



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.

Starters

Colossal Chilled Shrimp Trio
with Spicy Cocktail Sauce

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

Timbale of Heart of Palm Remoulade

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

Oysters Rockefeller

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

Chesapeake Bay Lump Crab Meat Cake
with Pommery Mustard Sauce

Soups

New England Clam Chowder

Oxtail Soup with Root Vegetables
and Roasted Porcini

Lobster Bisque Topped with
Morsels of Sautéed Lobster

Salads

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

Beefsteak Tomato and Sweet Onion Salad

Classic Caesar Salad Prepared Tableside

Waldorf Salad

Salad Entrée

Polo Giant Original Cobb Salad
with Your Choice of:

Grilled New York Steak

Grilled Chicken Breast

Grilled Tuna Steak

Sides

Roasted Garlic Mashed Potatoes

Truffle Mashed Potatoes

Idaho Baked Potato

Steak Fries

Potatoes Au Gratin

Crispy Onion Rings

Creamed Spinach

Sautéed Mushroom Persillade

Haricot Vert Amandine

Steamed Asparagus Spears

Steaks & Chops

All beef is USDA Prime and dry aged a minimum
of 28 days. Steaks and chops are available blackened.

New York Strip (10 oz)

Filet Mignon (7 oz)

Rib Eye (12 oz)

Veal Chop (10 oz)

Porterhouse (20 oz)

Grilled Colorado Rack of Lamb (12 oz)

Free Range Iberico de Bellota Pork
T-Bone Cut (14 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

Kobe Burger “Rossini”

6 oz Wagyu Beef Burger on Ciabatta with Truffle
Demi-Glace and Skinny Fries with Parmesan Foam

Pancetta Wrapped Veal Fillet with Bay Lobster Tail
Oscar Style

Seafood

The Polo Grill Surf & Turf –
Florida Lobster Tail & 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 (4 pcs)

Herb Marinated Grilled Mahi Mahi Fillet

Sauces

Béarnaise

Hollandaise

Creamy Horseradish

Au Poivre

Blue Cheese