

Polo Lounge

STARTERS

1 OZ. CAVIAR

RUSSIAN OSSETRA 225 IMPERIAL 000 270

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

HALF DOZEN OYSTERS 31

Mignonette, Fresh Horseradish, Lemon
Cocktail Sauce

BLUEFIN TUNA TARTARE 37

Black Sesame, Avocado, Spicy Ponzu, Cilantro

TOMATO GAZPACHO 28

Jumbo Lump Crab Meat, Meyer Lemon, Basil

BURRATA 40

Prosciutto San Daniele, Heritage Melon, 25-Year
Balsamic, Basil

HOMEMADE HUMMUS & PITA 27

Chickpeas, Feta, Tomatoes

Polo Lounge **TORTILLA SOUP 19**

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

Polo Lounge **STEAK TARTARE 42**

4oz Prime Beef Tenderloin, Classic Garnish
Herb Fries

GRILLED ARTICHOKEs 32

Lemon Aioli, Espelette, Sea Salt

POLO CRAB CAKE 40

Watercress, Radish, Pickled Mustard Vinaigrette

SALADS

ICEBERG 'WEDGE' SALAD 32

Tomato, Bacon, Bleu Cheese

HOLLYWOOD BOWL 34

Tender Lettuces, Raw and Cooked Vegetables
Bulgur Wheat, Sesame-Miso Vinaigrette

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

POLO CLUB 38

House-Smoked Turkey, Bacon, Lettuce
Tomato, Onion, Swiss, Mayo

AMERICAN WAGYU BURGER 45

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

CRISPY ORGANIC TOFU BOWL 44

Grilled Shiitake, Stir Fry Vegetables
Scallion-Ginger Rice

MUSHROOM PAPPARDELLE 46

Black Truffle Butter, 24-Month Parmesan

RIGATONI BOLOGNESE 52

Braised Beef Ragù, 24-Month Parmesan

FISH TACOS 49

Wild Bass, Avocado, Coriander, Mint
Cucumber, Pickled Green Chili

CRISPY SKIN SALMON 56

Beluga Lentil Stew, Early Fall Root
Vegetables

PAN ROASTED BRANZINO 56

Classic Ratatouille & Black Olive Vinaigrette

SAFFRON POACHED HALIBUT 58

Artichokes, Couscous, Saffron-Red Pepper
Sauce

ORGANIC CHICKEN PICCATA 40

Cauliflower Tabbouleh, Late Season Toybox
Squash, Lemon Caper Sauce

PRIME FILET MIGNON 66

Braised Maitake Mushroom, Asparagus
Red Wine Sauce

SRF WAGYU BEEF NY STRIP 66

Garlic French Fries, Cognac Green
Peppercorn Sauce

SALAD ENHANCEMENTS

Crispy Lemongrass-Chili Tofu 16

5oz Wagyu Strip Steak 24

½ Butter Poached Lobster 22

Five Grilled Shrimp 26

Grilled Una Salmon 20

4oz Rare Bluefin Tuna 22

4oz Prime Tenderloin 24

Chicken Breast 16

Executive Chef Michael Santoro | Chef de Cuisine Sebastien Guillemin

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.