

# Polo Lounge

## DINNER

### STARTERS

#### 1oz CAVIAR

**GRAND RESERVE OSSETRA** 245

**IMPERIAL 000** 290

Potato Blinis, Egg, Red Onion, Chives, Lemon  
Crème Fraîche

#### **HALF DOZEN OYSTERS** 39

Mignonette, Fresh Horseradish, Lemon  
Cocktail Sauce

#### **SOUP OF THE DAY** 22

Chef's Daily Inspired Soup

*Polo Lounge* **TORTILLA SOUP** 22

Grilled Chicken, Queso Fresco, Green Onion  
Avocado, Crispy Tortilla Strips

#### **HOMEMADE HUMMUS CRUDITÉS** 38

Seasonal Vegetables, Feta, Espelette Pepper

#### **GRILLED ARTICHOKEs** 29

Lemon Aioli, Espelette Pepper, Sea Salt

#### **AHI TUNA TARTARE** 40

Avocado, Yuzu Ponzu, Ginger Oil  
Gem Lettuce

#### **POLO CRAB CAKE** 48

Watercress, Radish, Lemon Aioli  
Pickled Mustard Vinaigrette

*Polo Lounge* **STEAK TARTARE** 54

4oz Prime Beef Tenderloin, Classic Garnish  
Herb Fries, Toast Points

### SALADS

*Polo Lounge* **McCARTHY SALAD** 46

Iceberg, Romaine, Grilled Chicken, Egg, Beets  
Tomatoes, Cheddar, Smoked Bacon, Avocado  
Balsamic Vinaigrette

#### **STONE FRUIT SALAD** 38

Grilled Peaches, Mixed Greens, Sherry Vinaigrette  
Heirloom Tomatoes, Burrata, Marcona Almonds

#### **WATERMELON CARPACCIO** 32

Charred Feta, Pistachio, Purple Radish, Basil  
Mint, Aged Balsamic, Laudemio Olive Oil

#### **CAESAR SALAD** 32

Organic Romaine, Parmesan Dressing, Croutons

### MAINS

#### **CHICKEN PARMESAN** 52

Breaded Chicken Breast, Buffalo Mozzarella  
House-Made Marinara, Basil, Pomodoro Spaghetti

#### **RIGATONI BOLOGNESE** 56

Braised Beef Ragù, 24-Month Parmesan

#### **LINGUINE VONGOLE** 58

Manila Clams, Calabrian Chili  
Garlic Herb Butter, Citrus Breadcrumbs

#### **CHANTERELLE MUSHROOM RISOTTO** 54

Acquerello Rice, Parmigiano-Reggiano  
Cherry Tomatoes, Snap Peas

#### **SCOTTISH SALMON** 58

Grapefruit Beurre Blanc  
Fava Bean Succotash, Basil

#### **ALASKAN HALIBUT** 65

Pinot Noir Jus, English Peas  
Peewee Potato, Mint

#### **PRIME FILET MIGNON** 80

Black Truffle Red Wine Jus  
Braised Seasonal Mushrooms, Grilled Asparagus  
Yukon Gold Mashed Potato

#### **AMERICAN WAGYU BURGER** 46

Caramelized Sherry Onions, White Cheddar  
Heirloom Tomato, Arugula, Dijon Aioli

#### **14oz STEAK AU POIVRE** 78

Pepper Crusted Prime NY Strip  
Brandy Peppercorn Sauce, Crispy Onions

#### **COLORADO LAMB CHOPS** 88

Sauce Vierge, Couscous  
Marinated Tomato, Cucumber

### À La Carte

#### **DOVER SOLE MEUNIÈRE**

Brown Butter, Lemon, Capers  
95

#### **4oz JAPANESE A5 WAGYU**

Pan-Seared  
190

#### **DRY-AGED TOMAHAWK FOR TWO**

Béarnaise, Peppercorn & Chimichurri  
195

**Roasted Brussels Sprouts** 16

**Whipped Potatoes** 16

**Sautéed Spinach & Garlic** 16

**Grilled Broccolini** 16

**Asparagus** 18

**Sautéed Mushrooms** 20

**Parmesan Truffle Fries** 20

*Polo Lounge* Denotes a classic 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.