



DINNER MENU

Phone (316) 262-5275 Fax (316) 262-1292

Hours Mon-Thurs 11am - 10pm Fri-Sat 11am - 11pm • Sun 4pm - 9pm

All Major Credit Cards Accepted

SALADS & SOUP

Metro Salad Fresh seasonal mixed greens with balsamic vinaigrette dressing, topped with roasted almonds and bleu cheese crumble **\$7.50**

Chicken Salad Chicken mixed with celery, green onions and lite basil-mayonnaise mix served over a bed of greens with seasonal fruit and raspberry vinaigrette dressing **\$8.50**

Greek Salad Mixed greens blended with red onions, cucumber, Greek olives and feta cheese in a herb vinaigrette dressing **\$8.50**

Spinach Salad Baby spinach tossed with fresh mushrooms, red onions, bacon, poppy seed dressing **\$8.50**

Caesar Salad Crisp romaine lettuce topped with creamy Caesar dressing, Parmesan and roasted croutons **\$7.50**

Add to any of the above salads:

Chicken **\$3.00** Beef **\$4.50** Salmon **\$5.00**

Old Town Chef Salad Blend of mixed greens topped with turkey, ham, Monterey Jack and Cheddar cheese, cucumbers, eggs, tomatoes, onions, peppers. Served with a side of creamy herbed house dressing. **\$10.95**

Grilled Salmon Nicoise A bed of mixed greens, artichoke hearts, asparagus and new potatoes finished with herb vinaigrette dressing **\$13.00**

Cobb Salad Fresh greens mixed with crispy bacon, tomato, bleu cheese, hard-boiled egg, chicken, black olives and red onion and topped with our creamy herbed house dressing **\$11.00**

Soup Fresh soup prepared daily Cup **\$3.50** Bowl **\$5.50**

ENTREES

Chicken Pistachio Topped with cream cheese sauce and pistachios **\$16.00**

Chicken Milanese Breast of chicken sautéed in olive oil, roasted garlic, mushrooms and artichokes; finished in white wine and lemon sauce **\$18.00**

Veal Piccata Tender veal sautéed with lemon, capers and white wine sauce **\$20.00**

Veal Au Poivre Sautéed veal with red onions, mushrooms, green peppercorns and brandy sauce **\$21.00**

Pork Tenderloin Grilled and finished with a dry cranberry reduced cabernet sauce **\$19.00**

Lamb Chops Grilled and served over fresh garlic and rosemary balsamic reduction **\$24.00**

Filet Mignon Sterling Silver® filet mignon prepared to perfection **\$30.00**
Add peppercorn brandy or béarnaise sauce **\$2.00**

Petite Filet Sterling Silver® filet mignon prepared to perfection **\$22.00**
Add peppercorn brandy or béarnaise sauce **\$2.00**

Kansas City Strip Sterling Silver® strip prepared to perfection **\$28.00**
Add peppercorn brandy or béarnaise sauce **\$2.00**

All the above items are served with a choice of Metro salad or soup, mashed red skinned potatoes and vegetable

NO. 1 House Specialty Desserts

Tiramisu **\$7.50** Crème Brûlée **\$7.50**

APPETIZERS

Signature Appetizer Crab cakes, calamari and shrimp cocktail **\$8.50** per person, 4-person minimum

Calamari Fritt Lightly breaded squid, fried and served with chipolata lemon cream sauce **\$11.00**

Spinach Artichoke Dip Topped with Parmesan and served with red & blue corn chips **\$7.50**

Fresh Crab Cakes Homemade crab cakes served with rosemary sauce **\$10.00**

Shrimp Cocktail Jumbo shrimp, chilled and served with cocktail sauce **\$9.00**

Hummus Garbanzo beans blended with sesame oil, garlic and lemon, and served with pita bread **\$7.50**

Quesadilla Blend of cheeses and vegetables on a tomato-basil tortilla served with sour cream and salsa **\$7.00**
Add chicken **\$1.50** Add beef **\$2.00**

Pâte, Cheese & Fruit A plate of in-season fruit, a medley of cheeses and soft pâte served with a variety of crackers **\$12.00**

Steamed Mussels Garnished with olive oil, fresh basil and a Chardonnay wine sauce **\$11.00**

PASTA

Pasta Primavera Garden fresh vegetables sautéed with a pinch of garlic in an alfredo cream sauce tossed with rigatoni pasta **\$12.00**
Add chicken **\$2.00** Add shrimp **\$4.00**

Shrimp Fettucini Fresh garlic, shallots and olive oil with shrimp-tomato sauce and fresh basil **\$18.00**

Linguini Scallops Sautéed fresh scallops, mushrooms, scallions, pine nuts and capers with a butter-wine sauce, tossed with linguini **\$20.00**

Linguini Bolognese Artichoke hearts, mushrooms and red onion tossed with red grape tomatoes, Kalamata olives in a white wine garlic sauce, topped with Feta cheese **\$14.00** Add chicken **\$3.00** Add salmon **\$5.00**

All the above items are served with a choice of Metro Salad or soup.

SEAFOOD

Tilapia Pan seared and lightly seasoned, topped with lemon caper butter sauce. Served with mashed red skinned potatoes and vegetable **\$18.50**

Pacific Salmon Grilled and topped with citrus beurre blanc white wine sauce. Served with mashed red skinned potatoes and vegetable **\$20.00**

Chilean Sea Bass Grilled and served over a bed of spinach with black beans, sun-dried tomatoes and a wine cream sauce **\$27.00**

Ahi Tuna Sesame-crust and pan-seared with a side of ginger-scallion soy sauce and drizzled with wasabi teriyaki glaze. Served with rice and vegetable **\$28.00**

All the above items are served with a choice of Metro salad or soup

BEVERAGES

Lemonade or Limeade Fresh squeezed **\$3.00**

Classic Italian Sodas Raspberry, Strawberry or Vanilla **\$2.00**

Coffee or Tea **\$2.00**

Espresso **\$3.00**

Cappuccino **\$4.00** Add flavor **\$1.00**