

Polo Lounge

STARTERS

MARKET VEGETABLE CRUDITE 30

Medley of Market Vegetables, Avocado-Jalapeño Dip

Polo Lounge **AHI TUNA TARTARE 33**

Avocado, Sea Beans, Dukkah Spice, Pine Nuts

OMEGA BLUE KANPACHI SASHIMI 34

Cherry Tomatoes, Radish, Soy-Ginger Vinaigrette

POLO CRAB CAKE 36

Spring Vegetables, White Balsamic-Saffron Vinaigrette

Polo Lounge **STEAK TARTARE 38**

4oz Organic Beef Tenderloin, Classic Garnish, Herb Fries

CHARCUTERIE PLATE 38

Mortadella, Speck, Chorizo Bellota, Rosetti, Seeded Mustard, Green Olives, Pickled Vegetables

1oz RUSSIAN OSETRA CAVIAR 205

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

SOUPS AND SALADS

Polo Lounge **TORTILLA SOUP 18**

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

TOMATO GAZPACHO 18

Avocado, Watermelon, Cucumber, Basil

ELLWOOD CANYON FARM TOMATO SALAD 24

Green Olives, Cucumbers, Feta Cheese, Spring Onion, Red Wine Vinegar

Polo Lounge **CAESAR SALAD 26**

Whole Baby Gem Hearts, Grated Croutons, Parmesan Reggiano

Polo Lounge **McCARTHY SALAD 38**

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

MAINS

Polo Lounge **WAGYU BURGER 42**

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

FARRO PUTTANESCA 42

Heirloom Tomatoes, Tuscan Kale, Mixed Olives, Capers, Herb Oil

LINGUINE ALLA VONGOLE 56

Wild Clams, Anchovy Breadcrumbs, Meyer Lemon, White Wine

LOBSTER TAGLIATELLE 65

Corn, Summer Squash, Tomato Sauce, Basil

JIDORI CHICKEN 60

Potato Confit, French Beans, Curry-Onion Soubise, Chanterelle Mushroom Jus

BAJA STRIPED BASS 59

Local Calamari, Cannellini Beans, Cherry Tomatoes, Salmoriglio Sauce

WILD SCALLOPS 62

Baby Corn, Grilled Zucchini, Summer Bean Medley, Tomato-Olive Emulsion

WILD KING SALMON 65

Summer Squash, Ratatouille, Grilled Scallions, Pimento Vinaigrette

FILET MIGNON 67

Summer Vegetables, Roasted Potatoes, Shishito Peppers, Red Wine Jus

SNAKE RIVER FARMS NEW YORK STRIP 75

Heirloom Tomatoes, Delicata Squash, Smoked Potato Foam, Salsa Verde

Executive chef: Kaleo Adams

Chef de cuisine: Jeromy Sung

Sous chef: Walter Greenwood

Sous chef: Joshua Gray

* *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.