

# Polo Lounge

## DINNER

### STARTERS

#### **1 OZ. CAVIAR**

*RUSSIAN OSSETRA* 225 *IMPERIAL 000* 270  
Potato Blinis, Classic Garnishes

#### **HALF DOZEN OYSTERS** 31

Mignonette, Fresh Horseradish  
Lemon, Cocktail Sauce

#### **BLUEFIN TUNA TARTARE** 37

Black Sesame, Avocado, Spicy Ponzu, Cilantro

#### **HOMEMADE HUMMUS & PITA** 27

Chickpeas, Feta, Tomatoes

#### **HONEYNUT SQUASH SOUP** 22

Duck Confit, Hazelnut, Fried Sage

*Polo Lounge* **TORTILLA SOUP** 19

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

*Polo Lounge* **STEAK TARTARE** 42

4oz Prime Angus Beef Tenderloin  
Classic Accoutrements  
Parmesan French Fries

#### **GRILLED ARTICHOKE** 32

Lemon Aioli, Espelette, Sea Salt

#### **POLO CRAB CAKE** 40

Watercress, Radish, Pickled Mustard Vinaigrette

### SALADS

#### **HEIRLOOM BEET SALAD** 34

Goat Cheese, Candied Walnut  
Late Harvest Apple Vinaigrette

#### **ICEBERG 'WEDGE' SALAD** 32

Organic Cherry Tomato, Applewood Smoked Bacon  
Moody Blue Cheese

#### **CAESAR SALAD** 31

Organic Romaine, Radish, Parmesan Dressing

*Polo Lounge* **McCARTHY SALAD** 39

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

### MAINS

#### **CRISPY ORGANIC TOFU BOWL** 44

Grilled Shiitake, Stir Fry Vegetables  
Scallion-Ginger Rice

#### **AMERICAN WAGYU BURGER** 45

Bacon, Cheddar, Tempura Onion Ring  
Pickles, 'Secret Sauce,' Sriracha Ketchup

#### **MUSHROOM PAPPARDELLE** 46

Black Truffle Butter, 24-Month Parmesan

#### **KING CRAB TAGLIATELLE** 54

House-Made Pasta, Calabrian Chili  
Garlic, Lemon, Basil

#### **RIGATONI BOLOGNESE** 52

Braised Beef Ragu, 24-Month Parmesan

#### **LOBSTER RISOTTO** 66

Butter Poached Maine Lobster Tail  
Sauce Américaine, Organic Arborio  
Parmesan and Mascarpone Cheese

#### **CRISPY SKIN SALMON**

Beluga Lentils, Farmers' Market Fall  
Vegetables and Herbs  
Champagne Beurre Blanc

#### **PAN ROASTED BRANZINO** 56

Classic Ratatouille & Black Olive  
Vinaigrette

#### **ORGANIC CHICKEN PICCATA** 40

Cauliflower, Late Season Toybox Squash  
Lemon Caper Sauce

#### **PRIME FILET MIGNON** 66

Braised Maitake Mushroom, Asparagus  
Red Wine Sauce

#### **SRF WAGYU BEEF NY STRIP** 68

Garlic French Fries  
Cognac Green Peppercorn Sauce

#### **CRUSTED RACK OF LAMB** 66

Carrots, Truffle Fingerling Potato  
Tamarind-Infused Lamb Jus

Executive Chef Michael Santoro | Chef de Cuisine Sebastien Guillemain

*Polo Lounge* Denotes a classic Polo Lounge dish.

*Per the LA Department of Public Health we kindly ask that your seating time be limited to 90 minutes.*

*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.*