LUNCH

STARTERS

1OZ RUSSIAN CAVIAR
Potato Blinis, Red Onion, Egg, Chives, Lemon
Crème Fraîche

GRAND RESERVE OSETRA ........ 245

IMPERIAL OOO..................... 290

HOMEMADE HUMMUS & CRUDITÉS 38
Seasonal Vegetables, Feta, Espelette Pepper

HALF DOZEN OYSTERS ............. 39
Mignonette, Fresh Horseradish, Lemon
Cocktail Sauce

AHÍ TUNA TARTARE(PL).................. 40
Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce

STEAK TARTARE(PL)..................... 54
4oz Prime Beef Tenderloin, Classic Garnish
Herb Fries, Toast Points

DUNGENESS CRAB LOUIE............ 52
Baby Iceberg Lettuce, Tomato, Asparagus, Cucumber
Egg, Avocado Crema, Louis Dressing

POLO CRAB CAKE ..................... 48
Watercress, Radish, Lemon Aioli
Pickled Mustard Vinaigrette

SOUPS & SALADS

TORTILLA SOUP(PL) .................. 22
Grilled Chicken, Queso Fresco, Green Onions
Avocado, Crispy Tortilla Strips

SOUP OF THE DAY .................. 22
Chef's Daily Inspired Soup

LITTLE GEM CAESAR SALAD ...... 34
Little Gem Lettuce, White Anchovies
Focaccia Croutons, Parmigiano-Reggiano
Caesar Dressing

ASIAN PEAR & GORGONZOLA SALAD.................. 36
Mixed Greens, Asian Pear, Caramelized Pecans
Gorgonzola Piccante Blue Cheese, Sherry Vinaigrette

FALL PANZANELLA & BURRATA ... 38
Baby Kale, Butternut Squash, Heirloom Beets
Dried Bing Cherries, Ricotta Salata, Hazelnuts
Focaccia Croutons, Maple Balsamic Vinaigrette

MCCARTHY SALAD(PL) ............. 46
Iceberg Lettuce, Romaine, Grilled Chicken, Egg, Beets
Tomatoes, Cheddar, Smoked Bacon, Avocado
Balsamic Vinaigrette

AHÍ TUNA NICOISE SALAD .......... 48
Baby Lettuce, Poached Potatoes, Organic Egg
French Beans, Olives, Shaved Radishes
Red Wine Vinaigrette

POLO POWER BOWL .................. 42
Chilled Seasonal Vegetables, Wild Rice
Marinated Tofu, Avocado, Cashews, Mixed Seeds
Tahini Mustard Vinaigrette

LUNCH FAVORITES

FISH & CHIPS........................... 48
Beer-Battered Atlantic Cod, Chips
Mushy Peas, Tartar Sauce

DOUBLE DECKER CLUB(PL)........ 38
Roasted Turkey, Bacon, Lettuce, Tomato, Cheddar
Mayonnaise

SALMON BURGER...................... 40
Herb Remoulade, Arugula, Pickled Shallots
Cabbage Slaw

AMERICAN WAGYU BURGER......... 46
Caramelized Sherry Onions, White Cheddar
Heirloom Tomato, Arugula, Dijon Aioli

CHICKEN PARMESAN............... 52
Hand-Breaded Chicken Breast, Buffalo Mozzarella
Basil, Pomodoro Spaghetti, House Marinara

LINGUINE VONGOLE ................ 58
Manila Clams, Calabrian Chili, Citrus Breadcrumbs
Garlic Herb Butter

RIGATONI BOLOGNESE ............ 56
Braised Beef Ragù, 24-Month Parmesan

BRANZINO FILLET UNILATERAL ... 58
Fregola Sarda, Roasted Heirloom Cherry Tomatoes,
Zante Currants, Pine Nuts, Lemon Caper Sauce

PAN-SEARED SCOTTISH SALMON 58
Brown Butter Parsnip Puree, Fennel Confit
Apple Cider Jus

NY STEAK FRITES .................. 59
Truffle Aioli, Steak Butter, Garlic Fries

SIDES

ROASTED BRUSSELS SPROUTS ........ 16

WHIPPED POTATOES ................. 16

SAUTÉED SPINACH & GARLIC ....... 16

GRILLED BROCCOLINI .............. 16

ASPARAGUS ......................... 18

SAUTÉED MUSHROOMS .............. 20

PARMESAN TRUFFLE FRIES ........ 20

ADDITIONS FROM THE GRILL

CHICKEN BREAST .................. 16

RARE BLUEFIN TUNA ............. 22

SALMON ......................... 26

FOUR PRAWNS .................... 26

(PL) Denotes a signature Pub 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.