

HOLIDAY 2020 FEATURES

WIANNA OYSTERS (NANTUCKET SOUND)		STRIPPED SEA BASS	38
Half Dozen Raw	19	butter roasted sweet pea puree red pepper coulis	
		roasted leak risotto	
Dozen Raw	36		
*Dirty—topped with shallots caviar sour cream)			
SALMON CEVICHE	12	VEAL CHOP	60
salmon lime juice tomato cilantro plantain chips		16oz pan roasted mushroom-gorgonzola cream sauce	
jalapeño		truffled potato au gratin	
BLACKENED BEEF TIPS	12	KUROBUTA TWIN BONE PORK CHOP	44
beef tenderloin bits bearnaise sauce tobacco onion		fennel brine apple hash au jus	

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	
AHI STACK *	17
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	

SOUPS

LOBSTER BISQUE	12
classical	
BLACK BEAN SOUP	9
authentic sour cream red onion chive oil	
BAKED ONION SOUP	9
three onions three cheeses crostini	

SALADS

CHOP CHOP SALAD	9
mixed greens bell peppers cucumber tomato onion lemon dijon vinaigrette	
CAESAR SALAD	9
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

AMSTEL LIGHT	Holland
SAILFISH IPA	USA
BUDWEISER	USA
BUD LIGHT	USA
COORS LIGHT	USA
CORONA	Mexico
CORONA PREMIUM	Mexico

GUINNESS PUB CAN	Ireland
HEINEKEN	Amsterdam
MICHELOB ULTRA	USA
Miller Lite	USA
SAM ADAMS LAGER	USA
CARLSBERG	Denmark
CORONA MANGO SELTZER	

CATCH 22

AHI "SHISHITO"	40
seared ahi #1 sesame crusted blistered shishito peppers soba noodles sesame oil edamame scallion carrot	
SEARED SEA SCALLOPS	36
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 cod lobster andouille fennel saffron tomato broth jasmine rice	

POLO SPECIALTY

VEAL FRANCESE	28
egg dipped veal pan seared white wine parsley sauce grilled asparagus jasmine rice	
STEAK & EGG	29
braised short rib bourbon glaze hash fried egg	
STUFFED ROASTED CHICKEN BREAST	25
bell & evens bone in breast goat cheese-spinach-sundried tomato filling creamy polenta herb butter	
BRAISED PORK OSSO BUCCO	29
slow roasted pork shank natural jus sweet potato mashed	
WILD MUSHROOM RAVIOLI	25
open face ravioli wood mushroom blend boursin gruyere shallots garlic herbs burgundy truffle beurre blanc sauce micro greens	

KEY LIME TART	10
macadamia crust meringue topping	
CHEFS SEASONAL CHEESE CAKE	9
inspired weekly	
CRÈME BRULEE	9
fresh berries whipped cream	

REVIER RANCH

28 day aged truffle au gratin potato	
7OZ FILET MIGNON	40
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	60
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	
TRUFFLE POTATO AU GRATIN	
LOADED BAKED POTATO	
BAKED SWEET POTATO	
SAUCES 5	
BÉARNAISE SAUCE	
BRANDY PEPPERCORN SAUCE	

SWEETS

TIRAMISU	12
whipped mascarpone chocolate sweet marsala grand mariner	
CHOCOLATE BALLOON	15
mousse filled fresh berries sabayon whipped cream	