

# WELCOME TO THE METROPOLITAN CLUB

## SPECIALTY COCKTAILS

**BACARDI CALIFORNIA  
ICED TEA** 9.50

**ABSOLUT BLACK  
RUSSIAN** 9.50

**AMARETTO DISARONNO  
SOUR** 9.50

**BEEFEATER  
GRAPEFRUIT FIZZ** 9.50

**GREY GOOSE  
FRENCH MARTINI** 9.50

**KNOB CREEK  
MANHATTAN** 9.50

## WINE BY THE GLASS

**BELLA SERA PINOT GRIGIO**  
Veneto 9

**CHATEAU STE. MICHELLE  
COLD CREEK ESTATE  
RIESLING**  
Columbia Valley 9

**MONTEVINA  
SAUVIGNON BLANC**  
California 9

**LA CREMA CHARDONNAY**  
Russian River 15

**CELLAR No. 8 MERLOT**  
North Coast 9

**PENFOLDS THOMAS HYLAND  
CABERNET SAUVIGNON**  
South Australia 12

**CLOS DU BOIS PINOT NOIR**  
Sonoma 12

**TERRAZAS MALBEC**  
Mendoza 10

## DOMESTIC BEER

Bud Light, Budweiser, Coors Light,  
Michelob Ultra, Miller Lite, O'Doul's

## PREMIUM BEER

Heineken, Heineken Light, Blue Moon,  
Corona, Corona Light, Sam Adams,  
Stella Artois

## NON-ALCOHOLIC BEVERAGES

**Voss**  
Sparkling or still water, 800ml 10

**SAN PELLEGRINO**  
Sparkling water, 500ml 6

## STARTERS

**CHIPOTLE-ROSEMARY  
BACON WRAPPED SHRIMP**  
Fire grilled and served with cilantro pesto 13

**FRESH BABY MOZZARELLA  
& GRAPE TOMATOES**  
Kalamata olives, capers and basil vinaigrette 10

**SHRIMP & CRAB SALAD**  
Finished with a tomato saffron gazpacho 10

**ASIAN PORK POT STICKERS**  
Orange ponzu dipping sauce 12

**ARTICHOKE &  
APPLEWOOD BACON FRITTERS**  
Roasted artichokes, applewood bacon and a side of  
horseradish dipping sauce 10.50

## SOUPS & SIDE SALADS

**LOBSTER BISQUE**   
Crème fraiche and micro-greens 10

**SWEET ONION SOUP**   
Toasted baguette croutons and provolone cheese 8

**SIMPLE GREENS**  
Cucumber, tomato, croutons and your choice  
of dressing 8

**BUTTER LETTUCE & CRISPY APPLE SALAD**  
Toasted walnuts and warm brie vinaigrette 10

**CHOPPED CAESAR SALAD**  
House made croutons and parmigiano-reggiano 10

## MEMBER TRADITIONS

### Cellar Night in the Wine Bar

Join us in the Wine Bar every Wednesday from  
5:30-7:00pm where we will be featuring a new theme or  
vendor each week with 5-6 wines to sample and  
discuss. Wine paired tapas will also be served.

### Chef's Tasting

The last Thursday of each month the Wine Bar hosts a  
Chef's Tasting Menu. A new theme is chosen each  
month as our Executive Chef Greg Carso guides you  
through a 4-6 course Tasting Menu. It's a chance to  
sample the season and enjoy a fantastic time  
with great food!

### Live Music

Bring a friend and enjoy Live Music Thursday and Friday  
nights from 5:00-8:00pm.

 Club Signature Item

 Vegetarian

 Nutritional Key: Calories / Saturated Fat (g) / Carbohydrates (g)

## CHEF RECOMMENDATIONS

### LAKE SUPERIOR WHITEFISH

Spring grilled vegetable salad finished with raspberry vinaigrette 28

### MARYLAND CRAB CAKES

Caraway coleslaw and matchstick fries dusted with ancho powder 29

### PEPPER DUSTED SCALLOPS

Pan seared with creamy parmesan risotto, wilted spinach and saffron butter sauce 24

### ROASTED PORK TENDERLOIN

Cumin laced carrot puree, braised chard and sun-dried cherry reduction garnished with crispy shallots 23

### SMOKED CHICKEN PENNE

Sun-dried tomato, fennel and broccoli tossed in chicken-thyme jus 20

### JACK DANIEL'S® CHICKEN BREAST

Mashed potatoes, seasonal vegetables and bourbon pan gravy 23

## MEMBER FAVORITES

### GRILLED COLORADO LAMB CHOPS

Butter whipped potatoes and marinated asparagus 29

### ALASKAN HALIBUT

Spring pea risotto and orange tarragon gastrique 27

### FIRE GRILLED MAHI MAHI

Pancetta, lentil ragout and grilled lemon 25

### CHINESE CHICKEN SALAD

Iceberg lettuce, Napa cabbage, shredded chicken, mandarin oranges, macadamia nuts and Asian vinaigrette 18

### CLASSIC STEAK DIANE

Pan seared beef tenderloin, brandy mushroom pan gravy, whipped potatoes, asparagus and tomato provençale 27

## SIDES

Your Choice \$5

### SAUTÉED SPINACH

### GRILLED TOMATO

### MASHED POTATO

### SPRING PEA RISOTTO

### GRILLED ASPARAGUS

## SEASONAL HEALTHIER FARE

Celebrating Good Health and Good Taste

### EDAMAME SALAD

Shiitake mushrooms, daikon radish and Thai basil 16  
(336 / 2 / 39.9)

### GRILLED VEGETABLE WRAP

Asparagus, squash, portobello mushroom, hummus and feta cheese wrapped in a spinach tortilla served with club chips 16

### SPICED BASMATI PILAU

Broccoli and mushroom infused rice with sweet and sour grilled pineapple and red bell pepper 19

### FIRE GRILLED CHICKEN

### SALAD

Wild rice salad and roasted tomatoes 15  
(465 / 3 / 35)

### ROASTED BEET SALAD

Avocado vinaigrette and walnuts 16.75  
(411 / 3.8 / 24.8)

## COFFEES & TEAS

### COFFEE

Regular and decaffeinated 3.50

### ESPRESSO

Regular and decaffeinated 4.50

### CAPPUCCINO

Regular and decaffeinated 4.50

### HOT CHOCOLATE

House made 5

### NOVUS HOT TEAS

Variety of flavors 3.75

### ARNOLD PALMER

Freshly brewed iced tea, and lemonade 3.75

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

The Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.