

PRIVATE DINING LUNCH SELECTIONS

Please select a maximum of four entrees.

All of our steaks are center cut, custom dry aged Nebraska beef. Your guests may begin their first course with a fresh tossed Caesar Salad or Metropolitan Grill Clam Chowder for an additional 6.00.

Steaks will be prepared medium—rare to medium for all guests unless otherwise specified by a guest.

8 oz. PRIME FILET MIGNON STEAK* 46.

12 oz. PRIME NEW YORK STEAK* 46.

14 oz. PRIME TOP SIRLOIN STEAK* 38.

7 oz. PRIME TOP SIRLOIN STEAK* 24.

THE "AMERICAN KOBE STYLE BEEF" WORKS BURGER*
American Wagyu sirloin, melted cheddar and Swiss cheese, caramelized onions,
drive-in sauce, lettuce and tomato. 14.

THE METROPOLITAN TURKEY SANDWICH
Roasted turkey, Havarti cheese, crispy bacon, lettuce and tomato.
Served with housemade potato chips. 11.

MESQUITE GRILLED SEAFOOD SALAD
Mesquite grilled wild king salmon, black tiger prawns and fresh Dungeness crab salad served with
organic field greens, avocado, hard boiled egg and housemade Louie style dressing. 19.

CHICKEN WALDORF SALAD
Chopped romaine, herb grilled chicken breast, Granny Smith and Gala apples, candied walnuts,
celery and jicama tossed with creamy citrus vinaigrette. 14.

METROPOLITAN STEAKHOUSE CHICKEN
Herb roasted chicken with pearl onions, baby carrots, chicken glacé and
served with Yukon Gold mashed potatoes. 17.

METROPOLITAN CRAB CAKES
Dungeness and Alaskan king crab cakes seared golden with sweet chili beurre blanc
and pear-jicama slaw. 16.

MESQUITE GRILLED WILD ALASKAN KING SALMON 18.

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



DESSERT MENU

Please select three options:

CHOCOLATE DECADENCE

Bittersweet chocolate and fresh butter make it especially smooth and creamy.
Finished with chantilly cream and raspberry coulis. 8.

BURNT CREAM

Rich custard made from heavy cream, egg yolks, sugar and vanilla beans.
Topped with a crispy caramelized sugar shell. 8.

WHITE CHOCOLATE COCONUT CAKE

Three layers of rich, dense yellow cake, toasted coconut and white chocolate chips.
Frosted with a rich white chocolate icing and served with raspberry coulis. 9.

NEW YORK STYLE CHEESECAKE

Classic New York style baked cheesecake with fresh raspberry
coulis and chantilly cream. 9.

NINE LAYER CHOCOLATE CAKE

Layers of rich, moist devil's food chocolate cake filled with chocolate butter cream.
Served with Olympic Mountain bourbon vanilla ice cream
and a special dark chocolate sauce. 13.

