

Polo Lounge

DINNER

STARTERS

1oz CAVIAR

GRAND RESERVE OSSETRA 245

IMPERIAL 000 290

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

HALF DOZEN OYSTERS 39

Mignonette, Fresh Horseradish, Lemon
Cocktail Sauce

SOUP OF THE DAY 22

Chef's Daily Inspired Soup

Polo Lounge **TORTILLA SOUP** 22

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

HOMEMADE HUMMUS CRUDITÉS 36

Seasonal Vegetables, Feta, Espelette Pepper

GRILLED ARTICHOKEs 28

Lemon Aioli, Espelette Pepper, Sea Salt

AHI TUNA TARTARE 39

Avocado, Yuzu Ponzu
Ginger Oil, Gem Lettuce

POLO CRAB CAKE 48

Watercress, Radish, Lemon Aioli
Pickled Mustard Vinaigrette

Polo Lounge **STEAK TARTARE** 52

4oz Prime Beef Tenderloin, Classic Garnish
Herb Fries, Toast Points

SALADS

Polo Lounge **McCARTHY SALAD** 44

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

ANNIVERSARY McCARTHY SALAD 1912

Lobster, Caviar, 24ct Gold Leaves
Keepsake Bernardaud Bowl
Glass of Dom Pérignon, Bottle of Vintage 'P2'

SHAVED BRUSSELS SPROUTS SALAD 42

Apple Pear, Walnuts, Verjus Raisins
Truffle Pecorino Cheese, Lemon Thyme Vinaigrette

BEEF CARPACCIO 35

Sliced Jumbo Beets, Champagne Vinaigrette
Orange Supreme, Candied Almonds, Orange Tofu
Arugula

CAESAR SALAD 32

Organic Romaine, Parmesan Dressing, Croutons

MAINS

CHICKEN PARMESAN 49

Hand-Breaded Chicken Breast
Buffalo Mozzarella, House Marinara
Basil, Pomodoro Spaghetti

RIGATONI BOLOGNESE 56

Braised Beef Ragù, 24-Month Parmesan

RISOTTO 85

Tomato Saffron Risotto, Lobster, Scallops, Shrimp
Mussels, Asparagus, Cherry Tomatoes

SALMON 56

Pan-Seared Salmon Fillet, Harissa Glaze
French Style Beluga Lentils, Root Vegetables
Radish

FILET MIGNON 75

Truffle Potato Au Gratin, Seasonal Mushrooms,
Asparagus, Truffle Zucchini Purée, Red Wine Jus

AMERICAN WAGYU BURGER 45

Caramelized Sherry Onions, White Cheddar
Heirloom Tomato, Arugula, Dijon Aioli

14oz STEAK AU POIVRE 78

Pepper Crusted Prime NY Strip
Brandy Peppercorn Sauce, Crispy Onions

COLORADO LAMB CHOPS 85

Grilled Lamb Chops, Beet-Orange Purée
Garlic-Roasted Crispy Potatoes, Lamb Jus

À La Carte

DOVER SOLE MEUNIÈRE

Brown Butter, Lemon, Capers
95

4oz JAPANESE A5 WAGYU

Pan Seared
190

DRY-AGED TOMAHAWK FOR TWO

Béarnaise, Peppercorn & Chimichurri
195

Brussels Sprouts & Bacon 16

Whipped Potatoes 16

Sautéed Spinach & Garlic 16

Grilled Broccolini 16

Asparagus 18

Sautéed Mushrooms 20

Parmesan Truffle Fries 20

Polo Lounge Denotes a classic Polo Lounge dish.

Please note, a 20% service charge will be added to the bill for 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.