

DINNER

FALL 2022

STARTERS

SHRIMP COCKTAIL *MG*

Horseradish Cocktail Sauce...Per Piece 5

CHARCUTERIE & CHEESE

Speck Ham, Finocchiona & Sopressata Salami, Aged Cheddar, Dill Havarti, Smoked Gouda, Grapes, Strawberries, Mixed Olives, Fig Jam, Marcona Almonds, Sliced Baguette, Crackers...9 Per Person

GOAT CHEESE TOMATO TART *V*

Baby Greens, Balsamic Drizzle...15

TUNA POKE NAPOLEON *G*

Soy Marinated, Cucumber, Guacamole, Jalapeno, Crispy Tortilla...16

JUMBO LUMP CRAB CAKE *MG*

Lemon Aioli, Mustard Sauce...22

SOUPS & SALADS

CHILI WITH CHEESE

Cup 6 • Bowl 9

CHICKEN, ANDOUILLE SAUSAGE

*& OKRA GUMBO *MG**

Cup 8 • Bowl 11

LOBSTER BISQUE *M*

Cup 9 • Bowl 13

METROPOLITAN *GV*

Baby Greens, Red & Yellow Peppers, Feta Cheese, Golden Raisins, Sunflower Seeds, Honey Lemon Vinaigrette...10

STEAK HOUSE *G*V*

Iceberg, Romaine Lettuce, Stilton Bleu, Grape Tomatoes, Peppered Bacon, Hard Boiled Egg, Red Onion, Red Wine Vinaigrette...11

PEAR & BRIE *GV*

Baby Greens, Honey Walnuts, Balsamic Vinaigrette...12

AUTUMN SPINACH *GV*



Roasted Butternut Squash, Goat Cheese, Pomegranate, Candied Pecans, Pomegranate Vinaigrette...12

CAESAR* **G*

Romaine, Caesar Dressing, Garlic Croutons, Parmesan...13

ADDITIONS

You may add Chicken 9, Salmon or Shrimp 13, Strip Sirloin 14, Grilled or Blackened, to any of the above salads.

M-Met Club Favorite *G* - Gluten Free *V* -Vegetarian  - Organic  - Hydroponic

** These items can easily be gluten free or vegetarian. Many dishes can be prepared to accomodate specific dietary needs. Please speak with your server. • These items may be prepared from Rare to Well Done upon request. Consuming raw or uncooked eggs, meats, seafood, shellfish or poultry may increase a risk of foodborne illness.*

Much of our produce and products are obtained from local farmers and sources, made from scratch using quality ingredients high in natural nutrition, certified organic, gmo-free and hydroponic.

ENTREES

VEGETARIAN MEZZE *GV

Hummus, Roasted Sweet Peppers, Tabbouleh, Cucumber, Grilled Flat Bread...24

NEW ORLEANS BBQ SHRIMP *G

Gulf Shrimp Sauteed in a Peppery Butter Sauce, French Beans, Baguette Bread for Dipping...Half 25 • Full 35

VEAL OSCAR *G

Scallopini Pan-Seared, Jumbo Lump Crabmeat, Asparagus, Roasted Yukon Potatoes, Bearnaise...Half 26 • Full 34

SEA SCALLOPS CASINO* H*G

Baked in Casino Butter, Bacon, Panko, Broccoli...Half 22 • Full 36

HERBED BREAST OF CHICKEN *G

Airline Chicken, Herbed Butter, Spaghetti Squash, Broccoli, Roasted Chicken-Rosemary Jus...34

POTATO CRUSTED SALMON* G

Faro Island, Pan-Seared, Dijon Mustard, Grilled Asparagus, Scallion Sour Cream...34

STEAKS & CHOPS

PORK MEDALLIONS DIJONNAISE G

Caramelized Onion-Roasted Garlic Mashed Potato, Mushroom-Dijon Cream, Broccoli...Half 13 • Full 25

PORK SCHNITZEL

Apple Spätzle, Lemon, Capers, Baby Green Beans...Half 16 • Full 26

SHORT RIB SANDWICH*

Slow Simmered Beef Short Rib, Bacon Shallot Marmalade, Beer Battered Onion Rings, Gruyere, Braising Jus, Brioche Bun, French Fries...21, Add Egg 2.50

BASEBALL SIRLOIN* G

7 oz Center Cut, Dauphinoise Gratin, Asparagus, Bearnaise, 7oz...32

PETITE FILET MIGNON* G

5 oz, Caramelized Onion-Roasted Garlic Mashed Potato, Asparagus, Bearnaise...38

ROASTED RACK OF LAMB* *G

4 Double-Cut Lollipop Chops with Herbed Pine Nut Crust, Roasted Yukon Potatoes, Baby Green Beans, Lamb Jus...Half 35 • Full 58