

APPETIZERS

SHRIMP COCKTAIL	15
butter poached colossal shrimp red & white cocktail	
BOURBON BAKED BRIE	14
puff pastry wrapped baked brie baguette & crisp apples caramel drizzle	
PAN ROASTED PEI MUSSELS	15
creamy garlic white wine sauce shishito peppers rustic focaccia	
AHI STACK *	18
poke style ahi avocado sesame wonton mango	
CALAMARI FRIES	15
julienne calamari steak flash fried sriracha beurre blanc drop peppers capers	
CUBAN CAVIAR	12
smoked fish dip crème fresh black beans scallion "galletica"	
BURRATA & PARMA	14
fresh burrata prosciutto parma roasted beets arugula balsamic reduction	
ROCKEFELLER	15
weekly oysters spinach bacon shallots pernod parmesan hollandaise	
SCALLOP & PORK BELLY	13
butter seared U-10 scallops grilled pork belly sauce maltese micro-radish stem sautéed spinach	

AMSTEL LIGHT	Holland
ANGRY ORCHARD ALE	USA
BUDWEISER	USA
BUD LIGHT	USA
COORS LIGHT	USA
CORONA	Mexico
CORONA PREMIUM	Mexico

SOUPS

LOBSTER BISQUE	12 (f-o)
sherry	
BLACK BEAN SOUP	9 (f-o)
authentic sour cream red onion chive oil	
BAKED ONION SOUP	9
three onions three cheeses crostini	

SALADS

CHOP CHOP SALAD	9 (f-o)
mixed greens bell peppers cucumber tomato onion lemon dijon vinaigrette	
CAESAR SALAD	9 (f-o)
romaine hearts creamy caesar dressing toasted parmesan croutons	
THE WEDGE	10
chilled iceberg wedge tomato bacon maytag blue cheese buttermilk ranch	

*Consuming raw or undercooked meats | poultry | seafood | shellfish | or eggs may increase your risk of foodborne illness | especially if you have certain medical conditions

TWILIGHT

Choose a cup of lobster bisque, black bean soup, chop chop salad or caesar salad

CHICKEN MARSALA	19	POLO MEAT LOAF	17
sautéed chicken breast marsala mushroom sauce jasmine rice chefs vegetables		beef fresh herbs burgundy mushroom sauce truffle potato au gratin chefs vegetables	
NORTH CAROLINA TROUT ALMANDINE	24 (f-o)	VEAL MILANESE	22
pan seared tender trout sautéed almonds white wine butter sauce jasmine rice chefs vegetables		herb & panko crusted veal pan fried arugula olive oil lemon juice tear drop tomato shaved parmesan	
ENGLISH STYLE FISH & CHIPS	18	PETIT FILET MIGNON	24(f-o)
north atlantic cod & authentic english beer batter fresh fries tarter		shallot herb butter truffle potato au gratin chefs vegetables	

Complete your experience with Hagen Daz Ice Cream or chefs creation served seasonally 4pm to 5:30pm (all parties seated by 5:30 for twilight menu)

CATCH 22

ATLANTIC SWORDFISH "SHISHITO"	35(o)
seared swordfish blistered shishito peppers arugula grapefruit basil toasted almonds chive oil	
SEARED SEA SCALLOPS	35
butter seared U-10 scallops grilled bacon sauce maltese micro-radish stem sautéed spinach	
ROASTED FAROE ISLAND SALMON	29
brown sugar ancho rubbed tomato - avocado salsa brown rice-red quinoa pilaf black bean puree	
SEAFOOD SAUTEE	39
jumbo shrimp scallops mussels lobster andouille fennel saffron tomato broth jasmine rice	

POLO SPECIALTY

VEAL MILANESE	28(f-o)
herb & panko crusted veal pan fried arugula lemon juice olive oil grape tomato shaved parmesan	
STEAK & EGG	29(f-o)
braised short rib bourbon glaze hash fried egg	
STUFFED SHRIMP	35 (o)
jumbo shrimp creamy garlic sauce chorizo crab stuffed sautéed spinach	
ENGLISH STYLE FISH & CHIPS	25(f-o)
north atlantic cod & authentic english beer batter fresh fries tarter	
CHICKEN MARSALA	25(f-o)
all natural breast wood mushrooms marsala jus pappardelle rustic focaccia	
BRAISED PORK OSSO BUCCO	28(f-o)
slow roasted pork shank tear drop tomato natural jus sweet potato mashed	
WILD MUSHROOM RAVIOLI	25(f-o)
open face ravioli wood mushroom blend boursin gruyere shallots garlic herbs burgundy truffle beurre blanc sauce micro greens	

REVIER RANCH

28 day aged truffle au gratin potato	
7OZ FILET MIGNON	37(o)
shallot herb butter pea shoots	
RIB EYE STEAK	45
16 oz rib eye shallot herb butter sweet pea shoots	
PRIME NEW YORK STRIP	45
14oz ny strip tobacco onion frazzle shallot herb butter	
CHEFS WEEKLY STEAK FEATURE	mp
12 oz BONE IN FILET MIGNON	58
chianti - shallot herb butter pea shoots	
<u>ADD TO YOUR STEAK</u>	LOBSTER TAIL mp
	SHRIMP SCAMPI 12
	OSCAR TOPPING 12
	BLUE MUSHROOMS 8
AUSTRALIAN LAMB CHOPS	36
double lamb chops mustard herb rubbed pea shoots minted chimichurri sauce brown rice-red quinoa pilaf	
SIDES 8	
serves 2 to 3	
PAN ROASTED BRUSSEL SPROUTS & BACON	
GRILLED ASPARAGUS & HOLLANDAISE	
CAULIFLOWER PUREE	
TRUFFLE POTATO AU GRATIN	
LOADED BAKED POTATO	
BAKED SWEET POTATO	
BÉARNAISE SAUCE	
BRANDY PEPPERCORN SAUCE	

WINE DINNER

The Flamevine (f) 85 The Ocean Drive (o) \$115

Three Courses & a Bottle of Wine

SWEETS

KEY LIME TART	10	TIRAMISU	12
macadamia crust meringue topping		whipped mascarpone chocolate sweet marsala grand mariner	
LEMON RASPBERRY TRIFLE	9	CHOCOLATE BALLOON	15
lemon curd raspberry puree genoise cake		mousse filled fresh berries sabayon whipped cream	
CRÈME BRULEE	9		
fresh berries whipped cream			