

NIGHTLY FEATURES

BLUE POINT OYSTERS (LONG ISLAND SOUND)

Half Dozen Raw 18 Dirty* 20
 Dozen Raw 34 Dirty* 38

*Dirty—topped with shallots | caviar | sour cream)

BRUSCHETTA SALAD 14

fresh mozzarella | basil | tomato | olive oil | white
 balsamic vinegar | red onion | crostini

BLACKENED BEEF TIPS 12

beef tenderloin bits | bearnaise sauce | tobacco onion

BLACK GROUPER 40

sweet corn hash | lemon basil cream sauce | sweet potato
 hay

LOCAL POMPANO ALMANDINE 42

pan seared pompano | white wine caper sauce | almonds |
 jasmine rice | asparagus

REVIER RANCH PORTERHOUSE 65

18oz | truffle au gratin | shallot herb butter | pea shoot

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 7

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 Amsterdam

SAILFISH IPA USA

BUDWEISER USA

BUD LIGHT USA

COORS LIGHT USA

CORONA Mexico

CORONA PREMIUM Mexico

CORONA MANGO SELTZER

GUINNESS PUB CAN Ireland

CARLSBERG Denmark

HEINEKEN Amsterdam

MICHELOB ULTRA USA

Miller Lite USA

SAM ADAMS LAGER USA

STELLA ARTOIS Belgium



Polo Grill

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	28
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 "HUNTERS STYLE"	28
egg dipped veal pan seared classic brown sauce wild mushrooms shallots burgundy fresh herbs pine nuts jasmine rice	
STEAK & EGG	29
braised short rib bourbon glaze hash fried egg	
STUFFED ROASTED CHICKEN BREAST	25
bell & evens bone in breast sautéed peaches goat cheese-spinach-sundried tomato filling creamy polenta herb butter	
STUFFED SHRIMP	33
jumbo shrimp creamy garlic sauce chorizo crab stuffed sautéed spinach	
ENGLISH STYLE FISH & CHIPS	25
north atlantic cod & authentic english beer batter fresh fries tartar	
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
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	