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# 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