

LUNCH

STARTERS

10Z RUSSIAN CAVIAR Potato Blinis, Red Onion, Egg, Chives, Lemon Crème Fraîche	
GRAND RESERVE OSSETRA	245
IMPERIAL OOO	290
HOMEMADE HUMMUS & CRUDITÉS	38
Seasonal Vegetables, Feta, Espelette Pepper	
HALF DOZEN OYSTERS	39
Mignonette, Fresh Horseradish, Lemon Cocktail Sauce	
AHI 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	
AHI TUNA NIÇOISE 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 Purée, 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 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.