

Metropolitan Grill ♦ America's Kitchen

Starters

Chicken Tortilla Soup 3.5/4.5

Starter Salads 4.5

Caesar - chopped – Oro Valley - spinach - sesame

Wood Fired Pizzas

Pepperoni & Cheese Pizza 7.95

Bacon Cheeseburger Pizza 8.95

tomatoes, lettuce, cheese

Margherita Pizza 8.95

fresh mozzarella, Willcox tomatoes, fresh basil

Classic Pizza 8.95

pepperoni, sausage, mushrooms, cheese

California Olive Pizza 8.95

California olives, kalamata olives, cheese

BBQ Chicken Pizza 8.95

onions, cilantro, cheese

Veggie Pizza 8.95

artichokes, spinach, Willcox tomatoes, cheese

Burgers & Sandwiches

choice of french fries, fresh fruit, sliced Willcox tomatoes

Fresh Ground Chuck Burger* 9.5

lettuce, Willcox tomato, red onion (customize for additional 1.5)
cheddar & bacon - Swiss & mushroom - bleu cheese & bacon

Open Faced BBQ Pulled Pork Sandwich 9.5

smoked bbq sauce, coleslaw, tumbleweed onions

French Dip Sandwich 11.5

sliced beef, sautéed mushrooms, Swiss cheese, au jus

BLT with Cheese Sandwich 8.95

smoked bacon, lettuce, Willcox tomatoes, American cheese, mayonnaise, rye bread

Reuben Sandwich 9.95

corned beef, Swiss cheese, sauerkraut, 1000 island dressing, rye bread

Turkey Burger - All Natural 9.5

lettuce, Willcox tomato, red onion

Snacks

Fried Pickles (7) 3.5

buttermilk ranch

Brie Bites in Puff Pastry (4) 3.5

raspberry sauce

Crispy Artichokes (4) 3.5

parmesan crust, roasted garlic aioli

Sautéed Shrimp (4) 3.95

olive oil, garlic, red chile flakes

Crispy Ranch Chicken (3) 3.5

ranch dip

Steak & Mushroom Quesadilla 3.95

bleu cheese

Crab Puffs (4) 3.95

wontons, cream cheese, sriracha

House Smoked Salmon 4.95

dill cream cheese, onions, apple, capers, lahvosh

Willcox Tomato & Mozzarella

Bruschetta (3) 3.5

Firecracker Shrimp (3) 3.95

spicy red chile sauce

Chicken, Tomato & Green Chile

Quesadilla 3.95

Tumbleweed Onions 3.5

ranch dip

Crispy Calamari 3.95

cocktail sauce

Grill & Salad

Choose your Protein

&

Choose your Salad

All Natural Chicken Breast 10.95

Grilled Steak* 12.95

Salmon 15.95

wok charred *or* grilled

Seared Rare Ahi* 14.95

sesame crusted

Large Salad (no protein) 8.95

Chopped Salad

Willcox tomatoes, apples, bacon, red onion, bleu cheese crumbles, bleu cheese dressing

Oro Valley Salad

Monterey jack cheese, cheddar cheese, guacamole, Willcox tomatoes, salsa, roasted corn, cilantro sour cream, tortilla strips, Sonoran vinaigrette

Spinach Salad

feta cheese, red onions, almonds, Willcox tomatoes, cucumber, strawberry champagne vinaigrette

Sesame Salad

Asian greens, wontons, carrots, sesame seeds, snow peas, cashews, daikon sprouts, sesame dressing

Caesar Salad

romaine lettuce, garlic croutons, aged parmesan

White Wines

Chardonnay 4.95/19

Vista Point (California)

Chardonnay 6.95/27

Columbia Crest (Washington)

Chardonnay 7.95/31

William Hill (California)

Chardonnay 9.95/39

Kendall Jackson (California)

Pinot Grigio 4.95/19

Canyon Road (California)

Riesling 6.95/27

Chateau St Michelle

(Columbia Valley, Washington)

Sauvignon Blanc 4.95/19

Night Harvest by Toasted Head

(California)

White Zinfandel 4.95/19

Beringer (California)

Red Wines

Cabernet Sauvignon 4.95/19

Stone Cellars (California)

Cabernet Sauvignon 6.95/27

Columbia Crest (Washington)

Cabernet Sauvignon 8.95/35

~Organic~

Parducci (California)

Cabernet Sauvignon 9.95/39

Villa Mt Eden 'Grand Reserve'

(Napa, California)

Merlot 4.95/19

Stone Cellars (California)

Merlot 6.95/27

Columbia Crest (Washington)

Pinot Noir 6.95/27

Mirassou (California)

Pinot Noir 9.95/39

Irony (Monterey, California)

Zinfandel Blend 6.95/27

Snap Dragon (California)

Zinfandel 7.95/31

Kenwood 'Yulupa'

(Lodi, California)

Syrah Blend 7.95/31

Fess Parker 'Frontier Red'

(California)

Shiraz 4.95/19

Tisdale (California)

Bubbles

J Roget, *Split* 4.95

(California)

Barefoot Bubbly 25

(California)

Domaine Ste Michelle 35

Brut (Columbia Valley, WA)

