

— 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, Parmigiano-Reggiano, Mama Lil's peppers, house made 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
- SMOKED STEAK TARTARE*** Tenderloin, sherry mustard dressing, shallots, capers, quail egg, lavash. 32
- PRAWN COCKTAIL** Cocktail sauce, lemon. 35
- DUNGENESS CRAB COCKTAIL** Classic cocktail sauce. 42

— 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

— 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. 16
- CLAM CHOWDER** New England style. 12
- ICEBERG WEDGE** Gala apples, grape tomatoes, toasted hazelnuts, Point Reyes blue cheese, honey cured slab bacon. 14
- CAESAR** Chopped romaine, ciabatta crouton, Parmigiano-Reggiano, Spanish white anchovies, Caesar dressing. 12
- ORGANIC BABY SPINACH** Shaved fennel, sun-dried tomatoes, Marcona almonds, Garrotxa goat cheese, tomato vinaigrette. 12
- HOUSE FIELD GREENS** Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 12

— DINNER SPECIALTIES —

- WILD KING SALMON*** Grilled King salmon, steamed asparagus, Yukon Gold mashed potatoes, lemon chive beurre blanc. 58
- ALASKAN HALIBUT*** Pan seared, tasso ham succotash, corn puree. 60
- DUNGENESS CRAB AND PRAWN FETTUCCINE** 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 CASARECCE PASTA** Pine nut pesto, tomato, mushroom, summer squash. 32

Thank You for Dining at The Metropolitan Grill.

A 20% Service Charge is included on your check. Tips are not expected, but graciously accepted and 100% retained by your server. Commissions are paid to our teams as a part of their compensation. The 20% service charge is 100% retained by the company.

WA State law requires that we collect tax on all service charges.

*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.

— METROPOLITAN GRILL PRIME DOUBLE R RANCH BEEF —

Our proprietary steak program features unsurpassed cutting standards, custom dry aging, and Prime Double R Ranch beef from Washington State, all expertly grilled over a live mesquite fire.

DELMONICO* 20 oz. 89

FILET MIGNON* 13 oz. 89 8 oz. 74

TOP SIRLOIN* 14 oz. 49

PORTERHOUSE* 34 oz. 120 25 oz. 95

NEW YORK STRIPLOIN* 16 oz. 79 12 oz. 68

BONELESS RIBEYE* 16 oz. 88

— SNAKE RIVER FARMS AMERICAN WAGYU NATURAL BEEF —

SRF's proprietary herd combines Wagyu genetics with premium American Black Angus to craft top-quality beef celebrated for its rich flavor and intricate marbling.

FILET MIGNON* 10 oz. 89

SKIRT STEAK* 10 oz. 49

STRIPLOIN* 10 oz. 85

— JAPANESE A5 BEEF —

OHMI BEEF FILET* Ohmi beef is renowned as one of the world's best, prized for its abundant marbling that melts at room temperature, imparting exceptional flavor depth reminiscent of foie gras. 6 oz. 165 4 oz. 110

SNOW BEEF FILET* Hokkaido Snow beef, sourced from Japanese Black Wagyu cattle in the cold northernmost part of Japan, is exceptionally rare and prized. The intense weather and strict standards for raising and care result in meat with snowflake-like marbling and delicacy. 6 oz. 180 4 oz. 125

OLIVE BEEF FILET* Raised on Shōdoshima Island in Kagawa Prefecture where cattle farming has existed since the year 700, these cattle are fed pressed olives, resulting in incredible marbling and rich flavor. 6 oz. 195 4 oz. 130

— FILET COMBINATIONS —

All filets are 4 oz. Served with choice of side.

PRIME FILET & AMERICAN WAGYU FILET* 80

PRIME FILET & AMERICAN WAGYU FILET
& OHMI FILET* 185

SNOW FILET & OHMI FILET & OLIVE FILET* 300

— DINNER FOR TWO —

Served with choice of two sides.

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

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 —

GLAZED BACON Cipollini onions, bourbon vanilla glaze. 18

MAC & CHEESE Beecher's Flagship cheddar, toasted breadcrumbs. 14

ROASTED BABY CARROTS Harissa yogurt, crushed pistachio, feta cheese. 15

YUKON GOLD POTATO CAKES Crème fraîche, chives. 14

ASPARAGUS Béarnaise sauce. 14

CREAMED SPINACH Topped with sharp cheddar cheese. 12

BRUSSELS SPROUTS House made tallow vinaigrette, pickled onions, toasted hazelnut breadcrumbs. 14

SAUTEED MUSHROOMS Herbed black garlic butter. 16

— ADDITIONS —

OSCAR STYLE Dungeness crab, bearnaise, asparagus tips. 30

GRILLED PRAWNS Two jumbo prawns, lemon garlic scampi butter. 28

CRAB CAKE Dungeness and King crab. 10

PEPPERCORN STYLE Cracked peppercorn crusted, topped with green peppercorn demi-glace. 8

LOBSTER TAIL Market Price

BONE MARROW Hazelnut romesco sauce. 15

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206.624.3287 | SECOND & MARION | WWW.THEMETROPOLITANGRILL.COM