

# METROPOLITAN GRILL & ELLIOTT'S OYSTER HOUSE

## OVEN-READY MENU

Minimum of 2 dinner entrées per order

### STARTERS

#### **Iceberg Wedge Salad**

Gala apples, diced tomatoes, toasted hazelnuts, Point Reyes blue cheese, bacon. 10

#### **Caesar Salad**

Romaine lettuce, Reggiano Parmesan cheese, lemon, croutons, Caesar dressing, anchovy. 8

#### **White Clam Chowder**

Quart. 9

#### **Spicy Crab & Corn Chowder**

Quart. 12

#### **Chilled Prawn Cocktail**

Classic Cocktail Sauce. 15

### ADD ONS

#### **Creamed Spinach 7**

#### **Au Gratin Potatoes 7**

#### **Grilled Asparagus 7**

#### **Bacon Mac & Cheese**

Caramelized onion, pepper bacon, jack and parmesan cheese, chive. 9

#### **Chilled King Crab Legs**

Dijon Mayo 21

### DESSERTS

#### **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 berry coulis. 10

#### **Five Layer Carrot Cake**

Layers of rich carrot cake and butter cream finished with orange crème anglaise. 10

#### **Nine Layer Chocolate Cake**

Layers of rich, moist devil's food chocolate cake filled with chocolate butter cream. With a special dark chocolate sauce. 10

### ENTREES

#### **STEAKS**

All prime steaks are pre-marked on our grill. Just heat to desired temperature and serve. Includes bread and butter, roasted red potatoes and roasted root vegetables.

#### **8 oz. Prime Filet Mignon**

44

#### **12 oz. Prime New York Steak**

42

#### **10 oz. Prime Boneless Ribeye**

40

#### **26 oz. Prime Châteaubriand**

130 (serves 2-3)

#### **Tenderloin Medallions Oscar**

2 prime tenderloin medallions, lobster meat, grilled asparagus, bearnaise aioli. 48

#### **Butchers Cut Steak Salad**

Sliced top sirloin, Mixed Greens, Red onion, Tomato, Blue Cheese 24

### **SEAFOOD**

#### **Grilled King Salmon**

Tarragon Butter. 35

#### **Roasted Prawn Scampi**

White wine, lemon garlic butter. 25

#### **Crab Crusted Halibut**

Dungeness, Jonah and Red crab, baked over halibut with white wine. 38

#### **Crab Cakes**

Mustard remoulade sauce, apple slaw. 3 for 24

## WINE LIST

**Taittinger, Brut la Française, Champagne, FR**

45

**2016 Buty, Chardonnay, Connor Lee Vineyard, Columbia Valley, WA**

40

**2018 Kerloo Cellars, Rosé, Lonesome Springs Ranch Vineyard, Yakima Valley, WA**

30

**2011 CVNE Rioja Gran Reserva, SP**

40

**2017 Metropolitan Grill, Cabernet Sauvignon, Walla Walla, WA**

40

**2012 Bonny Doon "Cigare Volant," Grenache/Syrah Blend, Central Coast, CA**

40

**2016 Argiano, "Non Confuditur," Tuscany, IT**

40

**2015 Brittan Vineyards, "Basalt Block" Pinot Noir, Willamette Valley, OR**

40

**2016 Pine Ridge Vineyards, Cabernet Sauvignon, Napa Valley, CA**

60

**2015 Quilceda Creek, Cabernet Sauvignon, Columbia Valley, WA**

200

**2016 Catena, Malbec, Vista Flores, Mendoza, AR**

20