

## 'To Begin With:

Flash Fried Spinach: A Metropolitan Grill Legend 11/7 (half order)

## Soup Kettle:

The Whitaker: Roasted garlic, sweet basil tomato bisque 9/5 (cup)

Soup of the Moment: Ask your server (Affordable)

## A Salad Would Be Nice....

Add: (Filet Tips 7) (Chicken 4) (Shrimp 5) (Salmon 6) (Spicy Squid 5)

Michelle: Mixed greens, tomato, cucumber, red onion, Parmesan, strawberries, artichoke hearts, toasted pine nuts, fire roasted tomato & balsamic vinaigrette  
7.50

Monica: Crostini wrapped Romaine, red onion, Parmesan, toasted garlic clove & cracked black pepper Caesar dressing 8.50

L Fulp: Fresh mozzarella, Heirloom & Roma tomatoes, roasted pecan pesto, seasoned Lavash. 11.50

Tinka: Our Signature roasted garlic chicken salad on a bed of lemon washed grilled Romaine. Garnished with fresh fruits. 10.50

## Sandwiches

(Served with curly fries, tossed in Parmesan, white balsamic & sea salt)

Ann: Spinach tortilla wrap, sundried tomato infused cheese blend, with a choice of grilled chicken or steak 11/7 (half)

Prime: Molasses smoked prime ribeye and New York strip, cheese, onions & peppers, Parmesan fries, sweet onion horseradish mayo, served open face on hand cut bread 14/8 (half)

Big Jay: Gorgonzola, mushroom & pancetta stuffed filet burger, seasoned croissant, sliced Fuji apple, sweet basil spring mix (12)

Hickory: Spiedini style smoked turkey, honey pomeraay, Napa cabbage slaw, peasant bread 11/7 (half)

Mr. Darr (12)

Small Ann wrap (chicken or steak), small Asiago bacon penne and a small House salad tossed in a sweet basil vinaigrette.

## Pastas and such.....

"Tina": Grilled chicken Parmesan, bacon broccoli Alfredo penne (12)

Fremont Hills: Filet tips, bacon, Chorizo, mixed mushroom reduction, caramelized onion Stroganoff, Penne (13)

C. Ball: A unique cashew chicken, bacon and ginger risotto with soy vegetables (11)

Tan: Grilled vegetables, ginger, sesame Teriyaki, angel hair, rice (12)  
(Chicken 4) (Shrimp 5) (Salmon 6) (Tuna 6) (Spicy Squid 5)

## Entrees

Highland Springs: Essence seared chicken breast, pineapple salsa, fresh Roma tomato, buffalo mozzarella. Haricot verts, fingerling potatoes (11)

Twin Oaks: Sweet basil & citrus grilled Norwegian salmon, Mediterranean cous cous, haricot verts, fingerling potatoes (13)

Fitchy: Tuna Tataki- Herb and lemon seared rare Ahi tuna, Teriyaki Jasmine rice, edamame, wasabi peas (12)

Yoakam: Aged apricot balsamic glazed filet tips, red onions, roasted garlic, haricot verts, fingerling potatoes (14)

## Back Home (Santa Fe baby....)

Rachel: Roasted vegetable and green chili tamales, mild red chili reduction, pinon (pine nut) risotto (12)

Jeremy: Blue corn tortilla sea bass tacos, cilantro, feta, watermelon salsa, refried chili lime black beans (14)

Chavez: New Mexico chili seared shrimp & scallops, sweet corn, pepper & onion relish, spinach (13)

## Finally... "Metro Business"

Askinosie: A dark chocolate torte made with Askinosie Colombian Chocolate served with a raspberry English toffee (4)

Millwood: Margarita key lime pie, cookies and cream crème fresh (5)

**Split plate charge \$ 1.99**

**18% gratuity for parties of 6 or more**