

# à la carte

## steaks and cuts

maldon sea salt crusted  
seared "french style" in black steel

### petite cuts

prime **sirloin** 7 oz 16  
center cut **filet mignon** 6 oz 25  
35 day prime dry aged **ny strip** 10 oz 27

### full cuts

prime **sirloin** 16 oz 25  
center cut **filet mignon** 10 oz 33  
35 day prime dry aged **ny strip** 16oz 35

## seafood

8oz pan roasted sustainable **salmon** 21

metro! **crab cake** 17

metro! **salmon cake** (wild-caught) 8



## toppings

**peppercorn crust** 2  
*fresh coarse ground sichuan and black peppercorns*

**crab oscar** 11  
*lump crab gratin in parmesan armagnac cream*

**scallop st jacques (2)** 10  
*diver scallops gratin in parmesan armagnac cream*

**seared foie gras** 15  
*seared hudson valley grade a foie gras*

**six pepper shrimp (4)** 8  
*wild white gulf shrimp sauteed in our spicy pepper blend*

**papillon roquefort blue cheese** 5  
*the first and still best blue cheese made!*

**sauteed mushrooms** 6  
*garlic, fresh herb butter and red wine*

## sides

**asparagus and romesco** 9

**black truffle macaroni and cheese** 9

**parmesan truffle fries** 7

**bistro fries** 4

**chef's selection vegetables** 5

**mashed potatoes** 5

**smoked bacon braised collard greens** 5

**twice baked potato with pimentone & manchego** 7

## sauces

\$2 each

**metro! romesco**  
*spanish "catalan" sauce of roasted peppers and tomatoes, hazelnuts, almonds, roasted garlic, fresh herbs and olive oil*

**cabo sauce**  
*our hybrid japanese bbq sauce with sweet soy, cilantro, garlic and curry. many have asked us to bottle this stuff!*

**horseradish aioli**  
*fresh horseradish puree, worchester and roasted garlic aioli*

**citrus white wine butter sauce**  
*great for crab cakes & salmon*

**red wine béarnaise**  
*tarragon bearnaise spiked with red wine reduction*

## appetizers

**cornmeal fried oysters**  
malt vinegar remoulade 11

**diver scallops "en cocotte"**  
truffle-armangac cream sauce  
baked in a special cast iron french "cocotte"  
to seal in the flavors 15

**crispy calamari**  
cornmeal crusted, tossed in our  
creamy spicy chili sauce 9

**tempura mushrooms**  
horseradish aioli dipping sauce 7

**tempura cauliflower**  
charred, fried crispy and tossed  
in our special cabo sauce 8

**dim sum appetizer sampler**  
daily selection of bite sized samplings  
of our appetizers with  
steamed assorted dim sum dumplings  
and special dipping sauces 19

**bamboo steamed edamame beans**  
maldon sea salt flakes and fresh lime 8

**steamed shrimp "shumai" dumplings**  
sweet soy dipping sauce 9

**handmade dim sum dumplings**  
"of the day" with dipping sauce 8

**edamame stuffed inari pockets**  
sweet tofu skin, sushi rice, cabo sauce 7

## soups

**she crab soup**  
smoked paprika and croutons 9

**miso soups**  
we follow the traditional dashi practice of simmering  
smoked bonito and kombu seaweed for the base of our  
authentic miso soup.

**metrol style**  
yuzu and truffle juice, shiitake mushroom and cilantro 8

**spicy shrimp miso soup**  
diced shrimp, sambal chile, and a hint of fish sauce 9

**traditional miso soup**  
scallion, tofu and wakame 6

## salads

**"walnut salad"**  
papillon roquefort bleu cheese,  
green apple, cranberry-shallot  
vinaigrette with toasted walnuts 11

**metrol caesar salad**  
"napoleon" with crisp  
parmesan-gruyere tuilles 9

**metrol wedge salad**  
papillon roquefort bleu cheese,  
neuske bacon and crispy onions 10

**chicken or steak caesar salad**  
entrée size caesar salad with  
croutons and choice of  
grilled marinated chicken breast 16  
or prime sirloin steak 21

**japanese iceberg salad**  
miso-sesame dressing,  
edamame beans 6

**crunchy wakame seaweed salad**  
a hint of toasted sesame and  
togarashi spice 8

**kabayaki-avocado salads**  
(choice of salmon, beef or shrimp  
minced and fried crispy tossed in  
japanese sweet soy kabayaki sauce  
with cooling avocado, scallion, and  
sesame seed over a crunchy  
miso-sesame iceberg salad)  
salmon, shrimp or beef 11

# METRO!

# sustainable sushi

Metro! features only sushi made from sustainably caught fish as specified by the Monterey Bay Aquarium Fish Watch program. We're proud to lead the sustainable movement as the only Roanoke restaurant to serve only responsibly harvested fish. For more information about the sustainable sushi movement, visit [MontereyBayAquarium.org](http://MontereyBayAquarium.org).

