

*Hors d'oeuvres must be ordered at least 48 hours in advance of your reservation.
Minimum two dozen per item.*

HORS D'OEUVRES

JUMBO CHILLED PRAWNS 49./dozen
Served with our classic cocktail sauce.

DUNGENESS CRAB STUFFED MUSHROOMS 31./dozen

JUMBO PROSCIUTTO WRAPPED SCALLOPS 36./dozen
With brodetto—olive sauce and saffron aioli.

CHILLED OYSTERS ON THE HALF SHELL* market price
Add osetra caviar and crème fraîche. market price

SPANAKOPITA 17./dozen
Spinach, feta, herbs and Parmesan cheese served with tomato—basil relish.

CLASSIC BRUSCHETTA 18./dozen
Fresh mozzarella and tomato—basil relish on crostini.

THAI CHICKEN SKEWERS 22./dozen
Served with a coconut—peanut sauce.

MINI PRIME TENDERLOIN SANDWICHES* 50./dozen
With horseradish cream and caramelized onions.

METROPOLITAN CRAB CAKES 26./per half dozen
Dungeness and Alaskan king crab cakes seared golden with sweet chili beurre blanc
and pear—jicama slaw.

SMOKED SALMON AND BRIE CROSTINI 29./dozen
With stone ground aioli and dill.

HERB ROASTED CHICKEN AND BLUE CHEESE CROSTINI 26./dozen
With herb aioli.

KAHLÚA PORK TENDERLOIN MEDALLIONS 28./dozen
With mango—papaya salsa on a tortilla round.

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



820 Second Avenue, Seattle WA 98104, Phone (206) 624-3287, Fax (206) 389-0042, Web www.themetropolitangrill.com

CHILLED TRAYS & PLATTERS

SEAFOOD HARVEST TRAY

Poached Gulf prawns, Gerard and Dominique smoked king salmon, Dungeness crab legs and oysters on the half-shell.*
150. tray serves up to 25 guests. 275. tray serves up to 50 guests.

FRESH FRUIT TRAY

A selection of seasonal and tropical fruit.
60. tray serves up to 25 guests. 90. tray serves up to 50 guests.

PESTO GRILLED VEGETABLE PLATTER

A combination of pesto grilled and marinated vegetables.
60. tray serves up to 25 guests. 90. tray serves up to 50 guests.

DOMESTIC CHEESE TRAY

A selection of fine cheeses including, chèvre, St. André, Gouda and Oregon Blue.
60. tray serves up to 25 guests. 90. tray serves up to 50 guests.

IMPORTED MEAT AND CHEESE TRAY

Selection of fine imported Molinari salami, capocola and prosciutto with fine cheeses including Brie, Gouda, Havarti and rondelé.
70. tray serves up to 25 guests. 110. tray serves up to 50 guests.

WARM TRAYS & PLATTERS

HAZELNUT CRUSTED BRIE

Served with sliced apples, fresh berries, honey and balsamic reduction.
60. tray serves up to 25 guests. 90. tray serves up to 50 guests.

ARTICHOKE HEARTS

Beer battered and fried, served with stone ground mustard aioli.
50. tray serves up to 25 guests. 80. tray serves up to 50 guests.

FRIED CALAMARI

Served with tomato basil relish and saffron red pepper aioli.
65. tray serves up to 25 guests. 95. tray serves up to 50 guests.

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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* 48.

12 oz. PRIME NEW YORK STEAK* 48.

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.

ROASTED TURKEY SANDWICH
Roasted turkey, Havarti cheese, Kurobuta bacon, avocado, tomato and
basil mayonnaise. Served with housemade crisp fries. 12.

METROPOLITAN COBB SALAD
Herb roasted chicken breast, avocado, tomato, bacon, chopped egg, Oregon blue
cheese crumbles, black olives and Dijon vinaigrette. 15.

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.

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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.



PRIVATE DINING ROOM MENU SELECTIONS

FIRST COURSE

Please select up to three options. Included in entree price.

HOUSE FIELD GREENS

Anjou pears and candied walnuts tossed in Dijon mustard vinaigrette.

CLASSIC CAESAR SALAD

A traditional tossed Caesar with hand cut romaine, garlic croutons, Reggiano Parmesan, housemade Caesar dressing and Spanish anchovies.

ORGANIC BABY SPINACH SALAD

Served with fresh mushrooms, toasted almonds, bacon, Jack cheese tossed in honey mustard vinaigrette.

LOBSTER BISQUE

Rich and creamy housemade bisque with Cognac and heavy cream.

CLAM CHOWDER

Traditional New England style clam chowder with sherry cream.

ACCOMPANIMENTS

Please select up to two options. Each side dish will serve up to three guests. Included in entree price.

SAUTEED MUSHROOMS

CREAMED SPINACH

ASPARAGUS WITH BÉARNAISE SAUCE

DESSERT

Please select up to three options. Coffee service is included. Included in entree price.

WHITE CHOCOLATE COCONUT CAKE

Three layers of rich, dense yellow cake flavored with coconut and white chocolate chips. Frosted with a rich white chocolate icing.

BURNT CREAM

Grand Marnier and real vanilla bean flavor this Old World custard. Topped with a crispy shell of caramelized sugar.

CHOCOLATE DECADENCE

Housemade rich and creamy chocolate decadence with chantilly cream and raspberry coulis.

NEW YORK STYLE CHEESECAKE

Traditional New York style cheesecake.



PRIVATE DINING ROOM MENU SELECTIONS

ENTREES

Please select up to four options.

All entrees accompanied by our garlic mashed potatoes.

25 oz. PRIME PORTERHOUSE*
Acclaimed combination for the most tender and flavorful cuts. 91.

21 oz. PRIME DELMONICO*
Bone-in New York strip. 86.

13 oz. PRIME FILET MIGNON* 84.

8 oz. PRIME FILET MIGNON* 74.

17 oz. PRIME BONE-IN FILET* 91.

16 oz. PRIME NEW YORK PEPPERCORN STEAK*
Crusted with cracked black pepper. Glazed with Cognac and served
with green peppercorn demi-glace. 85.

14 oz. PRIME TOP SIRLOIN* 63.

8 oz. PRIME FILET MIGNON* AND SCAMPI
Served with lemon-garlic butter. 90.

14 oz. PRIME TOP SIRLOIN* AND SCAMPI
Served with lemon-garlic butter. 81.

METROPOLITAN STEAKHOUSE CHICKEN
Herb roasted half chicken with pearl onions, baby carrots, chicken glacé. 49.

EIGHT BONE RACK OF LAMB*
Dijon and herb crust, rosemary-Merlot demi-glace. 86.

WILD PACIFIC KING SALMON
Center cut, mesquite grilled. Basted with a lemon-chive beurre blanc. 63.

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*Prices based on
entree selection.*



*Not including beverages,
sales tax or gratuity.*