

METTAWAS STATION

STARTERS

TODAY'S SOUP 5

Chef's choice. Ask your server for today's selection

RIVIERA ONION SOUP 7

Sweet onions in a rich beef broth, broiled with provolone and swiss cheese

CALAMARI RINGS 14

Lightly dusted and served with red pepper aioli

MEDITERRANEAN BRUSCHETTA 13

A classic featuring feta cheese, roasted red peppers and kalamata olives

HALF SHELL CLAMS 14

Steamed in white wine with pancetta and sprinkled with parmigiana cheese

SICILIAN ARANCINI 13

Sicilian style risotto balls, served with our homemade meat sauce

ESCARGOT 11

Stuffed in mushroom caps and broiled to perfection in garlic butter and white wine

INSALATA CAPRESE 13

Ripe tomatoes, bocconcini cheese, olives and fresh basil drizzled with extra virgin olive oil

THE MED SPREAD 18

Hummus, tabouleh and lebnah with olive tapanade, served with warm pita chips

ANTIPASTO PLATTER 20

Prosciutto, Genoa salami, tomato and bocconcini cheese, kalamata olives, roasted red pepper and artichokes

SIGNATURE GREENS

SPINACH GORGONZOLA & APPLE SALAD 16 SIDE 7

Baby spinach, blue cheese crumble, sliced apples, candied pecans, and dried cranberries with vanilla balsamic vinaigrette dressing

MEDITERRANEAN SALAD 16 SIDE 7

Romaine lettuce, tomatoes, kalamata olives, artichokes, cucumbers, roasted red peppers, red onions, pepperoncini, feta cheese and red wine vinaigrette dressing

GARDEN SALAD 12 SIDE 5

Fresh baby greens, tomato, cucumber and red onion with your choice of dressing: Red Wine Vinaigrette, Raspberry Vinaigrette, Tandoori Masala Vinaigrette, Blue Cheese or Ranch.

PANZANELLA SALAD 14 SIDE 7

Crispy greens, tomatoes, pancetta and croutons tossed in a warm vinaigrette dressing

CAESAR SALAD 14 SIDE 6

Fresh romaine lettuce, crispy bacon, parmesan, croutons and creamy caesar dressing

SOUP AND SALAD COMBO 13

Soup of the day and your choice of garden salad or caesar salad served with garlic toast. Substitute Riviera Onion Soup add \$2 | Substitute Signature Greens add \$2

ACCOMPANIMENTS

Grilled Chicken Breast 7 Shrimp Skewer 14
Steak Strips 11 Falafel 6

PANINIS & SANDWICHES

PERCH "SANGWICH" 14

Lake Erie perch, tomato, lettuce and chipotle aioli

FALAFEL BUDDAH WRAP 15

Hummus, tabouli, pickled beets, cucumber, spinach, falafel and turmeric tahini dressing wrapped in Naan bread

SICILIAN STEAK SANDWICH 15

6oz New York steak with caramelized onions, sautéed mushrooms and provolone cheese on cibatta bun

CRISPY CHICKEN CLUB 14

Crispy chicken strips, apple wood smoked bacon, lettuce, tomato, cheddar cheese and mayo on grilled Naan bread

TRAIN WRECK 14

Breaded veal cutlets, tomato sauce and provolone cheese topped with sautéed peppers, mushrooms and onions on cibatta

PERCH & CHIPS 19

Lake Erie perch served with Yukon Gold fries

MEDITERRANEAN GRILLED CHICKEN PITA 14

Grilled chicken, feta cheese, olives, lettuce, onions, and tzatziki sauce on grilled Naan bread

PASTRAMI REUBEN 13

Pastrami, Swiss cheese and sauerkraut on rye bread served with a side of house made dijonaise

PIZZA PIES

Gluten Free Crust \$3. Substituting pizza toppings may incur an additional charge

GREEK PIE 18

Spinach, feta cheese, artichokes and roasted red peppers

QUATTRO STAGIONI PIE 17

Four seasons pizza featuring ripe olives, artichokes, capicola and mushrooms

SPORCACCIONE PIE 18

The Dirty pig! A meat lovers dream. Mortadella, Genoa salami, capicola and pancetta

PESTO MARGARITA PIE 18

Sliced tomatoes, pesto, mozzarella and bocconcini cheese

GRILLED VEGETABLE PIE 18

Zucchini, peppers, eggplant, goat cheese, arugula, balsamic reduction

SIMPLE PIE 15

As basic as it gets. Genoa salami and mozzarella



We practice serious caution in preparing our gluten free items and do our best to ensure a gluten free product. Mettawas is not a gluten free environment. In consuming our gluten free items, be aware that there may be a chance of cross-contamination. Patrons are encouraged to consider this information in light of their individual requirements and needs. Thank you. Enjoy.

