SUNDAY BRUNCH

DRINKS

A choice of one of the following:

SANGRIA
RED:
Cabernet Sauvignon, Brandy, Orange Liqueur, Citrus

WHITE:
Sauvignon Blanc, Giffard Elderflower Liqueur
White Cranberry, Citrus

PINK:
Rosé, Giffard Pamplemousse Liqueur
Fever-Tree Grapefruit Soda

SCREWDRIVER
Tito’s Vodka, Orange Juice

BLOODY MARY
St. George Green Chile Vodka
House-Spiced Tomato Juice

SPARKLING WINE
The Beverly Hills Hotel Private Label Sparkling Wine

WINE
Rosé, Chardonnay or Pinot Noir

STARTERS

TORTILLA SOUP (PL)
Grilled Chicken, Queso Fresco, Green Onions
Avocado, Crispy Tortilla Strips

FARMERS’ MARKET SEASONAL FRUIT
Seasonal Cheeses, Ricotta, Honeycomb

ASIAN PEAR & GORGONZOLA SALAD
Mixed Greens, Asian Pear, Caramelized Pecans
Gorgonzola Piccante Blue Cheese, Sherry Vinaigrette

AHI TUNA TARTARE (PL)
Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce

SCALLOP CRUDO
Citrus Dressing, Avocado, Mango, Shaved Onion
Jalapeño

SMOKED LOX & BAGEL
Smoked Salmon, Herbed Cream Cheese, Capers
Red Onion, Persian Cucumber

SEAFOOD PLATEAU*
Maine Lobster, Oysters, Prawns, King Crab

*Supplemental Charge of $32 Per Order

ENTRÉES

FRENCH TOAST
Croissant Bread Loaf, Blueberry Compote
Lime Zest Sweetened Whipped Cream Cheese

LEMON BLUEBERRY-RICOTTA PANCAKES (PL)
Local Honey-Infused Greek Yogurt

HUEVOS RANCHEROS
Sunny-Side Up Organic Egg, Crispy Corn Tortilla
Ranchero Salsa, Market Bean Medley, Queso Fresco

CHESAPEAKE BAY CRAB BENEDICT
Maryland Jumbo Lump Crab, Organic Poached Eggs
Old Bay Hollandaise, Toasted English Muffin

TRUFFLE & MUSHROOM OMELETTE
Comté, Fresh French Truffles, Arugula
Campari Tomato

PRIME STEAK & EGGS
Petit Filet, Market Jumbo Asparagus
Country Potatoes, Béarnaise Sauce

LOBSTER ‘ROLLS ROYCE’
Chilled Maine Lobster, Lemon Aioli, Toasted Brioche
French Fries

MCCARTHY SALAD (PL)
Iceberg, Romaine, Grilled Chicken, Egg, Beets
Tomatoes, Cheddar, Smoked Bacon, Avocado
Balsamic Vinaigrette

RIGATONI BOLOGNESE
Braised Beef Ragù, 24-Month Parmesan

LOBSTER & CORN ENCHILADAS
Green Enchilada Sauce, Baby Kale
Quinoa & Avocado Salad, Orange Supreme
Lemon Vinaigrette

AMERICAN WAGYU BURGER
Caramelized Sherry Onions, White Cheddar
Heirloom Tomato, Arugula, Dijon Aioli

DESSERT

APPLE PIE SUNDAE
Cinnamon Apple Compote, Oat Streusel
Vanilla Ice Cream, Brown Sugar Cotton Candy

CHEESECAKE
Bailey’s Infused Cheesecake
Chocolate Cookie Crust, Chocolate Ganache
Whipped Cream

PAIN PERDU
Warm Brioche, Huckleberry Jam
Salted Butter Ice Cream, BLiS™ Maple Syrup

HOMEMADE ICE CREAM OR SORBET
Choice of three scoops:
Vanilla, Chocolate, Strawberry or Espresso
Mango, Lemon, Raspberry or Coconut

(PL) Denotes a signature Polo Lounge dish. Please note, a 20% service charge will be added to the bill for parties of six or more.
If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order.
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