



SIGNATURE COCKTAILS

BURBANK BRAMBLE

Vodka, Aperol, Pineau des Charentes, Blackberry, Ginger, Lime. 18

AGAVE ALCHEMY

Tequila or Mezcal, Yellow Chartreuse, Becherovka, Apple, Lime. 20

BARTLETT & BARREL

Lustau Brandy, Amontillado Sherry, Spiced Pear, Pear Cordial, Lemon. 19

THE USUAL

Rittenhouse Rye, Amaro Nardini, Demerara, Cardamom Bitters. 21

SAVORY MARTINI

Old Tom Gin, Dry Vermouth, Celery Bitters, Olive Oil, Blue Cheese Stuffed Olives. 19

FIGGY STARDUST

Fig & Cinnamon Infused Big Gin, Madeira, Amaro Montenegro, Bärenjäger Honey. 19

THE NOKESY

MG Buffalo Trace Bourbon, Cranberry, Honey, Lime, Angostura & Orange Bitters. 20

FIRESIDE SOUR*

MG Weller Full Proof Bourbon, Dry Curaçao, Allspice Dram, Bitters, Lemon, Egg White. 35

A5 OLD-FASHIONED

Wagyu Fat-Washed MG Woodford Reserve, E3 Seasoning, Maple, Smoked Cinnamon Bitters. 30

THE MET MANHATTAN

MG Woodford Reserve Bourbon, Carpano Antica, Peychaud's Bitters, Absinthe. 22

*Consuming raw eggs may increase your risk of foodborne illness.

SPIRIT FREE

FRENCH FIZZ

Elderflower, Rosemary Honey, Lemon, NA Sparkling Rosé. 15

EMERALD SPRITZ

Apple, Ginger, Lime, Soda. 12

ELDER & THYME

Roots Divino Apéritif, Lime, Elderflower Tonic, Thyme. 14

PASSION FRUIT MULE

Passion Fruit, Lime, Ginger Beer. 12

BLACKBERRY SMASH

Wilfred's Bittersweet Apéritif, Blackberry, Mint, Lime, Soda. 14

WINES BY THE GLASS

SPARKLING

Prosecco, Jeio by Bisol, Brut, IT. 13
Champagne, Laurent-Perrier, La Cuvée, Brut, FR. 27
Crémant Rosé, Lucien Albrecht, Brut, Alsace, FR. 16

WHITES

Pinot Grigio, Ponzi, Willamette Valley, OR. 14
Sauvignon Blanc, Domaine Cherrier, Sancerre, FR. 17
Chardonnay, J. Lohr, Arroyo Seco, Monterey, CA. 16
Riesling, Poet's Leap, Columbia Valley, WA. 15

ROSÉ

Blend, Peyrassol, Côtes de Provence, FR. 15

RED

Pinot Noir, Amity Vineyards, Willamette Valley, OR. 18
Sangiovese, Brancaia, Chianti Classico, IT. 18
Grenache, Upsidedown Wine, Stoney Florals, Columbia Valley, WA. 23
Malbec, Pyros, Valle de Pederal, San Juan, AR. 19
Blend, Château Martinat, Côtes de Bourg, FR. 16
Blend, DeLille Cellars, D2, Columbia Valley, WA. 24
Cabernet Sauvignon, Metropolitan Grill by Balboa, Walla Walla Valley, WA. 20
Petite Sirah Blend, Bodyguard by Daou, Paso Robles, CA. 20

DRAFT BEER

COORS LIGHT

American Lager, Golden, CO. 9

PFRIEM

Pilsner, Hood River, OR. 9

HOFBRÄU

Original Pale Lager, Munich, DE. 10

GHOSTFISH

Meteor Shower Pale Lager, Seattle, WA. 11 (gluten free)

ICICLE

Dirtyface Amber Lager, Leavenworth, WA. 9

GEORGETOWN

Manny's Pale Ale, Seattle, WA. 9

STOUP

NW Red, Seattle, WA. 9

BALE BREAKER

Duskbound Hazy IPA, Seattle, WA. 9

REUBEN'S

Crikey IPA, Seattle, WA. 9

GUINNESS

Dry Irish Stout, Dublin, IE. 9

HELLBENT

Moon Tower Stout, Seattle, WA. 9

BOTTLES & CANS

MODELO

Especial Mexican Lager, Tacuba, MX. 7

CHANNEL MARKER

Honey Badger Cyser/Cider, Seattle, WA. (16 oz.) 12

NON ALCOHOLIC

REUBEN'S

Party on Gold, Seattle, WA. 8

BEST DAY

Kölsch, Sausalito, CA. 8

BEST DAY

West Coast IPA, Sausalito, CA. 8



Metropolitan Grill

THE BEST STEAK IN TOWN

DINNER

Juiciness, tenderness and flavor — those are the characteristics for which a cut of beef is esteemed.

We proudly serve Metropolitan Grill Prime by Double R Ranch, a combination of our exacting cutting standards, custom dry aging, and Prime Double R Ranch beef from Washington State. Setting the new industry standard for flavor, tenderness and center of the plate presentation, every time.

We grill our steaks over live mesquite fire.

