



# POLO GRILL

## YOUR CHOICE OF CLASSIC PREPARATIONS:

### RARE

Nicely seared on the outside.  
Red, cool on the inside.

### MEDIUM RARE

Red, warm center. Slightly firm.

### MEDIUM

Hot, pink center.  
More firm than medium rare.

### MEDIUM WELL

Cooked throughout, a slight  
hint of pink at the center.

### WELL DONE

Fully cooked through.  
No pink left at center.

## USDA CERTIFIED ANGUS BEEF

Our USDA beef comes from the very finest Black Angus cattle the Midwest has to offer. Then we age the beef for a minimum of 40 days, imparting a buttery taste and meltingly tender texture that many beef connoisseurs herald as the ultimate beef experience.

*\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

## STARTERS

Colossal Chilled Shrimp Trio  
with Spicy Cocktail Sauce

\*Oysters Rockefeller

Chesapeake Bay Lump Crab Cake  
with Pommery Mustard Sauce

\*Warm Foie Gras and Mushrooms Bundled  
in Short Crust Dough, Served with  
Port Wine Reduction

Apple Cider Marinated, Slow-Roasted  
Pork Belly with Honey Soy Sauce

Escargot in Casserole with Chive Sauce  
and Garlic Vegetable Julienne with Fleuron

Timbale of Heart of Palm Remoulade

Roasted Beetroot and Garlic Goat Cheese  
Napoleon with Champagne and  
Truffle Vinaigrette

## SOUPS

New England Clam Chowder

Southwestern Navy Bean Soup  
with Pepper Purée, Spanish Chorizo  
and Sourdough Croutons

Lobster Bisque Topped with  
Morsels of Sautéed Lobster

Baked Onion Soup with  
Gruyère Cheese Crust

## SALADS

Honey Smoked Bacon, Lettuce, Tomato  
and Aged Cheddar Cheese Salad  
with Tangy Dressing

Beefsteak Tomato and Sweet Onion Salad

Classic Caesar Salad

Waldorf Salad

## SALAD ENTRÉE

Polo Original Cobb Salad  
with Your Choice of:

\*Grilled New York Steak

Grilled Chicken Breast

\*Grilled Tuna Steak

\*Grilled Jumbo Shrimp

## SIDES

Lobster Mac & Cheese

Roasted Garlic Mashed Potatoes

Truffle Mashed Potatoes

Idaho Baked Potato

Steak Fries

Potatoes Au Gratin

Crispy Onion Rings

Creamed Spinach

Sautéed Mushroom Persillade

Haricots Verts Amandine

Steamed Asparagus Spears

## STEAKS & CHOPS

\*Porterhouse (20 oz) | (32 oz)

\*Ribeye (12 oz)

\*New York Strip (10 oz)

\*Filet Mignon (7 oz)

\*Bone-in Veal Chop (12 oz)

Mojo-Marinated Pork Rib Chop (14 oz)

\*Grilled Colorado Rack of Lamb (12 oz)

Crispy Roasted Organic Free-Range Chicken  
with Alderwood Smoked Salt

## YOUR CHOICE OF TOPPINGS:

Crispy Bacon

Blue Cheese Crumble

Sautéed Onions

## PRIME RIB

\***King's Cut (32 oz)**

Bone-in Prime Rib

\***Queen's Cut (16 oz)**

Boneless Prime Rib

*Succulent Prime Rib Seasoned to Perfection,  
Slow Roasted and Served Medium Rare  
with Au Jus and Traditional Accompaniments.  
Limited Availability.*

## SIGNATURE DISHES

\*Pancetta Wrapped Filet of Veal  
with Bay Lobster Tail Oscar Style

Trilogy of Sliders with  
Allumettes Parmesan Fries

\*Kobe Beef with Truffle Demi-Glace

\*Lobster Remoulade

\*Crab Cake Tartar

## SEAFOOD

\*The Polo Grill Surf & Turf  
Florida Lobster Tail and Filet Mignon

\*Whole Maine Lobster Steamed  
with Drawn Butter or Gratinated with  
Breadcrumbs, Olive Oil, Garlic and Parsley

\*Grilled Jumbo Shrimp Scampi over  
Roasted Vegetables

\*Cajun Style Blackened Salmon  
with Peach-Saffron Chutney

\*Grilled Swordfish Steak with Firecracker Sauce

\*Peppered Tuna Steak with Lime Beurre Blanc

## SAUCES

Béarnaise

Hollandaise

Creamy Horseradish

Au Poivre

Blue Cheese