

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

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.

\$105 PER PERSON

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