

APPETIZERS

Chilled Shrimp Trio  
cocktail sauce

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

Crab Cake  
creamy arugula pesto

Red Beets & Goat Cheese  
aged balsamic vinegar

Escargot in Casserole  
chive sauce, garlic vegetable julienne

Prosciutto Ham  
pickled vegetable giardiniera

\*Oysters Rockefeller

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

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

Fried Baby Calamari  
spicy marinara or aioli sauce

SOUPS & SALADS

Lobster Bisque  
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, 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 Marinate e alla Griglia  
lamb chops, garlic, rosemary, thyme, sun-dried tomato pesto

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

PASTA

Gnocchi di Patate al Pesto  
potato dumplings, creamy pesto

Maccheroni al Ragù di Vitello  
macaroni, rich veal ragù

Risotto all'Aragosta  
carnaroli rice, lobster, Italian parsley

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

Linguine Cioppino  
linguini, lobster, littleneck clams, mussels, calamari,  
shrimp, monkfish, roasted cherry tomatoes

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

Spaghetтини Sorrentina  
herb-infused tomato sauce, mozzarella di bufala

POLO GRILL  
FAVORITES

\*Surf & Turf  
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

Baked Potato

Steak Fries

Gorgonzola Popovers

Creamy Polenta

Asparagus & Creamy Parmesan

Sautéed Mushroom 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 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.