



# Polo Grill

## CRUDO

### WEEKLY OYSTERS\*

Half Dozen Raw 22 Dirty\* 25  
Dozen Raw 42 Dirty\* 48

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

### SALMON TARTAR

salmon | scallion | shallot | capers | lime juice | lime zest |  
kosher salt | black pepper | cucumber | chive oil 15

### AHI STACK \*

poke style ahi | avocado | sesame | wonton | mango 18

### SHRIMP COCKTAIL

butter poached colossal shrimp | red & white cocktail 18

### CHILLED PLATTER

oysters | 4 shrimp | ahi style poke | salmon ceviche |  
chilled lobster tail | appropriate dipping sauce 72

## APPETIZER

### CALAMARI FRIES

julienne calamari steak | flash fried | sriracha beurre  
blanc | tear drop tomato | capers 15

### ROCKEFELLER

spinach | bacon | shallots | pernod | parmesan |  
hollandaise 16

### NUESKE BACON

double smoked applewood bacon | braised | maple  
syrup | braised cabbage shavings 16

### BRONZED BEEF TIPS

tenderloin tip | lightly blackened | béarnaise sauce |  
onion frazzle 17

### BUFFALO BRUSSEL SPROUTS (v)

crispy brussels sprouts | cauliflower florets | classic buffalo  
sauce | dipping sauce 15

### BOURBON BAKED BRIE

puff pastry wrapped baked brie | baguette & crisp apples  
| caramel drizzle 16

## SOUP

### AUTHENTIC BLACK BEAN SOUP

black beans | pork | fresh herbs | sour cream | chive 10

### LOBSTER BISQUE

classical 15

### FIRE ROASTED CORN CHOWDER

Husk Roasted Corn | Cream | Fresh Herbs 10

### FRENCH ONION SOUP

spanish - bermuda—vidalia onion | provolone - swiss -  
gouda 13

## SALAD

### BOUNTY SALAD

mixed greens | candied walnuts | strawberries |  
gorgonzola cheese | lemon dijon vinaigrette 12

### CAESAR SALAD

romaine hearts | creamy caesar dressing | toasted  
parmesan croutons 10

### THE WEDGE

baby iceberg | tomato | bacon | maytag blue cheese |  
buttermilk ranch 13

### ROASTED BEET & BURRATA SALAD

roasted red & golden beets | crispy pancetta | arugula |  
lemon truffle | burrata 16

\*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-10pm

Sunday Brunch 11am to 2:30pm



# Polo Grill

## CHEFS CUTS

28 day aged | truffle au gratin potato | roasted garlic

<b>BONE IN FILET MIGNON</b> 12oz shallot herb butter	75	<b>FILET MIGNON</b> 7oz center cut shallot herb butter	45
<b>PRIME NEW YORK STRIP</b> 14oz center cut prime CAB strip steak   shallot herb butter	55	<b>DRY AGED PORK CHOP</b> 14oz duroc pork   28 day dry aged   bourbon apple butter	42
<b>RIB EYE STEAK</b> 14oz rib eye   shallot herb butter	55	<b>CHEFS DAILY CHOP</b>	mp

### ADD TO YOUR STEAK

<b>LOBSTER TAIL</b>	mp
<b>SHRIMP SCAMPI</b>	12
<b>OSCAR TOPPING</b>	15
<b>BLUE MUSHROOMS</b>	8

### SAUCE 5

<b>BEARNAISE</b>
<b>BRANDY PEPPERCORN</b>
<b>HOLLANDAISE</b>

## SIDES 10

serves 2 to 3

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

## CATCH 22

### SEAFOOD SAUTEE

jumbo shrimp | scallops | cod | lobster | andouille |  
fennel | tomato broth | basmati rice 44

### ROASTED FAROE ISLAND SALMON

brown sugar ancho rubbed | tomato - avocado salsa |  
rice pilaf 34

### CHEFS NIGHTLY CATCH

locally inspired creations mp

### CHILEAN SEABASS

pan seared | miso glaze | asparagus | basmati rice |  
micro greens 46

### SCALLOP & BACON

seared colossal u8 scallop | Nueske bacon | roasted corn |  
chive oil 45

### FLORIDA INSPIRED CRAB CAKE

Jumbo Lump Crab Meat | Fresh Herbs | Panko | mango -  
caper relish  
single 23 double 40

## COMPOSED

### ENGLISH STYLE FISH & CHIPS

north atlantic cod & authentic english beer batter |  
french fries | slaw | tartar 25

### ROASTED DUCK

slow roasted half duck | orange local honey glaze |  
tri-color baby carrots | wasabi sweet mashed potato 38

### BRAISED PORK OSSO BUCCO

slowly braised | natural jus | sweet mashed potato | chefs  
vegetables 30

### VEAL GORGONZOLA

veal scallopini | pan seared | white wine | gorgonzola  
cream sauce | mushrooms | roasted red pepper |  
asparagus | basmati rice 34