



Polo Grill

CRUDO

WEEKLY OYSTERS*

Half Dozen Raw	21	Dirty*	25
Dozen Raw	41	Dirty*	45

*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

16

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

CHIPPEWA SOUP

8

yellow pea | curry

FRENCH ONION SOUP

10

spanish - bermuda—vidalia onion | provolone - swiss - gouda

SALAD

BOUNTY 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

BONE IN FILET MIGNON 12oz shallot herb butter	69	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
<u>ADD TO YOUR STEAK</u>		CHEFS DAILY CHOP	mp
LOBSTER TAIL	mp	<u>SAUCE</u>	
SHRIMP SCAMPI	12	BEARNAISE	5
OSCAR TOPPING	15	BRANDY PEPPERCORN	5
BLUE MUSHROOMS	8	HOLLANDAISE	5
ROASTED GARLIC BULBS			

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

CHILEAN SEABASS pan seared miso glaze basmati rice asparagus micro greens	46	ROASTED FAROE ISLAND SALMON brown sugar ancho rubbed tomato - avocado salsa brown rice-red quinoa pilaf black bean puree	30
SEAFOOD SAUTEE jumbo shrimp scallops cod lobster andouille fennel tomato broth basmati rice	42	SEARED SEA SCALLOPS butter seared U-10 scallops grilled Nueske bacon apple dijon reduction micro-greens	40
		CHEFS NIGHTLY CATCH locally inspired creations	mp

COMPOSED

VEAL GORGONZOLA veal scallopini pan seared white wine gorgonzola cream sauce mushrooms roasted red pepper asparagus basmati rice	29	ROASTED DUCK slow roasted half duck orange local honey glaze tri color baby carrots wasabi sweet mashed potato	38
STUFFED SHRIMP jumbo shrimp crab - chorizo stuffing white wine butter sauce sautéed spinach	32	BRAISED PORK OSSO BUCCO slow roasted pork shank natural jus wasabi sweet mashed potato Julianne vegetables	30
ENGLISH STYLE FISH & CHIPS north atlantic cod & authentic english beer batter french fries tartar	25	WILD MUSHROOM RISOTTO risotto exotic blend boursin gruyere shallots garlic herbs burgundy truffle	25