

POLO

STEAKHOUSE

THE POLO LOUNGE

Happy Hour Available From 4:30PM to 6:30PM
\$8 Well Drinks, \$12 Well Cocktails During Happy Hour

CLUBHOUSE DRINKS

	Happy Hour	
Prosecco – Clara C “Fiori di Prosecco Brut” NV	10	13
Rosé – Château La Borie Provence 2021	10	13
Txakolina – Bodega Katkiña Bilbao 2022	11	14
Sauvignon Blanc – Quivira Sonoma County 2022	10	13
Chardonnay – Witch Creek Monterey County 2021	9	12
Chardonnay – Cave des Grands Crus Pouilly-Vinzelles 2021	12	15
Merlot – Witch Creek Lodi 2020	9	12
Pinot Noir – Lawson’s Dry Hill “Reserve”, Marlborough 2020	12	15
Red Blend – Villa Creek “Cherry House”, Paso Robles 2020	13	16
Bordeaux Blend – The Paring North-Central Coast 2019	14	17
Polo's Metropolis	12	16
Tito's, Aperol, Rosé Syrup, Lime, Grapefruit		
The English Coaster	12	16
Cucumber Infused Ford's Gin, Curaçao, Celery Bitters, Lime, Sea Salt		
Puerto Punch	12	16
Real Del Valle Blanco Tequila, Grenadine, Ginger Syrup, Lime, Pineapple		
Fashionably New	12	16
Four Roses Bourbon, Amaro Montenegro, Black Walnut Bitters		
Polo's Sangría Dry Red Wine, Orange Juice, Secret Recipe	9	12
Mother Earth “Tierra Madre”, Mexican Lager, 5%	6	8

POLO

STEAKHOUSE

DINNER IN THE LOUNGE

	Happy Hour	
Charcuterie Board	25	30
Selection of Cured Meats and Cheeses, Grilled Bread, Nuts & Fruit, Honeycomb		
Crispy Brussels Sprouts	12	16
Chorizo Bilbao, Parmesan, Pomegranate Balsamic Reduction		
Polo Pulpo	21	26
Spanish Octopus, Romesco, Potato, Arugula, Charred Lemon		
Salmon Belly	18	23
Risotto, Petit Cilantro, Remoulade, Chive Oil		
Pacific Prawns	32	45
Mascarpone Polenta, Baby Spinach, Fermented Fresno Chile, Roasted Garlic		
Polo Quesadilla	14	18
Chef's Daily Creation, Ask Server		
Orecchiette Pasta	20	25
Prime Short Rib, Oven Dried Tomatoes, Spinach, Parmesan, Cream		
½ Mary's Chicken	32	43
Celeriac Purée, Crispy Brussels, Bacon Lardon, Red Pepper Coulis		
Polo Burger	18	22
Gruyere, Secret Sauce, Pickles, Tomato, Iceberg		
Filet Sliders	21	26
Black Angus Filet, Balsamic Onions, Dijon Aioli, Fig Jam		
Frites Bourguignon	15	20
House Frites, Beef Tips, Mushrooms, Bacon, Gruyere, Bordelaise		
4oz Petit Filet Mignon	25	30
Yukon Gold Potato Purée, Roasted Mushrooms, Bordelaise		
Steak Frites	30	40
New York, House Frites, Petite Salad, Au Poivre Sauce		
New Zealand Rack of Lamb	34	50
Pistachio Pesto Crust, Yukon Potato Purée, Charred Broccolini, Chimichurri		