DINNER

STARTERS

1OZ 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

AHİ 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

MAIN

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

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

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

TRUFFLE SCENTED MUSHROOM
RISOTTO ........................... 54
Acquerello Rice, Wild Mushrooms, Black Truffle
Parmigiano-Reggiano, Red Wine Shallot Confit

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

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

PRIME FILET MIGNON ........... 80
Black Truffle Red Wine Jus
Braised Seasonal Mushrooms, Grilled Asparagus
Yukon Gold Mashed Potatoes

14OZ STEAK AU POIVRE ........... 78
Pepper Crusted Prime NY Strip
Brandy Peppercorn Sauce, Crispy Onions

GRILLED GRASSFED LAMB CHOPS 88
Roasted Mediterranean Vegetable Tian
Pommes Purée, Black Olive Tapenade, Lamb Jus

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

À LA CARTE

DOVER SOLE MEUNIÈRE .......... 95
Brown Butter, Lemon, Parsley

4OZ JAPANESE WAGYU .......... 190
Pan-Seared

DRY-AGED TOMAHAWK FOR TWO 195
Béarnaise, Peppercorn, Chimichurri

SIDES

ROASTED BRUSSELS SPROUTS ......16

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

SAUTÉED SPINACH & GARLIC .... 16

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

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

SAUTÉED MUSHROOMS ............ 20

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

(PL) Denotes a signature Pob 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.