

## APPETIZERS

**Chilled Shrimp Trio**  
cocktail sauce

**Steamed Green Asparagus with Coppa**  
parmigiano-reggiano, roasted tomato vinaigrette

**Crab Cake**  
creamy arugula pesto

**Red Beets & Goat Cheese**  
aged balsamic vinegar

**Escargot in Casserole**  
chive sauce, garlic vegetable julienne

**Prosciutto Ham**  
pickled vegetable giardiniera

**\*Oysters Rockefeller**

**Caprese**  
slow-roasted tomatoes, mozzarella di bufala, basil,  
extra virgin olive oil emulsion

**\*Beef Tenderloin Carpaccio**  
arugula, parmigiano-reggiano, extra virgin olive oil

**Fried Baby Calamari**  
spicy marinara or aioli sauce

## SOUPS & SALADS

**Lobster Bisque**  
cognac

**Minestrone**  
Genovese pesto

**Baked Onion Soup**  
Gruyère cheese crust

**Grilled Romanesco**  
asparagus, mimosa garnish, red wine vinaigrette

**Classic Caesar**  
focaccia croutons

**Baby Greens**  
Roma tomatoes, shredded cucumbers, aged Modena balsamic vinaigrette

**Baby Spinach**  
candied pecans, roasted pumpkin,  
dried cranberries, vinaigrette

## ENTRÉES

### TOSCANA FAVORITES

**Le Scaloppine di Vitello**  
veal scallopini prepared in your choice of sauce  
Marsala – aged Marsala wine sauce  
al limone – lemon sauce, chopped parsley

**Osso Buco**  
veal shank, soffritto, tomatoes, gremolata

**\*Filetto di Branzino**  
sea bass, artichokes à la barigoule, lemon confit,  
roasted garlic emulsion

**\*Costolette di Agnello Marinate e alla Griglia**  
lamb chops, garlic, rosemary, thyme, sun-dried tomato pesto

**\*Gamberoni allo Scoglio**  
shrimp, garlic, white wine, lemon,  
parsley, olive oil, cherry tomatoes

### PASTA

**Gnocchi di Patate al Pesto**  
potato dumplings, creamy pesto

**Maccheroni al Ragù di Vitello**  
macaroni, rich veal ragù

**Risotto all'Aragosta**  
carnaroli rice, lobster, Italian parsley

**Tuscan Steak Trio**  
pesto gnocchi, macaroni veal ragù, lobster risotto

**Linguine Cioppino**  
linguini, lobster, littleneck clams, mussels, calamari,  
shrimp, monkfish, roasted cherry tomatoes

**Fagottini al Formaggio**  
provolone-stuffed purses, butternut squash cream, parmesan

**Spaghettoni Sorrentina**  
herb-infused tomato sauce, mozzarella di bufala

### POLO GRILL FAVORITES

**\*Surf & Turf**  
lobster tail, filet mignon

**Double Pork Chop** 14oz  
mojo marinade

**Free-Range Rotisserie Chicken**  
lemon, oregano

**\*Dover Sole**  
lemon, parsley, brown butter emulsion

**\*Whole Maine Lobster**  
drawn butter

### STEAKS

**\*Tuscan Porterhouse**  
20oz serves one | 40oz serves two  
This signature Tuscan porterhouse showcases  
the flavor of the prime cut of beef.  
Hand-carved and presented on a hot lava stone

**\*Filet Mignon** 6oz

**\*Ribeye** 12oz

**\*New York Strip** 10oz

**\*Prime Rib** King's Cut 32oz | Queen's Cut 16oz

### SAUCES

**Béarnaise** | **Hollandaise**  
**Creamy Horseradish** | **Barolo Red Wine Truffle**  
**Au Poivre** | **Porcini Mushroom**

## SIDES

**Rustic Rosemary Roasted Potatoes**

**Mashed Potatoes**

**Baked Potato**

**Steak Fries**

**Gorgonzola Popovers**

**Creamy Polenta**

**Asparagus & Creamy Parmesan**

**Sautéed Mushroom Persillade**

**Creamed Spinach**

**Grilled Seasonal Vegetables**



YOUR CHOICE OF CLASSIC PREPARATIONS

**Rare** | seared outside, red, cool inside

**Medium Rare** | red, warm center, slightly firm

**Medium** | hot, pink center, firmer than medium rare

**Medium Well** | cooked throughout, slight pink center

**Well Done** | fully cooked through, no pink 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.