

Polo Lounge

STARTERS

1OZ 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

HOMEMADE HUMMUS & PITA 27

Chickpeas, Feta, Tomatoes

HONEYNUT SQUASH SOUP 22

Duck Confit, Hazelnut, Fried Sage Leaf

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

HEIRLOOM BEET SALAD 34

Goat Cheese, Candied Walnut
Late Harvest Apple Vinaigrette

ICEBERG 'WEDGE' SALAD 32

Tomato, Bacon, 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

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

KING CRAB TAGLIATELLE 54

Calabrian Chili, Garlic, Lemon, Basil

RIGATONI BOLOGNESE 52

Braised Beef Ragu, 24-Month Parmesan

CRISPY SKIN SALMON 56

Beluga Lentil Stew, Early Fall Root
Vegetables

ORGANIC CHICKEN PICCATA 40

Cauliflower, Late Season Toybox Squash
Lemon Caper Sauce

LOBSTER RISOTTO 66

Butter Poached Tail, Diced Claw
Sauce Américaine, Parmesan

PRIME FILET MIGNON 66

Braised Maitake Mushroom, Asparagus
Red Wine Sauce

SRF WAGYU BEEF NY STRIP 66

Garlic French Fries, Cognac Green
Peppercorn Sauce

CRUSTED RACK OF LAMB 66

Carrots, Truffle Fingerling Potato
Tamarind Infused Lamb Jus

À LA CARTE TO SHARE

Served Family Style, Including Choice of One Side

WHOLE BUTTERFLIED BRANZINO

Mussels, Saffron, Tomatoes, Fennel
120

SLOW-BRAISED SHORT RIB

Malt Jus, Roasted Garlic
130

DRY-AGED RIBEYE 'TOMAHAWK'

Trio of Sauces, Local Salt
155

Creamy Polenta 16

Whipped Potatoes 16

Sautéed Spinach & Garlic

Grilled Broccoli 16

Braised Mushrooms & Thyme 20

Truffle Skinny Fries 20

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.