



Appetizers

Soup du Jour	Made in-house daily and priced daily
Fresh Cilantro Salsa	Served with tortilla chips 4.25
Build Your Own Quesadilla*	A large flour tortilla with mixed cheese. Served with salsa and sour cream 5.95 Add: Grilled chicken 3 Grilled shrimp 5 Blackened chicken 4 Char-grilled sirloin 5 Black beans, olives, jalapenos or green chilies 1 ea.
Metro Crab Dip	Served with tortilla chips or garlic bread 7.95
Coconut Shrimp	Coconut battered shrimp fried golden brown with a sweet chili sauce 6.95
Aztec Nachos	Tortilla chips smothered in green chilies, seasoned chicken, jalapenos, black olives and cheese. Served with salsa and sour cream 8.95
BBQ Pork Shanks	Slow roasted pork shanks served w/house BBQ sauce over hominy cheese grits 8.95
Seared Jumbo Sea Scallops	Served with leek sauté & roasted red pepper coulis 8.50
Mussels	Fresh black mussels prepared one of three ways: Diablo, Marinara or Italiano 9.95

Sandwiches

Buffalo Shrimp Wrap	<i>All sandwiches served with French fries. Any other side may be substituted for \$1.00</i> Spicy Buffaloed Gulf shrimp with rice, onions, peppers, fresh spinach and cheese, served with French fries 8.95
Seared Tuna Steak*	Seared tuna steak topped with scallion-chili butter, served fully dressed on a toasted Kaiser roll with French fries 8.95
Crab Cake Sandwich	Served with a lemon-horseradish crème fraiche, fully dressed on a toasted Kaiser roll with French fries 9.95
Southwest Chicken Wrap	Chilled chicken breast wrapped with fresh lettuce, tomatoes, cheddar cheese and our special spicy ranch dressing. Served with French fries 7.95
Meatloaf Sandwich	A thick cut of our hearty meatloaf covered in a tangy balsamic tomato sauce and served on a grilled Kaiser roll with French fries 7.95

Salads

House Salad	Fresh greens and seasonal vegetables Small 2.95 Large 5.95
Mediterranean Chicken Salad	Pesto grilled chicken with herbed goat cheese, bruschetta, artichoke hearts and red onions over fresh spinach 10.95
Surf 'n Turf*	Char grilled sirloin and seared jumbo sea scallops over mixed greens with seasonal vegetables and topped with fried leeks 13.95
Caesar Salad*	Traditional Caesar salad 6.95 Add: Grilled chicken 3 Grilled shrimp 5 Grilled tuna 6 Char-grilled sirloin 5

Dressings: Bleu Cheese, Charred Jalapeno Basil Vinaigrette, Creole Ranch, Oil & Vinegar, Caesar, and Balsamic Vinaigrette

**These items may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*



Entrées

Chicken Boursin	Roasted red pepper, spinach and boursin-stuffed scaloppini of chicken breast, topped with pancetta tomato sauce. Served with two sides 13.95
Pan Seared Snapper	Fresh fillet of red snapper served with roasted yellow pepper-saffron cream and drizzled with basil infused olive oil. Served with two sides 16.95
Grandma Jack's Pork Tenderloin	Medallions of pork tenderloin sautéed with apples and onions in a Jack Daniels-molasses demiglace. Served with two sides 14.95
Salmon Florentine	Potato encrusted Atlantic salmon with roasted shallot cream and wilted spinach. Served with two sides 15.95
Ginger-Pineapple Stir Fry	A medley of fresh vegetables stir-fried with peanuts and pineapple in a ginger-teriyaki sauce and served with white rice. 10.95 Add: Grilled chicken 4 Grilled shrimp, scallops or sirloin 5
Lonestar Burrito	Grilled chicken, smoked bacon, onions, peppers, mushrooms, cheese, fresh spinach and chili cream sauce grilled in a flour tortilla and topped with salsa and sour cream. Served with two sides 13.95
Sesame Tuna*	Sesame encrusted Ahi tuna with a spicy citrus-soy reduction, garnished with pickled ginger and served with coconut rice and one side 15.95
Shrimp 'n Grits Randolph	Gulf shrimp sautéed with smoked bacon, tomatoes and basil in a sherry cream sauce. Served over hominy cheese grits with garlic bread 15.95
Smoked Tomato Penne	Penne pasta with asparagus, artichoke hearts, spinach & onions, tossed in a smoked tomato fontina cream sauce. Served with garlic bread 13.95
Metro Meatloaf	Our house recipe with ground beef, pork and veal seasoned with fresh herbs and savory spices. Slow cooked, wrapped in bacon and glazed with a tangy balsamic tomato sauce. Served with two sides 13.95
Pasta Courtney	Gulf shrimp, Louisiana crawfish and Andouille sausage simmered with mushrooms and spinach in a roasted red pepper parmesan cream sauce. Tossed with fettuccine and served with garlic bread 15.95
Metro Grill Crab Cakes	Two fresh lump crab cakes topped with a lemon-horseradish crème fraiche. Served with two sides 19.95

See our Specials menu for the Chef's daily features and dessert choices.

Sides a la carte 2.95

Sautéed Seasonal Vegetables	Idaho Mashed Potatoes
Steamed Broccoli	Albuquerque Slaw
French Fries	Sugar Snap Peas
Southern Cheese Grits	Black Beans & Rice

**These items may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.*