PASTAS

Substitute gluten free noodles on select pasta entrées 3

SPAGHETTI AND MEATBALLS 19

Sebastian's favourite! Spaghetti with bolognese sauce served with meatballs

FETTUCCINE EGGPLANT PARMIGIANA 18

Fettuccini noodles with strips of sautéed eggplant, tossed in a creamy Alfredo sauce topped with marinara

TORTELLINI CARBONARA 21

Cheese filled tortellini in a cream sauce with pancetta and parmigiana

PENNE ATHENA 18

Penne noodles combined with artichokes, roasted red peppers, black olives, tomatoes and feta cheese in a white wine sauce

LASAGNA BOLOGNESE 19

Just like Nonna's !!! Layers of pasta noodles, mozzarella and parmigiana cheeses and Bolognese sauce

LINGUINE PESCATORE 23

Jumbo shrimps, scallops, clams and mussels in a light tomato basil sauce

RIGATONI ARRABBIATA 19

Angry pasta! Italian sausage, sautéed peppers and onions tossed in a spicy tomato sauce

GNOCCHI ARIA 19

Handmade potato dumplings smothered in our own rich bolognese sauce

SMOKED MOZZARELLA RAVIOLI 22

Ravioli filled with smoked mozzarella, baked in a rich cheesy cream sauce

MAIN ENTRÉES

ROASTED RACK OF LAMB 37

Marinated and grilled to perfection with garlic, olive oil and rosemary

VEAL CHOP 35

10 oz, bone in grain fed veal chop topped with grilled portobello mushroom

NEW YORK STRIP STEAK

8oz 29 10oz 33

45 day aged in house AAA Angus reserve striploin. Hand cut and char-grilled topped with sautéed button mushrooms

FILET MIGNON 35

8 oz bacon wrapped AAA beef tenderloin served with peppercorn sauce

BABY BACK RIBS 29

Slow roasted and delicately basted in our own tangy barbeque sauce

GRILLED TUSCAN CHICKEN BREAST 28

Topped with tomatoes, roasted red peppers, olives, artichokes and feta cheese

CHICKEN PARMIGIANA 28

Breaded chicken breast topped with tomato basil sauce, mozzarella and parmigiana cheese

VEAL MARSALA 27

Sautéed veal scallopini in a mushroom and marsala wine reduction

LAKE ERIE PERCH & PICKEREL 29

Fresh filets of perch and pickerel broiled or pan fried

BLACK COD 36

Broiled to perfection and topped with a buttery lemon caper sauce

BALSAMIC AND MAPLE GLAZED SALMON 29

On spinach quinoa risotto and vegetable of the day

ACCOMPANIMENTS

Garlic Broiled Shrimp Skewer 14

Make it Steak Oscar 13

Grilled Portobello Mushrooms 4

Sauteed Peppers and Onions 3

DESSERT

CHEESECAKE FEATURE OF THE MONTH 9

TIRAMISU 8

MOLTEN CHOCOLATE SMOKESTACK 7

TARTUFO 4

Strawberry, Chocolate, Amaretto

GLUTEN FREE VANILLA BEAN CHEESECAKE 9

Chocolate, Raspberry Or Caramel Topping

SPECIALTY COFFEE

ROCKET FUEL 7

Iced Espresso & Coffee, Milk, Whipped Cream

METTAWAS SPECIAL - ENGINE #4 8

Amaretto & Brandy

RASPBERRY KISS 8

Kahlua & Chambord

SPANISH COFFEE 8

Brandy & Kahlua

AFTER EIGHT COFFEE 8

Crème de Cacao & Crème de Menthe

MACCHIATO 3

ESPRESSO 2

CAPPUCCINO 4

CAFE LATTE 4

CAFE MOCHA 4

AMERICANO 2.25

DRAUGHT BEER

KINGSVILLE LIGHT EH!

Kingsville Brewing Company

SLEEMAN ORIGINAL DRAUGHT

SLEEMAN CREAM ALE

FLYWHEEL BLONDE ALE

Sons of Kent Brewing Company

OAKANAGAN SPRINGS PALE ALE

IPA

G L Heritage Brewing Company

PINT 7

LOCAL ONTARIO WINE

WHITE

	6oz	9oz	Btl
Pinot Grigio 2018 - Pelee Island	9	12	34
Riesling 2018 - Sprucewood Estate	9.50	13	36
Flagship Chardonnay 2019 - CREW Barrel Fermented	13	17	48
Sauvignon Blanc 2017 - Muscedere	10	14	40
North 42 Degrees Rosé 2019 Cabernet Sauvignon Rosé	10	14	41

RED

	6oz	9oz	Btl
Weather Rock Cabernet Franc 2017 Oxley Estate	9.50	13	36
Shiraz 2016 - Pelee Island	10	14	40
Merlot 2017 - CREW	10	14	40
Cabernet Sauvignon 2017 Sprucewood Estate	9.50	13	36

BOTTLES

WHITE

	9oz	Btl
Hogue Pinot Grigio 2017 Columbia Valley, WA	15	42
Yealands Estate Sauvignon Blanc 2017 New Zealand		46

Red

	9oz	Btl
Cabernet Sauvignon, Robert Mondavi Private Selection 2017 California	17	48
Cabernet Sauvignon, Butterfield Station 2018 California		55
Bordeaux, Chateau de Courteillac 2017 France		39
Chianti Rufina, Fattoria di Basciano 2015 Italy		44
Montepulciano d'Abruzzo, Ilico Illuminati 2015 Italy		45
Amarone, Cesari 2014 Italy		96
Côte du Rhône, Château de Ruth 2018 France		58
Cabernet Sauvignon, Kenwood Vineyards 2013 California		69
Malbec, Claroscuro 2018, Argentina		58
Tempranillo, Montecillo Rioja 2016 Spain		46
Shiraz, Willowglen 2018, Australia		44