



Polo Grill

STEAK X WINE X CRUDO

THANKSGIVING
2021

FOUR COURSE TURKEY DINNER

Cheese & Crackers

Soup

choose one

Butternut Squash & Ginger Bisque

Lobster Bisque

Salad

choose one

Bounty Salad

mix greens | strawberries | toasted almonds | stilton
lemon dijon vinaigrette

Caesar Salad

Dinner

Slow Roasted Sliced Turkey

Traditional Stuffing & Giblet Gravy

Green Bean Casserole

Honey Buttered Carrots

Whipped Idaho & Sweet Potato

House Made Cranberry Sauce

Dessert

choose one

Pumpkin Pie

Apple Pie

Key Lime Tart

Chocolate Pecan Tart

40 per person

BLUE POINT OYSTERS

RAW

Cocktail Sauce |
Horseradish

6 ea \$20

12ea \$38

DIRTY

Caviar | Shallots | Sour
cream

6 ea \$20

12ea \$38

APPETIZERS

SHRIMP COCKTAIL

butter poached colossal shrimp | red & white cocktail

15

AHI STACK

poke style ahi | avocado | sesame | wonton | mango

18

NUESKE BACON

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

14

SOUPS

LOBSTER BISQUE

classical | lobster meat

12

BUTTERNUT SQUASH & GINGER BISQUE

9

SALADS

BOUNTY SALAD

mixed greens | strawberries | toasted almonds | stilton |
lemon dijon vinaigrette

9

CAESAR SALAD

romaine hearts | creamy caesar dressing | toasted
parmesan croutons

9

BURRATA & PARMA

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

14

CHEFS STEAK CUTS

28 day aged | truffle au gratin potato

FILET MIGNON

7oz center cut shallot herb butter

44

RIB EYE STEAK

14oz rib eye | shallot herb butter

50

WAGYU NEW YORK STRIP

12oz snake river ranch american "black" wagyu | shallot herb
butter

56

ADD TO YOUR STEAK

LOBSTER TAIL

mp

BLUE MUSHROOMS

8

SHRIMP SCAMPI

12

OSCAR TOPPING

15

CATCH 22

ROASTED ATLANTIC HALIBUT

butter roasted | butternut squash risotto | sweet pea puree
| corn shoots

42

SEAFOOD SAUTEE

jumbo shrimp | scallops | mussels | lobster | andouille | fennel
| saffron tomato broth | jasmine rice

39