



# 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

12

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> 12oz shallot herb butter	69	<b>WAGYU NEW YORK STRIP</b> 12oz snake river ranch american "black" wagyu   shallot herb butter	56
<b>FILET MIGNON</b> 7oz center cut shallot herb butter	44	<b>AUSTRALIAN LAMB CHOPS</b> twin double cut   mustard herb rubbed   minted chimichurri sauce: add one more double chop 16	42
<b>RIB EYE STEAK</b> 14oz rib eye   shallot herb butter	50	<b>CHEFS DAILY CHOP</b>	mp
<u>ADD TO YOUR STEAK</u>		<u>SAUCE</u>	
<b>LOBSTER TAIL</b> mp		<b>BEARNAISE</b> 5	
<b>SHRIMP SCAMPI</b> 12		<b>BRANDY PEPPERCORN</b> 5	
<b>OSCAR TOPPING</b> 15		<b>HOLLANDAISE</b> 5	
<b>BLUE MUSHROOMS</b> 8			

## SIDES 8

serves 2 to 3

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

## CATCH 22

<b>ATLANTIC HALIBUT</b> pan seared   miso glaze   basmati rice   asparagus   micro greens	42	<b>SEARED SEA SCALLOPS</b> butter seared U-10 scallops   grilled bacon   citrus beurre blanc   micro-radish stem   sautéed spinach	40
<b>SEAFOOD SAUTEE</b> jumbo shrimp   scallops   cod   lobster   andouille   fennel   tomato broth   basmati rice	40	<b>ALASKAN KING CRAB LEGS</b> chilled or steamed   drawn butter   choice of side	
<b>ROASTED FAROE ISLAND SALMON</b> brown sugar ancho rubbed   tomato - avocado salsa   brown rice-red quinoa pilaf   black bean puree	29	<b>HALF POUND</b> 40 <b>ONE POUND</b> 72	
		<b>CHEFS NIGHTLY CATCH</b>	mp

## COMPOSED

<b>VEAL GORGONZOLA</b> veal scallopini   pan seared   white wine   gorgonzola cream sauce   mushrooms   roasted red pepper   asparagus   basmati rice	29	<b>COQ AU VIN</b> braised chicken thigh / leg   root vegetables   red wine   fresh thyme	25
<b>STUFFED SHRIMP</b> jumbo shrimp   crab - chorizo stuffing   white wine butter sauce   sautéed spinach	33	<b>BRAISED PORK OSSO BUCCO</b> slow roasted pork shank   natural jus   truffle au gratin   Julienne vegetables	29
<b>ENGLISH STYLE FISH &amp; CHIPS</b> north atlantic cod & authentic english beer batter   french fries   tartar	25	<b>WILD MUSHROOM RAVIOLI</b> house made ravioli   exotic blend   boursin   gruyere   shallots   garlic   herbs   burgundy   truffle beurre blanc sauce   micro greens	25