

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.

STARTERS

Chilled Shrimp Trio

spicy cocktail sauce

Spinach & Artichoke Dip

sour cream, tomato salsa, tortilla chips

Thai Barbecue Pork Ribs

pickled cucumber

SOUPS

Southwestern Navy Bean Soup

*pepper purée, spanish chorizo
sourdough croutons*

Lobster Bisque

topped with morsels of sautéed lobster

SALADS

BLT Salad

*honey smoked bacon, lettuce, tomato,
aged cheddar, tangy dressing*

Classic Caesar Salad

SIDES

Idaho Baked Potato

Steak Fries

Crispy Onion Rings

Sautéed Mushroom Persillade

Haricot Vert Amandine

Mac & Cheese

Creamed Spinach

STEAKS & CHOPS

*Filet Mignon (5 or 7 Oz)

*New York Strip (10 Oz)

YOUR CHOICE OF TOPPINGS:

Crispy Bacon

Blue Cheese Crumble

Sautéed Onions

SIGNATURE DISH

*Grilled Rack of Lamb (12 Oz)

*Mojo Marinated Pork Chop (10Oz)

Crispy Roasted Rotisserie Chicken

SEAFOOD

*Grilled Jumbo Shrimp Scampi

roasted vegetables

*Grilled Swordfish Steak

firecracker sauce

*Whole Maine Lobster

*steamed with drawn butter or gratinated
with breadcrumbs, olive oil, garlic, parsley
+premium selection \$45*

SAUCES

Béarnaise

Creamy Horseradish

Au Poivre

Blue Cheese

Chimichurri

WINE SELECTION

2021 Crossbarn by Paul Hobbs Chardonnay, Sonoma, California \$85

2019 Shafer Vineyards TD-9, Napa Valley, California \$145

**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.*