

Polo Lounge

EASTER BRUNCH

STARTERS

Polo Lounge **TORTILLA SOUP**

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

Polo Lounge **STEAK TARTARE**

4oz Organic Beef Tenderloin, Classic Garnish, Herb Fries

SANTA MONICA FARMERS' MARKET FRUIT PLATE

Tahitian Vanilla Yogurt, Granola, Market Fruit and Berries

CAESAR SALAD

Baby Gem Hearts, Garlic Croutons, White Anchovy,
Parmigiano-Reggiano

McCARTHY SALAD

Romaine, Grilled Chicken, Organic Eggs, Beets, Tomatoes, Cheddar
Smoked Bacon, Avocado, Balsamic Vinaigrette

MILLIONAIRE'S LOX AND BAGEL

Wild Smoked Salmon, Herb Cream Cheese,
Shaved Radish, 14K Gold Flakes, Kolikof Caviar

TEMPURA-FRIED SOFT SHELL CRAB

Charred Fennel, Pickled Ramps, Black Garlic Aioli

CHICKPEA PASTA

Morel Mushroom, Chickpeas, Pickled Radish, Orange Blossom

MAINS

LOBSTER CROQUE MADAME

Poached Maine Lobster, Spinach, Pancetta, Sunny-Up Egg

HARISSA-MARINATED BLUE PRAWN SCRAMBLE

Potato Rösti, Crème Fraîche, Caviar, Asparagus

EASTER WAGYU BURGER

White Cheddar, Thick-Cut Caramelized Bacon,
Avocado, Fried Egg, Chipotle Aioli, French Fries

PAN-BRAISED HALIBUT

West Hollywood Farmers' Market Vegetable Stew

PAN-ROASTED DOVER SOLE

Cauliflower, Brown Butter, Almond

CRISPY SKIN KING SALMON

English Peas, Yuzu, Crunchy Mint

SLOW-ROASTED PRIME RIB

Mashed Potato, Spring Vegetables, Horseradish Jus

SPIT-ROASTED LEG OF LAMB

Tzatziki, Spiced Carrots, House-Made Naan

VEAL SCHNITZEL

New Potato Salad, Braised Maitake Mushroom, Yesterday's Pickle

** Polo Lounge denotes a classic Polo Lounge dish*

Please note, a 19% service charge will be added to 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