

## APPETIZERS

**Colossal Chilled Shrimp Trio**  
spicy cocktail sauce

**Steamed Green Asparagus with Coppa**  
parmigiano-reggiano, roasted tomato vinaigrette

**Chesapeake Bay Lump Crab Cake**  
creamy arugula pesto

**Red Beets & Goat Cheese**  
25-year-old Vill'Antica balsamic vinegar

**Escargot in Casserole**  
chive sauce, garlic vegetable julienne

**Prosciutto di San Daniele Riserva**  
pickled vegetable giardiniera

**\*Oysters Rockefeller**

**Caprese**  
slow-roasted vine-ripened tomatoes, mozzarella di bufala, basil,  
extra virgin olive oil emulsion

**\*Beef Tenderloin Carpaccio**  
arugula, parmigiano-reggiano, Ardoino fructus extra virgin olive oil

**Fried Baby Calamari**  
spicy marinara or aioli sauce

## SOUPS & SALADS

**Lobster Bisque**  
Rémy Martin cognac

**Minestrone**  
Genovese pesto

**Baked Onion Soup**  
Gruyère cheese crust

**Grilled Romanesco**  
asparagus, mimosa garnish, red wine vinaigrette

**Classic Caesar**  
focaccia croutons

**Baby Greens**  
Roma tomatoes, shredded cucumbers, aged Modena balsamic vinaigrette

**Baby Spinach**  
candied pecans, roasted pumpkin,  
dried cranberries, flaxseed vinaigrette

## ENTRÉES

### TOSCANA FAVORITES

**Le Scaloppine di Vitello**  
veal scallopini prepared in your choice of sauce  
Marsala – aged Marsala wine sauce  
al limone – lemon sauce, chopped parsley

**Osso Buco**  
veal shank, soffritto, tomatoes, gremolata

**\*Filetto di Branzino**  
sea bass, artichokes à la barigoule, lemon confit,  
roasted garlic emulsion

**\*Costolette di Agnello Marinare e alla Griglia**  
lamb chops, garlic, rosemary, thyme, sun-dried tomato pesto

**\*Gamberoni allo Scoglio**  
jumbo shrimp, garlic, white wine, lemon,  
parsley, olive oil, cherry tomatoes

### PASTA

**Gnocchi di Patate al Pesto**  
hand-rolled potato dumplings, creamy pesto

**Maccheroni al Ragù di Vitello**  
macaroni, rich veal ragù

**Risotto all'Aragosta**  
carnaroli rice, Maine lobster, Italian parsley

**Tuscan Steak Trio**  
pesto gnocchi, macaroni veal ragù, lobster risotto

**Linguine Cioppino**  
littleneck clams, mussels, calamari, shrimp, monkfish

**Fagottini al Formaggio**  
provolone-stuffed purses, butternut squash cream, parmesan

**Spaghettoni Sorrentina**  
herb-infused San Marzano tomato sauce, mozzarella di bufala

### POLO GRILL FAVORITES

**\*Surf & Turf**  
Maine lobster tail, filet mignon

**Double Pork Chop** 14oz  
mojo marinade

**Free-Range Rotisserie Chicken**  
lemon, oregano

**\*Dover Sole**  
lemon, parsley, brown butter emulsion

**\*Whole Maine Lobster**  
drawn butter

### STEAKS

**\*Tuscan Porterhouse**  
20oz serves one | 40oz serves two  
This signature Tuscan porterhouse showcases  
the flavor of the prime cut of beef.  
Hand-carved and presented on a hot lava stone

**\*Filet Mignon** 6oz

**\*Ribeye** 12oz

**\*New York Strip** 10oz

**\*Prime Rib** King's Cut 32oz | Queen's Cut 16oz

### SAUCES

**Béarnaise** | **Hollandaise**  
**Creamy Horseradish** | **Barolo Red Wine Truffle**  
**Au Poivre** | **Porcini Mushroom**

## SIDES

**Rustic Rosemary Roasted Potatoes**

**Mashed Potatoes**

**Idaho Baked Potato**

**Steak Fries**

**Gorgonzola Popovers**

**Creamy Polenta**

**Asparagus & Creamy Parmesan**

**Forest Mushrooms Persillade**

**Creamed Spinach**

**Grilled Seasonal Vegetables**



YOUR CHOICE OF CLASSIC PREPARATIONS

**Rare** | seared outside, red, cool inside

**Medium Rare** | red, warm center, slightly firm

**Medium** | hot, pink center, firmer than medium rare

**Medium Well** | cooked throughout, slight pink center

**Well Done** | fully cooked through, no pink 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.