

STARTERS

Pale Lounge TORTILLA SOUP 20

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

SWEET CORN BISQUE 25

Crispy Dungeness Crab Cake, Shaved Brussels Sprouts

HOMEMADE HUMMUS PLATE 28

Grilled Naan, Balsamic Cherry Tomatoes, Cucumbers, Greek Feta

1/2 DOZEN OYSTERS 30

Ketel One Vodka Mignonette, Fresh Horseradish, Lemon, Cocktail Sauce

AHI TUNA TARTARE 35

Ponzu Sauce, Furikake, Crispy Wonton, Grilled Avocado

STEAK TARTARE 40

40z Organic Beef Tenderloin, Classic Garnish, Herb Fries

1oz RUSSIAN OSETRA CAVIAR 215

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

SALADS

CAESAR 28

Chopped Baby Gem Hearts, Herb Parmesan Crouton, Shaved Parmigiano-Reggiano

LOCAL MARKET SALAD 30

Organic Mixed Greens, Persimmons, Candied Walnuts, Brussels Sprouts, Blue Cheese, White Truffle Vinaigrette

WEST HOLLYWOOD 37

Quinoa, Farro, Baby Kale, Spinach, Mizuna, Garbanzo Beans, Hearts of Palm, Cucumbers Tomatoes, Golden Raisins, Currants, Feta Cheese, Sunflower Seeds, Preserved Lemon Vinaigrette

Ple Jounge McCARTHY 40

Chicken, Egg, Beets, Tomatoes, Cheddar Cheese, Bacon, Avocado, Balsamic Vinaigrette

LOBSTER NICOISE 60

Baby Lettuces, Poached Potatoes, Organic Egg, French Green Beans, Olives, Shaved Radishes Lemon Whole Grain Mustard Vinaigrette

ADDITIONS FROM THE GRILL

Chicken Breast	14	6oz Skirt Steak	24	5 Marinated Shrimp	18
6oz Scottish Salmon	23	60z Rare Ahi Tuna	28	60z New York Steak	30

LUNCH FAVORITES

FRESH SHAVED WHITE TRUFFLE 110

5 grams added to any dish

GRILLED CHICKEN PAILLARD 39

Cauliflower Mashed Potatoes, Pan Roasted Broccolini, Lemon Herb Sauce, Market Salad

BUTTERNUT SQUASH TORTELLINI 39

Maui Soubise, Sage Brown Butter, Brussels Leaves

POLO LOUNGE BURGER 35

Apple-wood Smoked Bacon, California Cheddar, Grilled Onions, Sautéed Mushrooms

Relo Counge WAGYU BURGER 43

House-Ground Wagyu Chuck, Smoked Blue Cheese, Balsamic Onions, Arugula, Tomatoes, Chipotle Aioli

STEAK FRITES 49

Grilled 7oz Skirt Steak, Skinny Fries with Parmesan Herbs, Mixed Greens

FISH TACOS 43

Catch of The Day, Fire Roasted Salsa, Avocado, Cabbage Slaw

POKE BOWL 47

Ahi Tuna, Steamed Rice, Avocado, Pickled Ginger, Daikon Sprouts, Edamame, Radishes Cucumber Salad, Poke Dressing

GRILLED PATAGONIAN SALMON 55

Vegetable Ratatouille, Green Olive and Citrus Relish

CRISPY BRANZINO 60

Seasonal Vegetable Medley, Herbed Potato Confit, Piquillo Pepper Coulis

* Rlo 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.