



— STARTERS —

- SPICY FRIED SHRIMP** Sesame chili sauce, fried peppers. 18
- PRIME TENDERLOIN BITES** Citrus soy glaze, house made chili oil, pineapple powder, roasted macadamia nuts. 20
- SALMON LOX BAGEL** House cured salmon, whipped cream cheese, hardboiled egg, capers, bacon. 18
- GRANOLA YOGURT** Slow roasted granola, Ellenos vanilla yogurt and fresh berries. 13

— SOUPS AND SALADS —

- CLAM CHOWDER** New England style. 12
- MAINE LOBSTER BISQUE** Rich lobster stock, heavy cream, Cognac. 16
- CAESAR SALAD** Chopped romaine, ciabatta crouton, Parmigiano-Reggiano, Spanish white anchovies. 12
- HOUSE SALAD** Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 12

— METROPOLITAN GRILL STEAK SALAD* —

Mesquite grilled Snake River Farms Spider steak, mixed greens, tomatoes, Oregon blue cheese, pickled shallots, Parmesan-peppercorn dressing. 32

— ENTREES —

- SHORT RIB BENEDICT*** Soft poached egg, red wine hollandaise, home style potatoes. 36
- PULLED PORK HASH** Slow roasted pork shoulder, home style potatoes, fried egg, pickled shallots, jalapeños and romesco sauce. 25
- BRIOCHE FRENCH TOAST** Brioche bread in a French vanilla cream batter, honey butter, and Vermont maple syrup. 20
- WORKS BURGER*** Mesquite grilled, cheddar and Swiss cheese, caramelized onion, burger sauce, lettuce, tomato. 25
- RIBEYE STEAK & EGGS*** Mesquite grilled Double R Ranch dry aged 10oz ribeye, sunny side egg, home style potatoes. 45
- QUICHE** Swiss cheese, caramelized onion, spinach, sun dried tomatoes, petite green salad. 22

— METROPOLITAN GRILL PRIME DOUBLE R RANCH BEEF —

Served with home style potatoes.

- TOP SIRLOIN*** 14 oz. 49
- FILET MIGNON*** 8 oz. 89
- NEW YORK STRIP LOIN*** 12 oz. 79
- DRY AGED RIBEYE*** 16 oz. 88

RARE red center, very cool **MEDIUM RARE** red, warm center **MEDIUM** red center
MEDIUM WELL pink throughout **WELL** pink center **VERY WELL** no pink

— BRUNCH SIDES —

- FRESH FRUIT** 6
- BACON** 8
- HOME STYLE POTATOES** Onions and peppers. 6

*Our steaks are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.
 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.