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## PREVIEW

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### **Fresh Mussels and Frites**

Savoury mussels served in Half Pints broth,  
tossed with Bothwell Smoked Gouda.  
Served with MET-made skinny fries.

### **Crispy Curried Calamari**

Fresh calamari lightly dusted with curry seasoning tossed with fresh cucumber, and crunchy red onions. Topped with crispy carrots and served with a fiery cilantro yogurt dip.

### **Chips n' Dip**

Smoky bacon and creamy Fontina cheese topped with confit tomatoes.  
Served with thin crunchy chips to dip.

### **The Metropolitan Flatbread Pizza**

Ultra-thin flatbread with gourmet toppings and signature sauces.  
Choose from:

Chorizo and marinated Portobello mushrooms with  
MET-made tomato sauce, and Bothwell Mozzarella.

Char-broiled chicken breast, broiled pineapple and banana peppers  
finished with a tangy BBQ sauce and Bothwell Mozzarella.

Grilled asparagus, goat cheese, and sundried tomato with our MET-made  
tomato sauce, topped with fresh arugula and a balsamic reduction.

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## ACT 1

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### **Creamy Bothwell Cheddar and Bacon Soup**

A sumptuous creamy soup of Bothwell Cheddar with  
bacon and potatoes, served au gratin.

### **French Onion Soup**

Caramelized onions in rich broth covered in  
Bothwell Swiss cheese, served au gratin.

(Soups are served with Manitoban Flat Bread)

### **The Metropolitan Mixed Salad**

A menagerie of lettuces, cucumbers, oven roasted beets, chick peas,  
heirloom tomatoes, pumpkin seeds, croutons, and crumbled goat cheese  
in MET-made balsamic vinaigrette.

### **Harvest Butternut Squash and Goat Cheese Salad**

Roasted butternut squash, quinoa, and fresh arugula tossed in a sage and citrus  
vinaigrette, topped with blueberries, pumpkin seeds, and puffed wild rice.

### **Wedge Caesar Salad**

A wedge of crisp romaine lettuce topped with MET-made Caesar dressing,  
bacon shards, croutons, and shavings of fresh Grana Padano cheese.

Enhance your salad with:  
Herbed chicken breast  
Char-broiled salmon





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## ACT 2

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All Act 2 items are served with your choice of:  
MET-made skinny fries, side garden salad, or side of  
Bothwell Cheddar and Bacon soup.

Add side Caesar

Add a full portion of French Onion or Bothwell Cheddar soup au gratin

### **Corned Beef and Swiss Sandwich**

A monumental portion of slow cooked corned beef brisket, lovingly hand shaven, served on a pretzel bun accompanied with Bothwell Swiss cheese, Fort Garry Dark Ale mustard, and sliced dill pickle.

Add sauerkraut

### **Manitoba Mushroom and Goat Cheese Wrap**

Finely chopped mushrooms slowly cooked with shallots and thyme, goat cheese, quinoa, roasted butternut squash, and fresh tomatoes.

### **Wagon Wheel Clubhouse®**

A tribute to the Winnipeg legend.

Slow roasted leg and breast of turkey, smoky bacon strips, sliced pickles, fresh tomatoes, lettuce, and mayo on Harvest Grain Bread.

### **Steak Sandwich**

Thinly sliced tender beef topped with crispy onions and sautéed mushrooms, served on a Pretzel Bun with a rich peppercorn sauce.

### **Bison Short Rib Mac & Cheese**

Shredded bison short ribs tossed with creamy  
Bothwell cheese sauce and macaroni.

### **The Metropolitan Burgers**

The MET's signature burgers are made from a tasty combination of lean ground beef, and flavourful chorizo with select herbs.

Choose from:

#### **Bacon & Gouda**

Signature burger patty on a toasted brioche bun with bacon marmalade, Bothwell Smoked Gouda, crisp lettuce, red onion, and sliced tomato.

#### **Mushroom Swiss**

Signature burger patty on a toasted brioche bun, mounded with sautéed mushrooms, Bothwell Swiss cheese and crispy onions with a beer aioli.

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## GRAND FINALE

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### **Sorbet Trio**

Seasonal selection of sorbet flavours, with fresh mint and berries.  
Ask your server for flavours.

### **Crème Brûlée**

MET-made creamy custard with crunchy caramel.

### **MET Cheesecake**

MET-made cheesecake drizzled with a Crown Royal Caramel, topped with toasted almonds.

### **Chocolate Marquise**

Layers of Callebaut dark chocolate and white chocolate creméux.  
Served with berries and crème anglaise.

