

Polo Lounge

DINNER

STARTERS

1oz CAVIAR

GRAND RESERVE OSSETRA 230

IMPERIAL 000 275

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**

Jidori 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

HEIRLOOM TOMATO SALAD 36

Basil Green Goddess Dressing, Avocado
Summer Flowers

WEDGE SALAD 36

Iceberg Lettuce, Blue Cheese, Bacon Lardons
Cherry Tomatoes, Pickled Shallots
Blue Cheese Dressing

RASPBERRY SALAD 34

Organic Mixed Greens, Goat Cheese
Champagne Raspberry Vinaigrette
Candied Walnuts

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 Ragu, 24-Month Parmesan

LOBSTER LINGUINI 52

Cherry Tomatoes, Heirloom Sweet Peppers
Herb Butter, Scampi Lobster Sauce

PAN SEARED SALMON 56

Zucchini Purée, Roasted Baby Squash
Heirloom Tomato, Citrus Beurre Blanc
Fresh Basil

GRILLED BRANZINO 82

Butterflied Whole Branzino Fillets
Pickled Chili & Herb Pistou, Spring Salad

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 82

Summer Heirloom Squash, Roasted Garlic
Weiser Farmer 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

Corn Esquites 16

Whipped Potatoes 16

Sautéed Spinach & Garlic 16

Grilled Broccolini 16

Asparagus 18

Braised Mushrooms & Thyme 20

Parmesan Truffle Fries 20

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.