
SPECIALTY COCKTAILS

Spritzzy Spritz	\$16
Bruto Americano, Giffard Pamplemousse, Prosecco, Soda	
Polo's Metropolis	\$16
Tito's, Aperol, Rosé Syrup, Lime, Grapefruit	
The English Coaster	\$16
Cucumber Infused Ford's Gin, Curaçao, Lime, Sea Salt, Celery Bitters	
Puerto Punch	\$16
Lunazul Blanco Tequila, Grenadine, Ginger Syrup, Lime, Pineapple	
Not My Tie	\$16
Flor de Caña 7 Year Old Rum, Carpano, Orgeat, Lime, Pineapple	
Strawberry Crush	\$16
Four Roses Bourbon, Strawberry Syrup, Lemon, Mint, Club Soda	
Cynarita	\$16
Gran Centenario Añejo Tequila, Cynar, Campari	
Man With a Hat On	\$16
Templeton Rye, Carpano Antica Formula, Averna, Orange Bitters	
Smoking Bandido	\$16
Basil Infused Del Maguey Vida Mezcal, Agave Nectar, Angostura Bitters	
Fashionably New	\$16
Old Forrester, Amaro Montenegro, Black Walnut Bitters	

NON-ALCOHOLIC COCKTAILS

Tropic Thunder	\$8
Cranberry, Coco Lopez, Sprite	
Unleaded Mule	\$8
Lime, Ginger Syrup, Ginger Beer	
Fruit Basket	\$8
Lemon, Orange, Pineapple, Grenadine, Soda	

BEER

Society , "Light Beer", Lager, 4.5%	\$8
Pizza Port , "Swami's", West Coast IPA, 6.8% (16oz)	\$9
Stone Brewing , Hazy IPA, 6.7%	\$8
Modern Times , "Fortunate Islands", Pale Ale, 5% (16oz)	\$9
Abnormal Beer Co. , Mocha Stout, 5.1%	\$8
Bivouac , "Albright", Pear Cider, 6.0%	\$8
Bitburger , "Drive", Pilsner, 0.0% (NA)	\$8

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
Slow Poached 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, Wasabi, Soy, 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, Fingerling Potatoes	
Escargot os de Boeuf	25
Bone Marrow Herb Butter, Toasted Breadcrumbs, Fresh Garlic, Demi Baguette	

SOUP AND SALAD

New England Clam Chowder	12
Manilla Clams, Yukon Gold Potatoes, Leeks, Puff Pastry	
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
White Chocolate, Pistachio, Goat Cheese, Truffle Oil, Grissini	
Bread Service	6
A Selection of House-Made Bread with Cultured Butter	

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	
Pacific Striped Bass <i>GF</i>	46
Beluga Lentils, Slow Egg, Bok Choy, Herb Beurre Blanc	
Jumbo Tiger Prawns	42
Herb Pesto Rub, Farro, Coconut Oil, Herb Beurre Monté	
Michael's Zuppa di Pesce	59
White Fish, King Crab, Scallop, Mussel, Tiger Prawn, Chorizo Oil, Beurre Monté	
Braised Short Rib Wellington	42
Jamon Iberico, Mushroom Duxelle, Root Vegetable, Demi-Glace, Gremolata	

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
Béchalme, 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 Pommès 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

Eye of Rib, American Wagyu, Snake River Farms, ID	10oz	84
Bone-In Ribeye, USDA Prime	16oz	92
Split Bone Ribeye, Washugyu, Lindsay Ranch, OR	16oz	110
Boneless Ribeye, American Wagyu, Red Top Farms, IA	16oz	85

Tenderloin

Filet Mignon, USDA Prime	8oz	52
Filet Mignon, USDA Prime	10oz	64
Filet Mignon, American Wagyu, Red Top Farms, IA	12oz	90

Strip & Other Cuts

New York Strip, American Wagyu, Red Top Farms, IA	14oz	78
New York Strip, USDA Prime	17oz	72
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