



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 PRIME BEEF

Of all the beef produced in the U.S., only 2% is certified prime grade by the USDA. Our USDA Prime 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

Chilled Shrimp Trio
cocktail sauce

*Oysters Rockefeller

Crab Cake
grain mustard sauce

*Warm Foie Gras & Mushroom Bundle
shortcrust dough, port wine reduction

Apple Cider Marinated, Slow-Roasted Pork Belly
honey soy sauce

Sautéed Escargot
chive sauce, vegetable julienne, fleuron

Timbale of Heart of Palm Remoulade

Roasted Beetroot & Garlic Goat Cheese Napoleon
Champagne-truffle vinaigrette

SOUPS

New England Clam Chowder

Southwestern Navy Bean Soup
pepper purée, spanish chorizo,
sourdough croutons

Lobster Bisque
lobster morsels, Cognac flavor

Baked Onion Soup
gruyère crust

SALADS

BLT Salad
smoked bacon, lettuce, tomato,
aged cheddar, tangy dressing

Beefsteak Tomato & 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 Shrimp

SIDES

Lobster Mac & Cheese

Roasted Garlic Mashed Potatoes

Truffle Mashed Potatoes

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 Rack of Lamb (12 oz)

Roasted Organic Free-Range Chicken
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 DISH

*Pancetta-wrapped Filet of Veal
oscar-style lobster tail

SEAFOOD

*The Polo Grill Surf & Turf
lobster tail & filet mignon

*Whole Maine Lobster
steamed with drawn butter *or*
gratinated with breadcrumbs, olive oil, garlic, parsley

*Grilled Shrimp
roasted vegetables

*Cajun-Style Blackened Salmon
peach-saffron chutney

*Grilled Swordfish Steak
firecracker sauce

*Peppered Tuna Steak
lime beurre blanc

SAUCES

Béarnaise

Hollandaise

Creamy Horseradish

Au Poivre

Blue Cheese