



BRUNCH

Appetizers

- Bruschetta** **\$8**
Fresh tomato bruschetta along side an olive and sundried tomato tapenade served with house-made rosemary crostini.
- Crab Bleu Cheese Dip** **\$10**
Sweet crab with gorgonzola and cream cheese topped with grated parmesan.
- Cheese Spread Platter** **\$13**
House-made cheese spreads: Dirty Martini, Sun Dried Tomato and Bacon Cheddar with grapes, pears, flat bread crackers, and bread sticks.
- Seafood Gumbo** Cup **\$6** Bowl **\$9**

Sandwiches

All sandwiches are served with lettuce, tomato, red onion and pickle. Accompanied by your choice of French fries, ranch potato chips, cup of soup, or zesty Cajun slaw.

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| Metro Kobe Burger \$13 | Chicken Breast Focaccia \$10 |
| Half pound grilled Kobe burger. | Marinated chicken breast grilled and serve with fresh spinach, lemon aioli and goat cheese. |

Add-Ons \$2

Cajun Black & Gorgonzola, Herbed boursin & Sautéed exotic mushrooms, Wisconsin Cheddar and Apple wood bacon

- Prime Rib Bistro** **\$13**
Shaved, slow roasted prime rib served on grilled sourdough bread with grilled tomato and caramelized onion with a garlic au jus and horseradish.
- Blue Crab Grilled Cheese** **\$13**
Sweet blue crab on grilled sourdough with boursin cheese, tomato, red onion, then drizzled with a hint of white truffle oil.
- Vegetable Melt** **\$9**
Grilled wheat bread with creamy goat cheese, red peppers, exotic mushrooms, artichokes, fresh spinach and red onion.

Breakfast Options

Eggs any Style \$9

Two eggs served with breakfast potatoes, bacon, Canadian bacon, sausage, or turkey sausage patty
Grilled smoked ham steak **\$10**

Steak and Eggs \$14

Flame broiled tenderloin filet with two eggs, any style, served with breakfast potatoes and buttermilk biscuit and fruit bread.

Country Fried Steak and Eggs \$14

Tenderized certified Angus sirloin steak dipped in egg batter then fried. Served with country gravy, eggs any style and breakfast potatoes.

Omelets and Frittatas

Served with breakfast potatoes.

Vegetable **\$9** Four Cheese **\$9** Chicken Mushroom **\$12** Ham & Cheddar **\$10**

Greek **\$10** Mexican **\$11** Italian **\$10** Denver **\$11** Plain **\$9** Nova **\$12**

All eggs, Omelets and Frittatas include homemade buttermilk biscuits and Metro Café fruit bread.

Benedicts

Poached eggs on an English muffin topped with fresh hollandaise or dill hollandaise and served with breakfast potatoes.

Canadian bacon **\$11** Florentine with Spinach and Tomato **\$11** Nova with smoked salmon **\$13**

Lox & Bagel \$13

Served with Atlantic salmon, sliced tomato, cucumber, onion, caper and cream cheese.

Pancakes

Served with choice of bacon, sausage, or turkey patty and maple syrup.

Buttermilk **\$9** Strawberry Banana **\$10** Blueberry **\$10** Chocolate Chip **\$9**

Egg & Cheese Wraps

Served in a flour tortilla, includes breakfast potatoes, Scrambled eggs & cheese \$9

Ham & Cheese **\$9** Denver **\$10** Nova **\$12**

Challah French Toast \$9

Sprinkled with powdered sugar, served with a choice of bacon, sausage or turkey sausage patty and maple syrup.

Fresh Fruit & Grains

Granola	\$7
Our house made crispy mix with oats, honey, nuts and dried fruits, served with milk.	
Fresh Melon Plate	\$9
Assorted sliced melons served with yogurt, garnished with fresh berries & pineapple.	
Berries & Cream	\$9
A bowl of seasonal fresh berries topped with heavy cream.	
Oatmeal Brulee	\$7
Fresh, hot oatmeal topped with caramelized sugar and fresh berries.	
Continental Breakfast	\$9
House-made muffin, fruit bread and buttermilk biscuit served with fresh fruit, juice and Metro Blend coffee.	

Salads

Chop Vegetable	\$9
Crisp romaine served with cucumbers, tomatoes, red peppers, carrots, red onions, chopped green beans, savoy cabbage and gorgonzola cheese tossed in our house made balsamic vinaigrette.	
Add Chicken \$11	
Seared Halibut Nicoise	\$19
Delicate Alaskan Halibut seared and served with mixed organic greens, crisp green beans, fingerling potatoes, tomatoes, olives, and egg, served with a side of house made balsamic vinaigrette.	
Panzanella Salad	\$10
Baby arugula, spinach, and romaine tossed with house-made rosemary croutons, parmesan cheese, roasted red peppers, red onions, tomatoes, cucumbers and our garlic herb vinaigrette, then topped with grilled tenderloin steak or grilled chicken.	
Tenderloin steak	\$14
Grilled chicken	\$12
Grilled Salmon and Vegetable	\$18
Grilled wild salmon served over a tossed salad of mixed field greens, red peppers, tomato, capers, red onions, kalamata olives and cucumber then tossed with a honey Dijon dressing.	

Grilled Apple and Candied Walnut Salad **\$13**

Mixed organic greens tossed in sherry vinaigrette with red onions, craisins, candied walnuts, feta cheese. Finished with grilled golden delicious apples.

Metro Caesar **\$9**

Crisp romaine tossed with seasoned croutons, and shredded parmesan cheese

Add grilled chicken breast **\$11** Crispy chicken tenders **\$11** Grilled shrimp **\$13**

Entrees

Grilled Rainbow Trout **\$21**

Local trout grilled served over a coconut and pineapple Jasmine rice and topped with Wasabi lime butter and a beet and turnip slaw.

Tuscan Chicken **\$15**

A chicken breast grilled and served over a sundried tomato risotto, sautéed spinach then topped with an olive tapenade.

Fish or Steak Tacos **\$11**

Choice of Steak or Fresh Catch of the Day seasoned and grilled, nestled between two corn tortillas with mixed cabbage, peppers, Pico de Gallo, queso fresco, scallion and fresh avocado. Served with chipotle mayonnaise and corn and black bean relish. Steak taco includes pineapple relish

Bourbon Sesame Porkloín Chop **\$15**

Marinated boneless chop grilled and served over scallion mashed potatoes, a bourbon reduction and topped with a golden pineapple relish. Served with the chef's fresh seasonal vegetable.