

# Metropolitan Grill

2931 E Battlefield St · +14178894951 · Updated: Jan 14, 2026

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## INITIAL THOUGHTS TO BE SHARED... 6

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### Freddy C. Spinach

**\$16.00**

Crispy baby spinach, garlic, lemon & parmesan.

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### Warriors Journey Steak Tips

**\$24.00**

Port Wine and herb Missouri Beef Steak tips with a sweet heat glaze. Cherry Wood smoked Mozzarella Garlic bread.

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### The Original Shannon

**\$18.00**

Grilled Lemon tossed, Chilled Tiger Prawns with our roasted horseradish and brown sugar cocktail sauce.

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### Warren Calamari Piccata

**\$18.00**

Baby squid dredged in Italian Bread Crumbs then tossed with Olive Oil, Garlic and fresh Lemon. Roasted Plum Tomato Red Sauce condiment.

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### Fitchy Tuna

**\$21.00**

Salt Block Blackened Ahi Tuna. Red Jalapeño Aioli & Balsamic.

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### Dr. Guilliams

**\$16.00**

Green Onion, Lemongrass and Brie filled puff pastry beggars sack topped with a Thai Chili Cashew Chicken. Farmer's Market Apple slices. Wonton crisps.

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## QUEENS OF METRO 3

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### Cheri's Caesar

**AVAILABLE OPTIONS**

Our Roasted Herb and Garlic Caesar dressing tossed with Lemon washed Romaine topped with Asiago croutons and shaved Parmesan.

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Full Size Salads:

\$12.00

Petite Salads: \$8.00

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### Tiffany Wedge

**AVAILABLE OPTIONS**

Iceberg wedge, Gorgonzola and Goat Cheese dressing, Strawberries, Himalayan toasted Sunflower Seeds, Hot Honey Bacon Crumble.

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Full Size Salads:

\$12.00

Petite Salads: \$8.00

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### The Original Lacy Salad

**AVAILABLE OPTIONS**

Organic Summer Greens, Heirloom Tomatoes, sweet Red Onions and Feta tossed in a Sweet Basil Vinaigrette.

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Full Size Salads:

\$12.00

Petite Salads: \$8.00

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## STEAK ETC. 6

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**Duran Family Cut** **\$69.00**

Cast iron and Rosemary Brown Butter seared 10oz filet. God's intentions, Salt and Pepper finished.

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**Thompson's Tenderloin** **\$46.00**

Sea salt & Black Pepper grilled 6oz Beef Tenderloin. Black Pepper, Malbec Demi.

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**Seitz NY Strip** **\$44.00**

Blackened 14oz New York Strip. Gorgonzola and Bacon torched. Cilantro Chimichurri condiment.

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**Dapper Dan** **\$48.00**

12oz Center cut Ribeye filet, grilled and topped with our signature Portobello and Bacon Ragout.

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**Summer Carter Beef Cakes** **AVAILABLE OPTIONS**

Seared Petite Filet. Topped with Blue Crab tossed with a sweet basil and Lemongrass Pea Purée.

1pc: \$28.00

2pc: \$42.00

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**Jimmy and Lura Lamb** **\$41.00**

9oz New Zealand Lamb rack, Mongolian Mint marinated & grill finished.

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**SURF AND TURF** <sup>1</sup>

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**Hall of Fame Molina** **AVAILABLE OPTIONS**

Grilled beef tenderloin with a Béarnaise lump crab cake. Spicy garlic plate. Smoked Salmon Mac and Cheese with prosciutto.

6oz: \$48.00

10oz: \$77.00

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**VEGAN** <sup>1</sup>

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**Jessica's Lasagna** **\$30.00**

Layered of Vegetable Ragout, Plum Tomato Sauce, Cashew Cream and Hummus Ricotta finished in the oven and topped with Flash Fried Spinach and Basil

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**PASTA** <sup>2</sup>

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**Boyle Chicken Parmesan** **\$30.00**

Asiago and Herb Breaded Chicken Breast topped with our Sweet Basil Plum Tomato Sauce and Mozzarella, oven finished. Served on a bed of Roasted Garlic Supreme Linguini

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**Jacob Laz** **\$30.00**

Lasagna layered with smoked Mozzarella and Ricotta, Plum Tomato sauce and Red Wine reduced ground Ribeye. Heirloom Pepper garnish. Arugula Caesar side.

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**SEA SALT** <sup>2</sup>

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**Stephanie Sea Bass** **AVAILABLE OPTIONS**

Asiago-crusted and oven-finished 6oz Sea Bass. Lemon and Parmesan corn dusted Artichoke hearts. Citrus Champagne Sauce

1pc: \$40.00

2pc: \$70.00

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**Lopez Salmon** **\$36.00**

New Mexico Red Chili Blackened Salmon with a Smoked Lime finish. Bloody Mary Poached Tiger Prawns

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**PAT'S FAVORITE THING ON THE MENU** <sup>1</sup>

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## Get "Rich"

\$42.00

Apple Cider Sous Vide Pork Shank. Served in a mild New Mexico Green Chili Pozole Mash topped with a Roasted Corn and Pine Nut Pico. Yellow Pepper purée

## RIBEYE HAND HELDS 1

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### Cassidy Station Black Eye

\$25.00

Blackened Angus Ribeye Smash Burger. Bacon, Gorgonzola and Sautéed Onions. Special sauce. Onion Bun. Bourbon Steak Fries.

## PIZZA 9

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### Marsh Margherita

\$17.00

Napoli style with our San Marzano Plum Tomato sauce and fresh Basil, Mozzarella & Olive Oil

### Tauber Summer Marg

\$18.00

Our Margherita pie with Roasted Garlic, Caramelized Onion and Spinach.