Sustainable Seafood

Fish & Chips 12.95

Alaskan cod, fries, coleslaw, tartar sauce

Pistachio & Wild Mushroom Salmon 17.95

lemon beurre blanc, garlic mashed potatoes, fresh vegetables

Pepper Crusted Ahi Tuna* 16.95

seared rare, lemon butter, garlic mashed potatoes, sautéed spinach

Wok Charred Salmon 17.95

honey mustard glaze, garlic mashed potatoes, fresh vegetables

Shrimp & Angel Hair Pomodoro 14.95

sautéed shrimp, garlic, tomatoes, fresh basil, virgin olive oil, parmesan

Premium Beef

Bistro Tender Steak* 15.95

mushrooms & onions, balsamic glaze, garlic mashed potatoes, sautéed spinach

Filet Mignon Medallions* 21.95

garlic butter, garlic mashed potatoes, fresh vegetables

New York Strip Steak* 18.95

baked potato, fresh vegetables

Pot Roast 15.95

slow braised beef, garlic mashed potatoes, fresh vegetables

Sautéed Liver & Onions 12.95

hickory smoked bacon, garlic mashed potatoes, fresh vegetables

Draft Pints

Metro Grill ♦ <i>America's Ale</i>	4.5
Bud Light	3.95
Blue Moon	4.95
Dos XX Lager	4.95
Fat Tire	4.95
Barrio Brewery IPA	4.95
Stella Artois	5.5

Domestic Bottles/Cans

Pabst Blue Ribbon (can)	2.95
Bud Light	3.95
Budweiser	3.95
Coors Light	3.95
Michelob Ultra	3.95
Miller Lite	3.95
O'Doul's N/A	3.95

American Micro Brews

Four Peaks Kiltlifter (AZ)	4.95
Moose Drool Brown (MT)	4.95
Oak Creek Amber (AZ)	4.95
Shock Top Wheat (MO)	4.95
Sierra Nevada Pale (CA)	4.95
Widmer Hefeweizen (OR)	4.95

Import Bottles/Cans

Corona	4.95
Dos XX Amber	4.95
Foster's (oil can - 25.4oz)	6.95
Guinness	5.95
Pacifico	4.95

Gluten Free Beer/Cider

Redbridge Lager (no wheat or barley)	4.95
Woodchuck Pear Cider (naturally gluten free)	4.95

≧ Three Course - Prime Rib Sundays 19.95 ≦

(Every Sunday from noon to close)

Mixed Greens Salad, ½ Pound Prime Rib, Baked Potato, Seasonal Vegetables, Choice of Dessert

≧ Chef's Choice Three Course Feature ≦

(Every Monday through Saturday)

14.95

Metropolitan Grill Favorites

Metropolitan Grill Omelet 8.95

fresh spinach, mushrooms, Swiss cheese, french fries

Chicken Chardonnay 13.95

red grapes, artichokes, chardonnay, garlic mashed potatoes, fresh vegetables

Famous Meatloaf 12.95

demi-glaze, garlic mashed potatoes, fresh vegetables

Thai Chicken Pasta 13.95

linguine, fresh snow peas, carrots, cilantro, daikon sprouts, spicy Thai peanut sauce

Chicken Pot Pie 12.95

all natural chicken breast, root vegetables, light sauce, flaky pastry

Cocktails

Metro Margarita (on tap) 5.95
House specialty with Cuervo and All Natural Island Oasis Sour Mix

The All American 6.95
Maker's Mark Bourbon, Southern Comfort, cola

Apple Pie Martini 7.5
Smirnoff Vodka, Cinnamon Schnapps, apple juice, cranberry

Tropical Mojito 6.95
Malibu Rum, fresh mint, simple syrup, pineapple juice, soda

Georgia Peach 'Tini 7.5
Skyy Vodka, Peach Schnapps, Apple Pucker, oj, cranberry

Abeyta Grenade 9.5
Bacardi 151, Malibu Rum, Midori, pineapple, sour mix, Blue Curacao

Pama-granate Martini 7.5
Absolut Kurant Vodka, Pama Liquer, Cointreau

Strawberry Limonade 6.5
Bacardi Limon, crushed strawberries, lemonade

Vegetarian & Vegan

Pizza 8.95

veggie pizza - California olive pizza - margherita pizza - mushroom pizza

Portobello Ravioli 12.95

roasted garlic, sautéed spinach, parmesan, porcini mushroom reduction

Large Salad 8.95

chopped – Oro Valley - spinach - sesame - Caesar

Thai Linguine 12.95

fresh snow peas, carrots, cilantro, linguine, daikon sprouts, spicy Thai peanut sauce

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House Made Vegan Burger 8.95

fresh fruit

Wood Fired Vegetable Salad 9.95

balsamic vinaigrette

Dessert Tastings

*these desserts are just the right size...
not too big, not too small*

Mini Mile High Mud Pie 2.95

coffee & vanilla bean ice cream, almonds, Oreo cookie crust, chocolate ganache

Caramel Apple Crisp 3.5

sliced Granny Smith apples, streusel, caramel, vanilla bean ice cream

Chocolate Mousse 2.95

whipped cream

Vanilla Bean Crème Brûlée 3.95

custard, caramelized sugar, fresh berries

Warm Brownie 2.95

vanilla ice cream, caramel sauce, chocolate sauce

Ice Cream 2.95

vanilla bean - coffee - chocolate chip

(We proudly serve Shamrock Farms dairy products)

♦Gluten Free Menu Available, Please Ask Your Server♦

*These items may be served raw or undercooked. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.