



Lunch

Soups

Soup of the Day

Cup \$5 Bowl \$6

Chef's creation changes daily

Seafood Gumbo

Cup \$6 Bowl \$9

Salads

Chopped Vegetable

\$9

Crisp romaine lettuce with cucumbers, tomatoes, red peppers, carrots, red onions, chopped green beans, savory cabbage and gorgonzola cheese, tossed in our house made balsamic vinaigrette.

Add Chicken \$14

Metro Caesar

\$9

Crisp romaine tossed with seasoned croutons, and shredded parmesan cheese.

Add crisp chicken tenders \$11 Grilled shrimp \$13 Grilled marinated chicken breast \$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 lettuce tossed with house-made rosemary croutons, parmesan cheese, roasted red peppers, red onions, tomatoes, cucumbers and our garlic herb vinaigrette, then topped off 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 and tossed with a honey Dijon dressing.

Fried Calamari

\$13

Fresh baby spinach and organic greens tossed with coconut vinaigrette, fresh strawberries, toasted almonds, red peppers and red onions, topped off with tender fried calamari.

Sandwiches

Served with choice of cucumber salad house chips, french fries, or zesty Cajun slaw.

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.

Chicken Breast Focaccia **\$10**

Marinated chicken breast grilled and served on a tomato focaccia roll, with fresh spinach, lemon aioli, and goat cheese.

Fresh Catch of the Day **Market Price**

Fresh seasonal fish served with Cajun slaw on a brioche bun with a side of horseradish remoulade.

Parmesan BLT **\$10**

Crispy apple wood smoked bacon, crisp romaine lettuce, tomatoes, and mayonnaise layered on grilled parmesan cheese crusted sourdough bread.

Blue Crab Grilled Cheese **\$13**

Sweet blue crab on grilled sourdough with Boursin cheese, tomato, red onion and drizzled with a hint of white truffle oil.

Smoked Turkey Focaccia **\$12**

Sun-dried tomato focaccia topped with smoked turkey breast, Wisconsin cheddar cheese, apple wood smoked bacon, tomato, and crisp lettuce.

Vegetable Melt **\$9**

Grilled wheat bread with creamy goat cheese, red peppers, exotic mushrooms, artichokes, fresh spinach and red onion.

Calamari Po Boy **\$12**

Tender calamari strips dusted in corn flour and fried golden. Served on Italian Batard with horseradish remoulade and shredded cabbage.

Barbeque Pork Sandwich **\$11**

Smoked pork loin served on Italian Batard with Chef Jerry's signature barbeque sauce, and a pickled turnip and beet slaw.

Sandwiches

Metro Kobe Burger **\$13**
Half pound grilled Kobe burger.

Jerry's Southwest Kobe Burger **\$14**
8 oz. Kobe beef patty seasoned, grilled and glazed with Jerry's signature BBQ sauce then topped with cheddar cheese, fresh sliced jalapenos, Pico de Gallo, fresh avocado and served with a side of chipotle mayo.

French Kiss Burger **\$14**
Our famous Kobe burger seasoned with black pepper and served with Boursin cheese and cognac mushrooms.

Pizzas

Tuscan **\$10**
A sauce of garlic and olive oil, baked with fresh tomatoes, kalamata olives, mozzarella and feta cheeses topped with fresh basil.

Pepperoni **\$10**
Zesty house made marinara with sliced pepperoni, topped with mozzarella and Stromboli spice mix.

Barbeque Pork **\$12**
Slow smoked in Jerry's signature barbeque sauce then topped with cheddar and jack cheeses, red onions, and slow smoked BBQ pork.

Vegetarian **\$12**
Topped with artichoke hearts, red peppers, golden peppers, mushrooms, sundried tomato, red onion, fresh spinach, parmesan, and mozzarella cheeses.