### Queen Kristine Marg

\$20.00

Our Margherita Ozark Style; Bacon, Mushrooms and Spinach. Balsamic finish.

### PGA Ben & Dana

\$19.00

Our Sauce layered with a Basil Hummus crust topped with every Veggie in the house. Toasted Pine Nut finish. (Vegan)

### Sivils Sausage

\$21.00

Our San Marzano Plum Tomato sauce, Italian Rope Sausage, Sweet Red Onion. Shredded Pepperoni garnish.

### Jeffy Extreme Pepperoni Part 2 "The Sequel"

\$18.00

Our San Marzano Plum Tomato sauce with fresh Basil, Mozzarella Fromage, loaded with Pepperoni Cupped, Shredded and Sliced

### Greenlee Meat

\$21.00

Our San Marzano Plum Tomato sauce with fresh basil, Mozzarella Fromage, Bacon, sliced Italian Rope Sausage Meatballs, and Pepperoni shreds.

### Hotter than Jacques

\$20.00

Our San Marzano Tomato sauce, Parmesan, and Smoked Mozzarella. Bacon, Pepperoni shreds, fresh Jalapeños and Sweet Dragon Heat.

### Forever Ashtyn

\$21.00

Basil, Garlic, and Olive oil Sauce, Mozzarella Fromage, Roasted Garlic Chicken, Bacon, and onion. Topped with blistered heirlooms.

## BIKINI SEASON ENTREE SALADS 2

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### Have Mercy Taylor Salad

\$28.00

Balsamic Macerated Watermelon Steak. Olive Oil Buratta Loaf. Sweet Basil Frise lettuce. Extra Virgin Olive Oil seared Coho Salmon

### The Nest

\$24.00

Caesar Vinaigrette tossed Romaine, Plum Tomato cold Spaghetti, Lemon Grilled Chicken Spiedini

## ELEVATED CLASSICS 4

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**Mayor Schrag** **\$33.00**

“Biscuits & Gravy” Our Corn Bread Biscuits and Chorizo gravy. Saffron Butter seared Prawns and Diver Scallops. Sweet Pea puree. Bourbon Steak Fries.

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**Chicago Girls** **\$38.00**

“Lobster Roll” Champagne and Lemon Tarragon battered cold water Lobster, Brioche bun, Smoked Gouda Pimento. Pink Grapefruit Pico. Truffle Parmesan Chips.

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**Cassidy Station Black Eye** **\$25.00**

“Big Mac” Blackened Angus Ribeye Smash Burger. Bacon, Gorgonzola and Sautéed Onions. Special sauce. Onion Bun. Bourbon Steak Fries.

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**Stauffer** **\$34.00**

“Hot Pocket” A Demi-Glace’ Ragout of Portobello Mushroom, Sweet Red Onion, Bacon and Petite filet in a Ricotta and Mozzarella Pastry. Truffle Parmesan Chips.

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**HERTZOG BEEF COMPANY, BUTLER MO** 6

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**Thompson's Tenderloin** **\$46.00**

Sea salt & Black Pepper grilled 6oz Beef Tenderloin. Black Pepper, Malbec Demi.

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**Seitz NY Strip** **\$44.00**

Blackened 14oz New York Strip. Gorgonzola and Bacon torched. Shisito Chimichurri condiment.

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**Cobb Ribeye** **\$85.00**

Bourbon and Cider Marinated 20oz Bone-in Angus Ribeye grilled and topped with a Sage and Roasted Garlic Compound Butter.

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**Carter Beef Cakes** **\$34.00**

Petite Filet, Bloody Mary braised and baked in a Puff Pastry Beggars purse with a sweet basil pea puree and lemongrass crab. Medium Finish.

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**Jimmy and Lura Lamb** **\$41.00**

9oz New Zealand Lamb rack, Mongolian Mint marinated & grill finished.

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**WOOD FIRED PIZZA** 8

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**Marsh Margherita**

Napoli style with our San Marzano Plum Tomato sauce and fresh Basil, Mozzarella & Olive Oil (17) \*Add Saffron Sausage, or Roasted Garlic Chicken (+4)

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**Terry Pie**

Herb and tomato infused Hummus crust, all the mushrooms, red onion and fresh Basil finished with a Cashew milk Mozzarella. Blackened Pine nuts. (19) (Vegan)

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**Olivia Camaron**

Red Chili Smoked Mozzarella crust finished with an Avocado Crema and a mild Jalapeño Corn Shrimp Ceviche. (20)

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**Jeffy Extreme Pepperoni Part 2 “The Sequel”**

Our San Marzano Plum Tomato sauce with fresh Basil, Mozzarella Fromage, loaded with Pepperoni Cupped, Shredded and Sliced (18)

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### **Greenlee Meat**

Our San Marzano Plum Tomato sauce with fresh basil, Mozzarella Fromage, Bacon, sliced Wild Boar Sausage Meatballs, and Pepperoni shreds. (21)

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### **Hotter than Jacquez**

Our San Marzano Tomato sauce, Parmesan, and Smoked Mozzarella. Bacon, Pepperoni shreds, fresh Jalapeños and Sweet Dragon Heat. (20)

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### **Forever Ashtyn**

Basil, Garlic, and Olive oil Sauce, Mozzarella Fromage, Roasted Garlic Chicken, Bacon, and onion. Topped with blistered heirlooms. (21)

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### **Graddy Lowe Combo**

**\$65.00**

Large 15 Inch Crispy Pepperoni Pizza, 6 Piece Horseradish Shrimp Cocktail, Large Chopped Wedge Salad

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