKEN** Pan seared half chicken, wild mushroom Cambozola bread pudding, lacinato kale, pan jus. 40
- BONE-IN HERITAGE PORK CHOP\*** Mesquite grilled, Calvados morel maître d'butter, apple mostarda, Yukon Gold potato cake. 58
- VEGAN BOLOGNESE** Penne pasta, smoked eggplant, grilled portobello, garlic confit, plant based meat substitute, house made marinara sauce. 28

Thank You for Dining at The Metropolitan Grill.

A Service Charge of 20% is included on your check. Our service team receives a competitive industry wage which includes a base rate and commission on gross food & beverage sales. Benefits are also offered upon eligibility.

The service charge is 100% retained by the company. We are required by law to collect tax on the service charge.

Tips are accepted but not expected. Please know that any tip is very much appreciated, and your server will retain 100% of your generosity.

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



## THE BEST STEAK IN TOWN

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

### — DRY AGED PRIME — DOUBLE R RANCH BEEF

Our proprietary dry-aged prime beef from Eastern Washington.

### — JAPANESE A5 BEEF —

OHMI BEEF FILET\* 6 oz. 165 4 oz. 110  
SNOW BEEF FILET\* 6 oz. 180 4 oz. 125  
OLIVE BEEF FILET\* 6 oz. 195 4 oz. 130

DELMONICO\* 20 oz. 89  
PORTERHOUSE\* 34 oz. 120 25 oz. 95  
FILET MIGNON\* 13 oz. 89 8 oz. 74  
NEW YORK STRIP LOIN\* 16 oz. 79 12 oz. 68  
TOP SIRLOIN\* 14 oz. 49  
BONELESS RIBEYE\* 16 oz. 88

### — AMERICAN WAGYU — NATURAL BEEF

FILET MIGNON\* 10 oz. 89  
SKIRT STEAK\* 10 oz. 49  
STRIPLOIN\* 10 oz. 85

### — DINNER FOR TWO —

CHATEAUBRIAND\* Carved tableside. Classic cliff sauce, Parmesan tomato crowns, mushroom caps. 24 oz. 190

THE MET "LONG BONE" RIBEYE\* American Wagyu, served sliced. 40 oz. 205

### — COMBINATIONS —

PRIME FILET & AMERICAN WAGYU FILET\* 4 oz. each 80  
PRIME FILET & AMERICAN WAGYU FILET & OHMI FILET\* 4 oz. each 185  
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

### — SIDES FOR THE TABLE —

THICK CUT CARAMEL BACON 18  
FOUR CHEESE MAC & CHEESE 14  
ROASTED BABY CARROTS 15  
YUKON GOLD POTATO CAKES 14  
ASPARAGUS WITH BÉARNAISE 14  
CREAMED SPINACH 12  
BRUSSELS SPROUTS 14

### — ADDITIONS —

DUNGENESS CRAB Oscar style. 30  
GRILLED PRAWNS (2) Lemon garlic scampi butter. 28  
CRAB CAKE Dungeness and King crab. 10  
PEPPERCORN STYLE Cracked peppercorns, green pepper demi-glace. 8  
LOBSTER TAIL Market Price  
BONE MARROW Hazelnut romesco sauce. 15

Thank You for Dining at The Metropolitan Grill.

A Service Charge of 20% is included on your check. Our service team receives a competitive industry wage which includes a base rate and commission on gross food & beverage sales. Benefits are also offered upon eligibility.

The service charge is 100% retained by the company. We are required by law to collect tax on the service charge.

Tips are accepted but not expected. Please know that any tip is very much appreciated, and your server will retain 100% of your generosity.

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