



# Metropolitan Annapolis Restaurant Week Dinner Menu:

Please Choose One From the Following Courses for \$34.95

## Course One:

- Choice of any Soup** (Chili, Tomato Bisque, Soup of the Moment)
- Sweet Potato Fries** (roasted beet hummus, chick peas, peppers, onions)
- Cheese Board** (3 cheeses, pecans, honey, chutney, figs)
- Ahi Tuna Poké** (seaweed salad, roasted jalapeño aioli)
- Golden Brussles** (golden raisins, pecans, garlic, honey, blueberries)
- Metropolitan Salad** (mixed greens, cucumbers, tomatoes, beets, onions, goat cheese, balsamic vinaigrette)
- Winter Salad** (spinach, candied pecans, blue cheese, apples, cranberry vinaigrette)
- Greek Salad** (spinach, cucumbers, cherry tomatoes, onions, feta, kalamata olives )
- Field Greens Caesar Salad** (mixed greens, ceasar dressing, parmesan, croutons)

## Course Two:

- Grilled Salmon** (brown sugar glaze, grilled broccolini, roasted turnip, crispy kale)
- Pan Roasted Rockfish** (kale and sweet potato sauté, braised carrots, charred tomato vinaigrette )
- Braised Short Rib** (smoked gouda vegetable mash, broccolini, au jus)
- “The Vegan”** (grilled eggplant, purple mushroom risotto, broccolini, roasted tomato vinaigrette)
- “Brick” Chicken** (pistachio encrusted, smoked gouda vegetable mash, sautéed kale)

## Course Three:

- Crème Brulée**
- Apple Cinnamon Maple Bread Pudding**
- House-Made Dessert of the Day**