

# DINNER

## STARTERS

<b>1OZ RUSSIAN CAVIAR</b> Potato Blinis, Red Onion, Egg, Chives, Lemon Crème Fraîche	
<b>GRAND RESERVE OSSETRA</b> .....	245
<b>IMPERIAL OOO</b> .....	290
<b>HOMEMADE HUMMUS &amp; CRUDITÉS</b> 38 Seasonal Vegetables, Feta, Espelette Pepper	
<b>HALF DOZEN OYSTERS</b> .....	39
Mignonette, Fresh Horseradish, Lemon Cocktail Sauce	
<b>AHI TUNA TARTARE</b> <sup>(PL)</sup> .....	40
Avocado, Yuzu Ponzu, Ginger Oil, Gem Lettuce	
<b>STEAK TARTARE</b> <sup>(PL)</sup> .....	54
4oz Prime Beef Tenderloin, Classic Garnish Herb Fries, Toast Points	
<b>DUNGENESS CRAB LOUIE</b> .....	52
Baby Iceberg Lettuce, Tomato, Asparagus, Cucumber Egg, Avocado Crema, Louis Dressing	
<b>POLO CRAB CAKE</b> .....	48
Watercress, Radish, Lemon Aioli Pickled Mustard Vinaigrette	

## SOUPS & SALADS

<b>TORTILLA SOUP</b> <sup>(PL)</sup> .....	22
Grilled Chicken, Queso Fresco, Green Onions Avocado, Crispy Tortilla Strips	
<b>SOUP OF THE DAY</b> .....	22
Chef's Daily Inspired Soup	
<b>LITTLE GEM CAESAR SALAD</b> .....	34
Little Gem Lettuce, White Anchovies Focaccia Croutons, Parmigiano-Reggiano Caesar Dressing	
<b>ASIAN PEAR &amp; GORGONZOLA SALAD</b> .....	36
Mixed Greens, Asian Pear, Caramelized Pecans Gorgonzola Piccante Blue Cheese, Sherry Vinaigrette	
<b>FALL PANZANELLA &amp; BURRATA</b> ....	38
Baby Kale, Butternut Squash, Heirloom Beets Dried Bing Cherries, Ricotta Salata, Hazelnuts Focaccia Croutons, Maple Balsamic Vinaigrette	
<b>MCCARTHY SALAD</b> <sup>(PL)</sup> .....	46
Iceberg Lettuce, Romaine, Grilled Chicken, Egg, Beets Tomatoes, Cheddar, Smoked Bacon, Avocado Balsamic Vinaigrette	

## MAIN

<b>CHICKEN PARMESAN</b> .....	52
Hand-Breaded Chicken Breast, Buffalo Mozzarella Basil, Pomodoro Spaghetti, House Marinara	
<b>RIGATONI BOLOGNESE</b> .....	56
Braised Beef Ragù, 24-Month Parmesan	
<b>LINGUINE VONGOLE</b> .....	58
Manila Clams, Calabrian Chili, Garlic Herb Butter Citrus Breadcrumbs	
<b>TRUFFLE SCENTED MUSHROOM RISOTTO</b> .....	54
Acquerello Rice, Wild Mushrooms, Black Truffle Parmigiano-Reggiano, Red Wine Shallot Confit	
<b>PAN-SEARED SCOTTISH SALMON</b> .	58
Brown Butter Parsnip Purée, Fennel Confit Apple Cider Jus	
<b>BRANZINO FILLET UNILATERAL</b> ....	58
Fregola Sarda, Roasted Heirloom Cherry Tomatoes, Zante Currants, Pine Nuts, Lemon Caper Sauce	
<b>PRIME FILET MIGNON</b> .....	80
Black Truffle Red Wine Jus Braised Seasonal Mushrooms, Grilled Asparagus Yukon Gold Mashed Potatoes	
<b>14OZ STEAK AU POIVRE</b> .....	78
Pepper Crusted Prime NY Strip Brandy Peppercorn Sauce, Crispy Onions	
<b>GRILLED GRASSFED LAMB CHOPS</b> 88	
Roasted Mediterranean Vegetable Tian Pommes Purée, Black Olive Tapenade, Lamb Jus	
<b>AMERICAN WAGYU BURGER</b> .....	46
Caramelized Sherry Onions, White Cheddar Heirloom Tomato, Arugula, Dijon Aioli	

## À LA CARTE

<b>DOVER SOLE MEUNIÈRE</b> .....	95
Brown Butter, Lemon, Parsley	
<b>4OZ JAPANESE WAGYU</b> .....	190
Pan-Seared	
<b>DRY-AGED TOMAHAWK FOR TWO</b> 195	
Béarnaise, Peppercorn, Chimichurri	

## SIDES

<b>ROASTED BRUSSELS SPROUTS</b> .....	16
<b>WHIPPED POTATOES</b> .....	16
<b>SAUTÉED SPINACH &amp; GARLIC</b> .....	16
<b>GRILLED BROCCOLINI</b> .....	16
<b>ASPARAGUS</b> .....	18
<b>SAUTÉED MUSHROOMS</b> .....	20
<b>PARMESAN TRUFFLE FRIES</b> .....	20

<sup>(PL)</sup> 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.