## metro! specialty rolls

- metro! roll** crab, avocado, cucumber with soy wrapper and creamy spicy sauce 11
- metro! rainbow roll\*** metro roll topped with fresh sashimi 17
- metro! ultimate roll\*** our metro! roll layered with sashimi grade tuna 21
- inari roll** edamame, sesame seed and scallions rolled in inari sweet tofu skin 8
- headlinerz roll** tempura asparagus rolled inside out topped with seared albacore tataki, scallion and sweet soy 14
- cabo tuna roll\*** seared tuna, cilantro, jalapeno rolled in a soy wrapper with cabo sauce 13
- california roll\*** crab, avocado, creamy spicy sauce and tobiko 9
- extinguisher** albacore tuna and avocado topped with habanero sesame seeds and angry sauce 13
- spicy tuna roll\*** spicy tuna tartare, cucumber 9
- spicy vegetarian roll** japanese vegetables, angry sauce 8
- philly roll\*** wild smoked salmon, cream cheese, scallion, sesame, kabayaki sauce 9
- angry tuna roll\*** extra spicy tuna roll, tempura fried, sambal chili spiked creamy spicy sauce 12
- crispy beef roll** crispy beef, stir fry vegetables, soy wrapper, kabayaki sauce and scallion 11
- tempura shrimp roll** tempura shrimp, scallion, sesame, kabayaki 11
- spider roll** soft shell crab tempura, scallion, sesame, kabayaki, special diakon radish wrapper 14
- dragon roll** tempura shrimp, albacore, avocado, angry sauce 13
- crab rangoon roll** tempura fried, crab, cream cheese and sweet chili sauce 11
- green goddess** avocado, sesame wakame, red pepper and wasabi aoli 8
- volcano roll** tempura shrimp, kim chi daikon, spicy tuna, avocado, habanero tobiko with angry sauce 15

*\*"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."*

**level 1 sushi sampler 29\***

**level 2 sushi sampler 49\***

**sashimi rice bowl 18\***

**sashimi (no rice) and nigiri (over rice)**  
\$3.50 per slice  
wild salmon\*  
albacore shiro maguro\*  
tuna\*maguro  
crab kanikama  
shrimp ebi  
sweet shrimp\* amaebi  
omelet tomago  
squid cuttlefish\* ika  
tofu skin inari  
red clam\* hokki gai  
sardine\* kohada  
mackerel\* saba

**tezema maki (thin rolls)**

6 pc / \$5.95 per roll

tuna\*  
albacore scallion\*  
shrimp and scallion\*  
smoked bacon and scallion\*  
salmon skin and scallion  
dried gourd  
tomago and scallion  
cucumber  
cream cheese and scallion  
avocado

**senkan nigiri (battleship style)**

\$3.95 per pc.

salmon roe, quail egg\*  
tobiko, quail egg\*  
spicy scallop\*  
spicy tuna\*

**sushi hour!**

half price sushi

5:30-6:30 pm 7 days a week!

due to the high market price of red tuna, sushi containing red tuna will not be discounted during sushi hour.

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# brunch

served saturday and sunday

## belgian waffle or crepes of the day 12

pumpkin french toast "napoleon"  
toasted pecans and bourbon vanilla syrup 13

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## the benedict family

traditional eggs benedict  
poached eggs, hollandaise, canadian bacon and tomato on an  
english muffin\* 14

eggs norwegian  
poached eggs, hollandaise, smoked wild salmon and tomato on  
an english muffin\* 15

eggs chesapeake  
poached eggs and hollandaise over our famous maryland jumbo  
lump crab cakes\* 18

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rustic omelets  
ham and white cheddar 10  
smoked wild salmon and cream cheese 12  
roasted vegetables and morel-leek jack cheese 12

chicken and waffles  
pan fried chicken breast, belgian waffle  
and bourbon vanilla syrup 16

croque madame  
the ultimate grilled cheese! canadian bacon, melted gruyere,  
2 poached eggs and hollandaise\* 15

pan roasted salmon cakes  
remoulade and 2 eggs, any style 14

Metro! uses the highest quality ingredients and only shops sustainable fish markets.

We use local products whenever possible.

In an effort to bring you only the freshest possible fruits and vegetables, some side items  
may change based on current availability.

Please note: Parties of 10 or more are subject to an automatic gratuity.

## sides

turkey sausage 3  
smoked bacon braised  
collard greens 5  
hash browns 3  
fruit salad 4  
stone-ground  
cheddar grits 3  
neuske smoked bacon 3  
surry smoked sausage 4  
steal cut oatmeal with  
caramelized apples 4

## special brunch beverages

metro! bloody mary  
sriracha, horseradish, lime,  
tomato, worcestershire 8

prosecco mimosa  
(ask for mimosa of  
the day) 8

juices  
(3.50 ea)  
cranberry  
white cranberry  
tomato  
pineapple  
orange

-Owner / Chef Andy Schlosser  
Chef de Cuisine Tom Triantafilles  
Sous Chef Carrie Stuckwisch

