



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
gratinated oysters, spinach, mornay sauce

*Tenderloin Beef Tartare
cheese fritters, truffle mayonnaise

*Mediterranean Tuna Tartare
capers, sundried tomatoes, creamy basil pesto

*Sautéed Duck Foie Gras
caramelized apple, passion fruit sauce,
hibiscus infusion

Slow-Roasted Pork Belly
honey soy sauce, glazed orange carrots

Sautéed Escargot in Chive Sauce
vegetable julienne, toasted baguette

Roasted Beetroot & Garlic Goat Cheese Carpaccio
Champagne-truffle vinaigrette

SOUPS

New England Clam Chowder

Cream of Mushroom
chopped chives

Lobster Bisque
lobster morsels, Cognac flavor

Baked Onion Soup
Gruyère crust

SALADS

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

Beefsteak Tomato & Red Onion Salad
blue cheese crumble, balsamic dressing

Classic Caesar Salad
hearts of romaine, Caesar dressing,
croutons, shaved Parmesan

Waldorf Salad

SIDES

Truffle Mac & Cheese
ham, gruyère

Roasted Garlic Mashed Potatoes

Truffle Parmesan Fries

Mashed Potatoes

Baked Potato

Steak Fries

Potatoes au Gratin

Crispy Onion Rings

Creamed Spinach

Sautéed Mushroom Persillade

Haricots Vert Amandine

Roasted Asparagus Spears

PRIME STEAKS

*Porterhouse (20 oz) | (32 oz)

*Ribeye (12 oz)

*New York Strip (10 oz)

*Filet Mignon (5 oz) | (8 oz)

YOUR CHOICE OF TOPPINGS:

Crispy Bacon

Melted Cheddar

Blue Cheese Crumble

Sautéed Onions

*Rossini (Foie Gras)

HOUSE SPECIALTIES

*Grilled Pluma Iberico de Bellota (6 oz)
grain mustard sauce, sautéed apple

*Grilled Rack of Lamb (12 oz)

Organic Free-Range Rotisserie Chicken
alderwood smoked salt

SIGNATURE DISHES

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

Lobster Wellington
veal and lobster sauce, sautéed spinach
Limited Availability

*Galician Veal Tomahawk for 2 (45 oz)

*Galician Bone-In Beef Sirloin for 2 (35 oz)

SEAFOOD

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

*Grilled Jumbo Prawns
garlic herb butter

*Roasted Halibut
firecracker sauce, garlic mashed potatoes

*Cajun-Style Blackened Salmon
lime beurre blanc, mango-saffron chutney

*Rossini-Style Seared Tuna Steak
sautéed foie gras, spinach, truffle sauce

SAUCES

Béarnaise

Blue Cheese

Chimichurri

Creamy Horseradish

Grain Mustard

Hollandaise

Peppercorn

Truffle