



# Polo Grill

## CRUDO

### WEEKLY OYSTERS\*

|                |    |        |    |
|----------------|----|--------|----|
| Half Dozen Raw | 20 | Dirty* | 22 |
| Dozen Raw      | 38 | Dirty* | 40 |

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

### SALMON CEVICHE

15

salmon | scallion | shallot | capers | lime juice | lime zest | kosher salt | black pepper | cucumber | chive oil

### AHI STACK \*

18

poke style ahi | avocado | sesame | wonton | mango

### SHRIMP COCKTAIL

15

butter poached colossal shrimp | red & white cocktail

### CHILLED PLATTER

72

6 oysters | 4 shrimp | ahi style poke | salmon ceviche | chilled lobster tail | appropriate dipping sauce

## CHEESE

### BOURBON BAKED BRIE

15

puff pastry wrapped baked brie | baguette & crisp apples | caramel drizzle

### BURRATA & PARMA

14

fresh burrata | prosciutto parma | roasted beets | arugula | balsamic reduction

## APPETIZER

### CALAMARI FRIES

15

julienne calamari steak | flash fried | sriracha beurre blanc | drop peppers | capers

### MEZZE PLATE (v)

15

hummus | baba ghanoush | turkish crackers | fetta | cucumber

### ROCKEFELLER

15

spinach | bacon | shallots | pernod | parmesan | hollandaise

### NUESKE BACON

14

double smoked applewood bacon | braised | maple syrup | braised cabbage shavings | chive oil | micro greens

### BRONZED BEEF TIPS

15

tenderloin tip | lightly blackened | béarnaise sauce | onion frazzle

## SOUP

### LOBSTER BISQUE

12

classical

### BLACK BEAN SOUP

9

authentic | sour cream | red onion | chive oil

### CHILLED SOUP OF THE MOMENT

9

chefs creation

## SALAD

### CHOP CHOP SALAD

8

mixed greens | bell peppers | cucumber | tomato | onion | lemon dijon vinaigrette

### CAESAR SALAD

9

romaine hearts | creamy caesar dressing | toasted parmesan croutons

### THE WEDGE

11

baby iceberg | 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

POLO GRILL OPEN DAILY

Sunday through Thursday 4:30pm to 9pm Friday & Saturday 4:30pm to 10pm



# Polo Grill

## CHEFS CUTS

28 day aged

truffle au gratin potato | roasted garlic

|  |    |  |    |
|--|----|--|----|
| <b>BONE IN FILET MIGNON</b><br>12oz shallot herb butter                                    | 69 | <b>AUSTRIAN LAMB CHOPS</b><br>twin double cut   mustard herb rubbed   minted chimichurri sauce: add one more double chop | 42 |
| <b>FILET MIGNON</b><br>7oz center cut shallot herb butter                                  | 44 | <b>KUROBUTA PORK TENDERLOIN</b><br>chili rubbed   maple jus  | 34 |
| <b>RIB EYE STEAK</b><br>14oz rib eye   shallot herb butter                                 | 50 | <u>ADD TO YOUR STEAK</u>   |    |
| <b>WAGYU NEW YORK STRIP</b><br>12oz snake river ranch american wagyu   shallot herb butter | 56 | <b>LOBSTER TAIL</b> mp   |    |
|  |    | <b>SHRIMP SCAMPI</b> 12  |    |
|  |    | <b>OSCAR TOPPING</b> 15  |    |
|  |    | <b>BLUE MUSHROOMS</b> 8  |    |

## CATCH 22

|  |    |   |    |
|--|----|---|----|
| <b>CHILEAN SEABASS</b><br>pan seared   miso glaze   basmati rice   asparagus   micro greens  | 44 | <b>SEARED SEA SCALLOPS</b><br>butter seared U-10 scallops   grilled bacon   citrus beurre blanc   micro-radish stem   sautéed spinach | 39 |
| <b>SEAFOOD SAUTEE</b><br>jumbo shrimp   scallops   cod   lobster   andouille   fennel   tomato broth   basmati rice                      | 40 | <b>ALASKAN KING CRAB LEGS</b><br>chilled or steamed   drawn butter   choice of side   |    |
| <b>ROASTED FAROE ISLAND SALMON</b><br>brown sugar ancho rubbed   tomato - avocado salsa   brown rice-red quinoa pilaf   black bean puree | 29 | <b>HALF POUND</b> 40<br><b>ONE POUND</b> 72   |    |
|  |    | <b>CHEFS NIGHTLY CATCH</b>  | mp |

## SIDES 8

serves 2 to 3

PAN ROASTED BRUSSEL SPROUTS & BACON | GRILLED ASPARAGUS & HOLLANDAISE | CREAMED SPINACH  
TRUFFLE POTATO AU GRATIN | LOADED BAKED POTATO | BAKED SWEET POTATO

## COMPOSED

|   |    |  |    |
|---|----|--|----|
| <b>VEAL BOSTWICK</b><br>egg dipped veal   pan seared   port wine   blueberries   rosemary   garlic   basmati rice   | 28 | <b>ENGLISH STYLE FISH &amp; CHIPS</b><br>north atlantic cod & authentic english beer batter   french fries   tartar  | 25 |
| <b>SEARED DUCK BREAST SALAD</b><br>roasted maple leaf duck breast   poached pear   arugula   coconut curry dressing | 32 | <b>BRAISED PORK OSSO BUCCO</b><br>slow roasted pork shank   natural jus   sweet potato mashed   chefs vegetables   | 29 |
| <b>STUFFED SHRIMP</b><br>jumbo shrimp   crab - chorizo stuffing   white wine butter sauce   sautéed spinach         | 33 | <b>WILD MUSHROOM RAVIOLI</b><br>open face ravioli   wood mushroom blend   boursin   gruyere   shallots   garlic   herbs   burgundy   truffle beurre blanc sauce   micro greens | 25 |