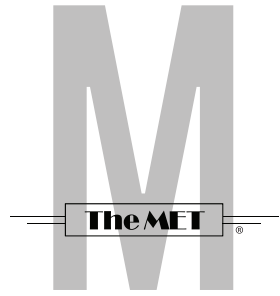


PROMENADE LOUNGE

at The Metropolitan Entertainment Centre



STARTERS

The MET Signature TCN Nachos

The MET's Signature "Tin Can Nachos" with layers of corn tortilla chips, MCM sauce (Melted Cheese Mix), cheddar cheese, black beans, jalapeños, finished with sour cream, red onions, cilantro, pico de gallo, and chipotle BBQ sauce. **\$18**

Add BBQ pulled chicken, or fresh guacamole \$6 ea.

Mediterranean Artichoke, Smoked Cheese & Spinach Dip V

Oven baked herb seasoned artichoke, cheese & spinach dip served with Tortilla Chips. **\$15**

Traditional or Boneless Chicken Wings 🌿

Chicken Wings; choice of Buffalo, BBQ, Honey Garlic, Whiskey Mustard, Honey Dill, Cajun or Salt & Pepper. **\$16**

Vegan Wings V 🌿

Lightlife plant-based boneless wings; choice of Buffalo, BBQ, Whiskey Mustard, Cajun or Salt & Pepper. **\$16**

Chicken Strips

Manitoba's favourite old school chicken strips served with choice of dipping sauce. **\$15**

Deep Fried Pickles V

Crisp breaded pickle spears served with garlic Dijon aioli. **\$13**

Breaded Cheese Curds V

Crispy breaded cheese curds fried and served with chipotle ketchup. **\$15**

The MET Signature MB Doutine V

Red skin fries, Crown Royal gravy, shredded cheese, and crispy breaded cheese curds. **\$16**

Top with BBQ pulled chicken. \$6

The MET Signature Share Platter

Wings, deep fried pickles, and crispy breaded cheese curds with cut fries. **\$40**

Serves up to 4.

Make It A Meal to Any of the Starters; add:

Simple Green Salad or Fries **\$4**

Onion Rings or Caesar Salad **\$5**

Poutine **\$6**



Vegetarian



Vegan



Gluten Free Version
Available on Request



Low Carb



Low Fat

SALADS

The MET Signature Caesar Wedge Salad

Crisp romaine wedges topped with blackened bacon, toasted bread crumbs, fresh lemon and Parmesan cheese finished with a traditional or bold and spicy Caesar dressing. **\$13**

Top with BBQ pulled chicken or crispy breaded cheese curds. \$6

Simple Green Salad

Mixed greens and fresh seasonal vegetables in a red wine vinaigrette. **\$9**

The MET Salade de Saison

Feature Salad showcasing locally sourced seasonal ingredients. **\$18**

BURGERS, SANDWICHES & WRAPS

Served with Fries or Simple Green Salad

*Add Crown Royal Gravy, or Upgrade to Side
Caesar, Onion Rings or Cup of Soup **\$3***

*Add Sauteed Mushrooms or Upgrade to Side Poutine **\$6***

Classic Bacon Cheese Burger

Charbroiled Canadian beef chuck burger with American cheese, leaf lettuce, tomato, caramelized onions with bacon, Elman's pickle slices, garlic Dijon aioli and chipotle ketchup. **\$18**

Simple is Best Burger

Charbroiled Canadian beef chuck burger with leaf lettuce, tomato, caramelized onions, Elman's pickle slices, ketchup, mustard, & mayo. **\$16**

MCM Chicken Breast Burger

Charbroiled chicken breast resting on crisp lettuce with garlic Dijon aioli with signature melted cheese sauce and onion rings on a brioche bun. **\$18**

Five Alarm Burger

Charbroiled Canadian beef chuck burger with pepper jack cheese, jalapeños, fresh avocado, tomatoes and jalapeño aioli on a brioche bun. **\$18**

Plant Based Vegan Cheese Burger

Seasoned Lightlife plant-based patty, chipotle BBQ sauce, blended vegan cheese, sautéed mushrooms, green leaf lettuce, tomato, Elman's dill pickles, sautéed onions and fresh guacamole on a grilled brioche bun vegan style. **\$18**

281 Donald ST Wrap

Chipotle BBQ pulled chicken, onion crisps, lettuce and jalapeno aioli wrapped in a grilled flour tortilla. **\$17**

Chicken Strip Club Wrap

Breaded chicken tenders, bacon, lettuce, tomato, shredded cheese, mayo and fresh guacamole wrapped in a flour tortilla. **\$17**

Chef's Signature MB Poutine Wrap

Trust us, it's amazing! Red skin fries, Crown Royal gravy, shredded cheese, crispy breaded cheese curds wrapped in a toasted flour tortilla. **\$16**



ENTREES

Served with Red Skin Fries or Simple Green Salad

Add Crown Royal Gravy, or Upgrade to Side Caesar, Onion Rings or Cup of Soup \$3

Add Sautéed Mushrooms or Upgrade to Side Poutine \$6

Beer Battered Walleye

Tender battered Walleye lightly fried with home-style tartar sauce.

1pc **\$17** / 2pc **\$23**

The MET Pimento Mac n Cheese V

The MET pimento spiked creamy cheese sauce and Cavatappi noodles oven baked with a panko crust. **\$20**

Smoked BBQ Ribs

St. Louis-style pork ribs dry-rubbed and slow smoked finished on the grill and brushed with signature smokey BBQ sauce.

half rack **\$26** / full rack **\$35**

SIGNATURE COCKTAILS

2oz \$11

Negroni

Gin, Campari, Sweet Vermouth, Dried Orange.

Old Fashioned

Canadian Whisky, Bitters, Sugar, Orange Peel.

Manhattan

Canadian Whisky, Sweet Vermouth, Bitters, Brandied Cherry.

Kentucky Sunset

Bulleit Bourbon, Cointreau, Sweet Vermouth, Lemon Juice, Lemon Peel.

Citrus Caesar

Citrus Vodka, Clamato Juice, Tabasco, Lea & Perrins, Dill Pickle, Lime.

Long Island Iced Tea

Vodka, White Rum, Gin, Cointreau, Tequila Blanco, Lemon Juice, Coca-Cola, Lemon.

Cherry Jubilee

Spiced Rum, Cherry Brandy, Orange Juice, Ginger Ale, Brandied Cherry.

Flor de Sevilla G&T

Tanqueray Flor de Sevilla Gin, Tonic Water, Orange.

EVENT NIGHT FEATURES

Domestic Draught 14oz Glass **\$5** / 52oz Pitcher **\$17**

Feature Wine 6oz Glass **\$5** / 9oz glass **\$7.5** / 750ml Bottle **\$20** (when available)

Feature Cocktail 2oz **\$9** / 3oz **\$11**

