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

Blackened Crab Cake
corn salsa, roasted tomato sauce

*Sashimi Tuna Salad
pan-seared ahi tuna, mango, avocado, cilantro-ginger vinaigrette

Thai Barbecue Pork Ribs
pickled cucumber

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

Waldorf Salad

SIDES

Lobster Mac & Cheese

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

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

Blue Cheese

Chimichurri

Creamy Horseradish

Grain Mustard

Hollandaise

Peppercorn

Truffle