

POLO

STEAKHOUSE

THE POLO LOUNGE

Happy Hour Available From 4:30PM to 6:30PM
\$9 Well Drinks, \$13 Well Cocktails During Happy Hour

CLUBHOUSE DRINKS

	Happy Hour	
Rosé Crémant de Limoux – J. Laurens “Brut”, NV	11	14
Rosé – Sandar & Hem “Bates Ranch”, Santa Cruz Mountains 2022	11	14
Albariño – Bico da Ran Rias-Baixas-Spain 2022	12	15
Chenin Blanc – Denis Meunier “Silex”, Vouvray 2021	11	14
Verdejo – Barco del Corneta “Cucú”, Castilla y León-Spain 2022	12	15
White Blend – Château Pégau “Lône”, Côtes-du-Rhône 2022	11	14
Pinot Noir – Kanzler Russian River Valley 2021	16	19
Red Blend – Alta Colina “Downslope Red”, Paso Robles 2020	13	16
Malbec – Catena Zapata “Francis Mallmann Collection”, Mendoza 2021	14	17
Syrah – Lerner “Transverse”, Santa Barbara County 2018	12	15
Milan Spritz	13	17
Carpano’s Bitter Liqueur & Antica Vermouth, Prosecco, Club Soda, Muddled Orange		
Polo’s Metropolis	13	17
Tito’s, Aperol, Rosé Syrup, Lime, Grapefruit		
The English Coaster	13	17
Cucumber Infused Ford’s Gin, Curaçao, Celery Bitters, Lime, Sea Salt		
Fashionably New	13	17
Four Roses Bourbon, Amaro Montenegro, Black Walnut Bitters		
Polo’s Sangría Dry Red Wine, Orange Juice, Secret Recipe	11	14
Belgian White Ale – Avery “White Rascal”, 5.6%	7	9

Our Happy Hour/Lounge Menu is served exclusively at the Bar & Lounge and is not available during Holidays and/or festive days. Happy Hour is first come first served basis.



STEAKHOUSE

DINNER IN THE LOUNGE

	Happy Hour	
Charcuterie Board	26	31
Selection of Cured Meats and Cheeses, Grilled Bread, Nuts & Fruit, Honeycomb		
Gnudi	18	22
Leek Soubise, Chanterelle, Pancetta, Radish, English Pea		
Crispy Brussels Sprouts	14	18
Bacon, Parmesan, Pomegranate Balsamic Reduction		
Hamachi Crudo *	19	24
Charred Pineapple Aguachile, Red Onion, Cucumber, Jalapeño		
Spanish Octopus	21	26
Romesco, Potato, Chorizo, Arugula, Charred Lemon		
Thai Curry Mussels	18	24
Cilantro, Basil, Lime, Grilled Bread		
Lobster Roll	19	25
Maine Lobster, Chipotle Aioli, Fried Avocado, Cilantro. Side Salad		
Porcini Crusted Wagyu Carpaccio *	19	24
Chanterelle, Parmigiano, Watercress, Black Truffle		
Prime Short Rib Pasta	21	26
House Pappardelle, Oven Dried Tomatoes, Spinach, Parmesan, Cream		
Polo Burger	20	24
White Cheddar, Garlic Aioli, Tomato Bacon Jam, Crispy Onions, Arugula		
Frites Bourguignon	16	21
House Frites, Beef Tips, Mushrooms, Bacon, Gruyere, Bordelaise		
4oz Petit Filet & Wedge	26	35
Iceberg, Oven Dried Tomato, Blue Cheese Dressing, Red Onion		
4oz Petit Filet Mignon	26	35
Potato Purée, Roasted Mushrooms, Bordelaise		
½ New Zealand Rack of Lamb	24	32
Pistachio Pesto Crust, Potato Purée, Charred Broccolini, Chimichurri		

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. Before placing your order please inform us if anyone in your party has a food allergy or dietary restrictions.*