

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
Sonoma Coast 15

CLOS DU BOIS PINOT NOIR
Sonoma 12

CELLAR NO. 8 MERLOT
North Coast 9

PENFOLDS THOMAS HYLAND
CABERNET SAUVIGNON
South Australia 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
Still or Lightly Sparkling, 800ml 10

SAN PELLEGRINO
Sparkling water, 500ml 6

STARTERS

ROSEMARY PIERCED DIVER SCALLOPS 
Pan seared diver scallops with pickled sweet grapes, citrus
butter sauce and micro greens 14.75

FOIE GRAS FRENCH TOAST
Apricot balsamic syrup 13

CARPACCIO OF PRIME BEEF 
Shaved prime tenderloin with truffle oil, sea salt, cracked
black pepper and parmesan shards 12

LOBSTER MAC & CHEESE
Grilled Maine lobster and crisp herb crust 12

RATATOUILLE STUFFED CREMINI
MUSHROOMS
Fennel thyme puree 10

SOUPS & SIDE SALADS

CORN CHOWDER SOUP
Creamy sweet corn, lump crab, fresh herbs
and cornbread crumbles 10

CRISP ICEBERG WEDGE
Gorgonzola cheese, applewood bacon and balsamic
vinaigrette or blue cheese dressing 9

360 SALAD
Trio of baby greens, sun-dried cranberries, spiced pecans,
feta cheese and honey balsamic vinaigrette 10

ARUGULA & MAYTAG BLUE CHEESE SALAD 
Toasted cashews and pomegranate gastrique 13

HEARTS OF ROMAINE
WITH EGGPLANT CROUTONS
Finished with parmesan peppercorn dressing
and romano shards 12

MEMBER TRADITIONS

Chef's Tasting

The last Thursday of each month in the Wine Bar we offer a Chef's Tasting Menu. A new theme is chosen each month and Executive Chef Greg Carso will guide 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 in the Grille.

Cellar Night

Join us in the Wine Bar each Wednesday from 5:30-7:00pm where one of our vendors will guide you through a flight of 5-6 wines to sample and discuss. Wine paired appetizers will also be served.

 Club Signature Item

 Vegetarian

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

CHEF RECOMMENDATIONS

PEPPERCORN SEARED BEEF TENDERLOIN

Seasonal mushrooms and warm potato salad 36.75

PAN ASIAN SHORT RIB

Baby bok choy, roasted shiitake with a red curry miso broth 32

PAN ROASTED HALIBUT

Confit of savoy cabbage, bacon, white beans and fingerling potatoes with a blood orange emulsion 31

SEARED AHI TUNA

WITH SPRING HERB SALAD

Chard tomato vinaigrette and basil oil 24

ANGEL HAIR PASTA PRIMAVERA

Sun-dried tomato pesto, roasted seasonal vegetables and cremini mushrooms 19

POTATO CRUSTED TILAPIA

Wild rice, red pepper reduction and wilted spinach 25

MEMBER FAVORITES

GRILLED COLORADO LAMB CHOPS

Stacked potatoes, roasted tomato and grilled asparagus 39

ALASKAN SALMON FILLET

Spanish chorizo and hominy with a cilantro lime jus 29

VEAL OSSO BUCCO

Creamy parmesan risotto and red wine pan gravy 26

FIRE GRILLED MAHI MAHI

Pancetta, lentil ragout and grilled lemon 26

AMISH BREAST OF CHICKEN

Foie gras, cipollini onions and bliss potato hash with a Madeira glaze 28

SIDES

Your Choice \$5

WHIPPED POTATOES

GRILLED ASPARAGUS

SEASONAL ROASTED VEGETABLES

FINGERLING POTATO SALAD

CREAMY PARMESAN RISOTTO

SEASONAL HEALTHIER FARE

Celebrating Good Health and Good Taste

SPICED BASMATI PILAU

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

GRILLED VEGETABLE WRAP

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

EDAMAME SALAD

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

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 or decaffeinated 3.50

ESPRESSO

Regular or decaffeinated 4.50

CAPPUCCINO

Regular or decaffeinated 4.50

NOVUS HOT TEAS

Variety of flavors 6.75

HOT CHOCOLATE

House made 5

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.