

Polo Lounge

STARTERS

HOMEMADE HUMMUS & PITA 29

Chickpeas, Feta, Tomatoes

BLUEFIN TUNA POKE 37

Ginger, Soy, Lime

HALF DOZEN OYSTERS 31

Mignonette, Fresh Horseradish, Lemon, Cocktail Sauce

Polo Lounge **STEAK TARTARE 42**

4oz Prime Beef Tenderloin, Classic Garnish, Herb Fries

POLO CRAB CAKE 40

Jicama Slaw, Lemon-Caper Mustard Remoulade

1 OZ. CAVIAR

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

***RUSSIAN OSSETRA* 225**

***IMPERIAL 000* 270**

SOUPS AND SALADS

Polo Lounge **TORTILLA SOUP 21**

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

HOTEL BEL-AIR GARDEN VEGETABLE SOUP 18

Tomato, Market Vegetables, Pistou

CAESAR SALAD 31

Organic Romaine, Radish, Pea Tendrils, 24 Month Parmesan

Polo Lounge **McCARTHY 43**

Romaine, Grilled Chicken, Organic Eggs, Beets, Tomatoes, Cheddar
Smoked Bacon, Avocado, Balsamic Vinaigrette

MAINS

TOMATO CAVATELLI 56

Arrabiata Sauce, Eggplant, Castelrosso Cheese

RIGATONI BOLOGNESE 56

Braised Veal and Beef Ragu, 24 Month Parmesan

CARAMELIZED SCALLOPS 64

Corn, Chanterelles, Lima Bean Succotash

CRISPY SKIN SEABASS 62

Summer Squash, Baby Leeks, Romesco Sauce

VEAL MILANESE 64

Arugula, Tomato, Parsley, Caper

FRIED CHICKEN 58

Rainbow Chard, Homemade Biscuit, Hot Sauce

MAINE LOBSTER RISOTTO 68

Half Lobster, Sauce Américaine, Basil

Polo Lounge **AMERICAN WAGYU BEEF BURGER 45**

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

PEPPERCORN-CRUSTED NY STRIP 66

Thick Cut Fries, Peppercorn Sauce, Watercress

PRIME FILET MIGNON 68

'Twice Baked Potato', Sauce Bordelaise

CALIFORNIA LAMB CHOPS 68

Crispy Artichokes, Fava Bean-Mashed Potatoes, Castelvetro Olive-Scented Jus

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.