



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 dry age the beef for a minimum of 28 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

Colossal Chilled Shrimp Trio
with Spicy Cocktail Sauce

*Oysters Rockefeller

Chesapeake Bay Lump Crab Cake
with Pommery Mustard Sauce

*Warm Foie Gras and Mushrooms Bundled
in Short Crust Dough, Served with
Port Wine Reduction

Apple Cider Marinated, Slow-Roasted
Pork Belly with Honey Soy Sauce*

Escargot in Casserole with Chive Sauce
and Garlic Vegetable Julienne with Fleuron

Timbale of Heart of Palm Remoulade

Roasted Beetroot and Garlic Goat Cheese
Napoleon with Champagne and
Truffle Vinaigrette

Soups

New England Clam Chowder

Southwestern Navy Bean Soup
with Pepper Purée, Spanish Chorizo
and Sourdough Croutons

Lobster Bisque Topped with
Morsels of Sautéed Lobster

Baked Onion Soup with
Gruyère Cheese Crust

Salads

Honey Smoked Bacon, Lettuce, Tomato
and Aged Cheddar Cheese Salad
with Tangy Dressing

Beefsteak Tomato and Sweet Onion Salad

Classic Caesar Salad Prepared Tableside

Waldorf Salad

Salad Entrée

Polo Original Cobb Salad
with Your Choice of:

*Grilled New York Steak

Grilled Chicken Breast

*Grilled Tuna Steak

*Grilled Jumbo Shrimp

Sides

Lobster Mac & Cheese

Roasted Garlic Mashed Potatoes

Truffle Mashed Potatoes

Idaho 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)

*Rib Eye (12 oz)

*New York Strip (10 oz)

*Filet Mignon (7 oz)

*Bone-in Veal Chop (12 oz)

Free Range Bone-in Iberico de Bellota
T-Bone Cut (14 oz)

*Grilled Colorado Rack of Lamb (12 oz)

Crispy Roasted Rotisserie “Black Foot” Chicken
with Alderwood Smoked Salt

Your Choice of Toppings:

Crispy Bacon, Blue Cheese Crumble,
Sautéed Onions

Prime Rib

*King’s Cut 32 oz Prime Rib – Bone-in

*Queen’s Cut 16 oz Prime Rib – Boneless

*Succulent Prime Rib Seasoned to Perfection,
Slow Roasted and Served Medium Rare.
Served Au Jus with Traditional Accompaniments.
Limited Availability.*

Signature Dishes

*Pancetta Wrapped Filet of Veal
with Bay Lobster Tail Oscar Style

Trilogy of Sliders with
Allumettes Parmesan Fries

*Kobe Beef with Truffle Demi-Glace

*Lobster Remoulade

*Crab Cake Tartar

Seafood

*The Polo Grill Surf & Turf
Florida Lobster Tail and Filet Mignon

*Whole Maine Lobster Steamed
with Drawn Butter or Gratinated with
Breadcrumbs, Olive Oil, Garlic and Parsley

*Grilled Jumbo Shrimp Scampi over
Roasted Vegetables

*Cajun Style Blackened Salmon
with Peach-Saffron Chutney

*Grilled Swordfish Steak with Firecracker Sauce

*Peppered Tuna Steak with Lime Beurre Blanc

Sauces

Béarnaise

Hollandaise

Creamy Horseradish

Au Poivre

Blue Cheese