

POLO

STEAKHOUSE

SMALL BITES

Fresh Oysters <i>GF</i>	25/50
6 or 12 Oysters, Smoked Green Apple Mignonette, House Fermented Cocktail Sauce	
Caviar Service <i>GF*</i>	MP
Chopped Egg, Chive, Shallots, Dill, Crème Fraîche, Bread Crisp	
King Crab & Shrimp Cocktail <i>GF</i>	38
Alaskan King Crab, Tiger Prawns, Fermented Cocktail Sauce, Lemon	
Ikejime Tuna Crudo <i>GF</i>	26
Fresh Grated Wasabi, Shiso	
Bluefin Tuna Otoro <i>GF</i>	48
Shiso, Fresh Grated Wasabi, Uni, Paddlefish Caviar	
Prime Angus Tartar <i>GF*</i>	26
Golden Custard Egg, Caper Berry, Horseradish, House Sourdough	
Maryland Lump Crab Cake	26
Jumbo Lump Crab, Watercress, Fennel, Dill-Cucumber Yogurt	
Polo Pulpo <i>GF</i>	22
Spanish Octopus, Chorizo-Paprika Oil, Watermelon Radish, Preserved Lemon	
Escargot os de Boeuf	25
Bone Marrow Herb Butter, Toasted Breadcrumbs, Fresh Garlic, Demi Baguette	

SOUP AND SALAD

Gazpacho <i>GF</i>	12
Tomato, Cucumber, Red Bell Pepper, Carrot, Pickle, Blackening Spice	
Oxtail Consommé <i>GF</i>	12
Sherry Wine, Sweet Onion, Toasted Gruyère Crisp	
Corleone <i>GF*</i>	16
Chicory Caesar Salad, Parmesan, Anchovy, Grissini	
Barzini <i>GF*, V</i>	16
Gem Lettuce, Cucumber, Tomato, Crispy Onion, Bleu cheese	
Roasted Beets & Burrata <i>GF*, V</i>	16
Beet & White Chocolate Terrine, Pistachio, Goat Cheese, Truffle Oil, Grissini	

LAND & SEA

"Buffalo" Scallops <i>GF*</i>	52
Tempura Cauliflower, Fermented Fresno Chili, Pork Belly	
Apolonia's Salmon <i>GF*</i>	42
Watercress, Pomegranate, Crispy Potato, King Trumpet Mushroom, Béarnaise	
Alaskan Halibut <i>GF</i>	46
Beluga Lentils, Slow Egg, Bok Choy, Herb Beurre Blanc	
Rock Lobster	142
Lobster Espuma, Micro Cornbread, Lobster Roe Butter, Tabiko Caviar	
Jumbo Tiger Prawns	42
Herb Pesto Rub, Farro, Coconut Oil, Charcoal Oil, Herb Beurre Monté	
Michael's Zuppa di Pesce	59
White Fish, King Crab, Scallop, Mussel, Blue Cristal Prawn, Chorizo Oil, Beurre Monté	
Polo Poulette <i>GF</i>	38
Stone Ground Polenta, Roasted Root Vegetables, Fresno Chili Sauce, Jus Poulette	

SIDES

Mushrooms <i>GF, V*</i>	15
Butter, Herbs, Bordelaise	
Steamed Asparagus <i>GF, V</i>	12
Hollandaise	
Broccolini <i>GF, V</i>	9
Temecula Olive Oil, Chili Flakes, Garlic	
Spinach Rockefeller <i>V</i>	15
Béchamel, Pecorino Romano, Bread Crumb	
Sweet Corn <i>GF, V</i>	15
Butter, Cracked Pepper, Fines Herb	
Yukon Potato Purée <i>GF, V</i>	12
Butter, Butter, More Butter, Some Potatoes	
Russet Baker <i>GF, V</i>	12
Chive, Bacon, Butter, Crème Fraîche	
Truffle Pommes Dauphine <i>V</i>	13
Truffle, Pâte à Choux, Russet Potato,	
Kennebec Fries <i>GF, V</i>	8
House Fermented Ketchup	

FROM THE GRILL

Rib Steak

Bone-In Ribeye, USDA Prime	16oz	92
Bone-In Ribeye, American Wagyu, Red Top Farms, IA	16oz	110
Boneless Ribeye, Washugyu, Lindsay Ranch, OR	16oz	85

Tenderloin

Filet Mignon, USDA Prime	8oz	52
Filet Mignon, USDA Prime	10oz	64
Filet Mignon, American Wagyu, Red Top Farms, IA	12oz	72

Strip & Other Cuts

New York Strip, American Wagyu, Red Top Farms, IA	14oz	78
Flat-Iron Steak, American Wagyu, Red Top Farms, IA	8oz	45
Berkshire Pork Chop, Red Top Farms, IA	10oz	42
Lamb Rack, Queensland, NZ	16oz	60

ADD ONS

Lobster Tail 75
Scallops 20

California Spot Prawns 18
King Crab Leg 20

SAUCES

Sauce Béarnaise 7

Sauce Bordelaise 7

Jus Poulette 7

Sauce Demi-Glace 7

Executive Chef
Judd Canepari

Sous Chef
Vaz Bagdasarov

General Manager
Michael Pickering

Sommelier
Feliciano Perez