

Polo Lounge

STARTERS

Polo Lounge **TORTILLA SOUP 18**

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

TOMATO GAZPACHO 18

Avocado, Watermelon, Cucumber, Basil

HOMEMADE HUMMUS PLATE 22

Grilled Naan, Balsamic Cherry Tomatoes, Cucumbers, Greek Feta

½ DOZEN OYSTERS 27

Ketel One Vodka Mignonette, Fresh Horseradish, Lemon, Cocktail Sauce

Polo Lounge **AHI TUNA TARTARE 32**

Avocado, Sea Beans, Dukkah Spice, Pine Nuts

Polo Lounge **STEAK TARTARE 37**

4oz Organic Beef Tenderloin, Classic Garnish, Herb Fries

1oz RUSSIAN OSETRA CAVIAR 205

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

SALADS

CAESAR 26

Whole Baby Gem Hearts, Grated Croutons, Parmesan Reggiano

HEIRLOOM TOMATO SALAD 28

Watermelon, Charred Avocado, Market Greens, Salsa Verde

WEST HOLLYWOOD 35

Quinoa, Farro, Baby Kale, Spinach, Mizuna, Garbanzo Beans, Hearts of Palm, Cucumbers, Tomatoes, Golden Raisins, Sunflower Seeds, Feta Cheese, Preserved Lemon Vinaigrette

Polo Lounge **McCARTHY 38**

Chicken, Egg, Beets, Tomatoes, Cheddar Cheese, Bacon, Avocado, Balsamic Vinaigrette

LOBSTER NICOISE 52

Garden Of Baby Lettuces, Poached Potatoes, Organic Egg, French Green Beans, Olives, Shaved Radishes, Lemon Whole Grain Mustard Vinaigrette

ADDITIONS FROM THE GRILL

Chicken Breast	13	6oz Skirt Steak	22	5 Marinated Shrimp	16
6oz Atlantic Salmon	22	6oz Rare Ahi Tuna	26	6oz New York Steak	28

LUNCH FAVORITES

POLO LOUNGE BURGER 33

Applewood-Smoked Bacon, California Cheddar, Grilled Onions, Sautéed Mushrooms

Polo Lounge **WAGYU BURGER 42**

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

GRILLED CHICKEN PAILLARD 38

Roasted Potato, French Beans, Market Salad, Lemon and Olive Oil

STEAK FRITES 46

Grilled 7oz Skirt Steak, Skinny Fries with Parmesan Herbs, Mixed Greens

SCOTTISH SALMON 48

Smoked Eggplant, Cherry Tomatoes, Fennel, Yogurt

LINGUINE ALLA VONGOLE 56

Wild Clams, Anchovy Breadcrumbs, Meyer Lemon, White Wine

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.