“I personally hand select each steak. Simply put, this is the best beef available.” — Eric Hellner, Executive Corporate Chef

206.624.3287 | SECOND & MARION | WWW.THEMETROPOLITANGRILL.COM

STARTERS

WAGYU NEW YORK CARPACCIO*

Thin sliced Snake River Farms striploin, arugula, pickled red onion, stone-ground mustard aioli, capers, shaved Parmesan, olive oil and crostini. 26

ROASTED BONE MARROW

Hazelnut romesco sauce, pickled shallot, capers, grilled crostini. 27

CALAMARI

Sweet cherry peppers, saffron-roasted red pepper aioli. 20

DUNGENESS & KING CRAB CAKES

Granny Smith apple slaw, European style citrus butter sauce. 36

CHILLED SEAFOOD

HALF SHELL OYSTERS*

Champagne mignonette. ½ Dozen 30

ICED SHELLFISH PLATTER*

Half shell oysters, Prawns, Dungeness crab legs and Maine lobster. 150

PRAWN COCKTAIL

Classic cocktail sauce, lemon. 35

DUNGENESS CRAB COCKTAIL

Classic cocktail sauce, lemon. 42

SOUPS & SALADS

FRENCH ONION SOUP

Swiss Emmentaler, caramelized onions, crostini, beef and veal stock, vermouth. 17

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. 17

CAESAR

Chopped romaine, ciabatta crouton, Parmigiano-Reggiano, Spanish white anchovies, Caesar dressing. 14

ORGANIC BABY SPINACH

Shaved fennel, sun-dried tomatoes, Marcona almonds, Garrotxa goat cheese, tomato vinaigrette. 14

HOUSE FIELD GREENS

Anjou pears, Gorgonzola, candied walnuts, Dijon mustard vinaigrette. 13

DINNER SPECIALTIES

WILD KING SALMON

Grilled King salmon, steamed asparagus, Yukon Gold mashed potatoes, lemon chive beurre blanc. 58

ROASTED PRAWN SCAMPI

Garlic butter, herbed breadcrumbs, lemon chive beurre blanc, fettuccine alfredo pasta, gremolata. 49

LOBSTER TAIL

Steamed asparagus, Yukon Gold mashed potatoes, lemon, drawn butter. Market Price

BONE-IN HERITAGE PORK CHOP*

Mesquite grilled, Calvados morel maître d'butter, apple mostarda, Yukon Gold potato cake. 58

STEAKHOUSE CHICKEN

Pan seared half chicken, wild mushroom Cambozola bread pudding, lacinato kale, pan jus. 44

GRILLED PORTOBELLO MIGNON

Mesquite grilled, garlic mashed potatoes, asparagus, Parmesan tomato crown, vegetable demi-glace. 28

SIDES FOR THE TABLE

CREAMED SPINACH

Topped with sharp cheddar cheese. 12

ROASTED BABY CARROTS

Whipped ricotta, toasted hazelnuts, gremolata, herb oil. 16

BRUSSELS SPROUTS

Bacon, Parmesan cheese, pickled onions. 14

ASPARAGUS

Béarnaise sauce. 14

SAUTEED MUSHROOMS

Herbed black garlic butter. 16

MAC & CHEESE

Beecher's Flagship cheddar, toasted breadcrumbs. 15

THE BEST STEAK IN TOWN

Choice of baked potato, mashed potatoes, steak house fries, or potato cakes.

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

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. Our cattle are carefully raised by a network of family ranchers from around the Northwest and most importantly, our mission is to produce exceptional beef from ranch to table.

DELMONICO*

20 oz. 96

FILET MIGNON

13 oz. 92 8 oz. 82

TOP SIRLOIN*

14 oz. 54

PORTERHOUSE*

34 oz. 130 25 oz. 98

NEW YORK STRIPLOIN*

16 oz. 85 12 oz. 72

BONELESS RIBEYE*

16 oz. 92

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. 92

SKIRT STEAK*

10 oz. 52

STRIPLOIN MANHATTAN CUT*

10 oz. 85

JAPANESE A5 BEEF **Cast iron seared.**

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. 170 4 oz. 115

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. 185 4 oz. 130

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. 205 4 oz. 140

FILET COMBINATIONS

All filets are 4 oz.

PRIME FILET & AMERICAN WAGYU FILET* 80

PRIME FILET & AMERICAN WAGYU FILET & OHMI FILET* 190

SNOW FILET & OHMI FILET & OLIVE FILET* 300

DINNER FOR TWO

Carved tableside.

Parmesan tomato crowns, mushroom caps.

CHATEAUBRIAND*

Classic cliff sauce. 24 oz. 198

THE MET "LONG BONE" RIBEYE*

American Wagyu, served sliced. 40 oz. 227

8-BONE RACK OF LAMB*

Dijon hazelnut herb crust, Merlot demi-glace. 96

ADDITIONS

OSCAR STYLE

Dungeness crab, bearnaise, asparagus tips. 30

KING CRAB MERUS LEG

Lemon chive beurre blanc. 40

PEPPERCORN STYLE

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

GRILLED PRAWNS

Two jumbo prawns, lemon garlic scampi butter. 28

LOBSTER OSCAR STYLE

Béarnaise, asparagus tips. 35

FROMAGE SAUCE

Roquefort cheese, black pepper, cream. 8

THANK YOU FOR DINING AT THE METROPOLITAN GRILL.

A 20% Service Charge is included on your check.

Your Server earns a 10% commission on gross sales and retains 100% of anything left on the tip line. The Company retains 100% of the service charge. WA State law requires we collect tax on all service charges.

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