

POLO

STEAKHOUSE



Welcome to Polo Steakhouse in beautiful Carlsbad, California. Our restaurant represents a new chapter in the iconic building's history. Since its inception in 2005, West Steak & Seafood set the standard for high-end dining in coastal North County. Now under the leadership of local restaurateur Mayur Pavagadhi, Polo Steakhouse aims to build upon that legacy and introduce a fresh interpretation of an American Steakhouse. Our approach blends tradition with innovation to create a dining experience that is both familiar and exciting.

Welcome

General Manager
Executive Chef
Sous Chef

Feliciano Pérez
Ryan Gilbert
Andrew Houston



STEAKHOUSE

STARTERS

Caviar Service Osetra Siberian	MP
Chopped Egg, Chives, Brunoise Shallots, Dill, Crème Fraîche, Capers, Blini	
Fresh Oysters 6/12	25/50
Smoked Green Apple Mignonette, House Cocktail Sauce, Lemon	
Seared Ahi	26
Togarashi Crust, Grapefruit Ponzu, Avocado Mousse, Jalapeño, Sesame Seeds	
Maryland Lump Crab Cake	26
Harissa Remoulade, Petite Herb Salad, Meyer Lemon Citronette	
Spanish Polo Pulpo	26
Spanish Octopus, Almond Romesco, Fingerling Potatoes, Arugula, Charred Lemon	
North Atlantic Diver Scallops	35
Guajillo & Banana Mole, Citrus Risotto, Micro Cilantro	
Shrimp Cocktail	32
Pacific White Prawns, Avocado Mousse, Cocktail Sauce, Lemon	
Bone Marrow	25
Petite Herb Salad, Charred Focaccia, Chorizo Oil	
Escargot os de Boeuf	26
Bone Marrow Herb Butter, Toasted Breadcrumbs, Fresh Garlic, Demi Baguette	

SOUP AND SALAD

Butternut Squash Soup	12
Sourdough Croutons, Charred Apples & Fennel	
Lobster Bisque	19
Australian Lobster, Cognac Cream, Petite Herbs	
Caesar	16
Tomato Confit, Parmesan, Anchovy, Crostini	
Autumn Salad	17
Baby Lettuce, Bacon, Candied Walnuts, Blue Cheese, Beet Purée, Apple & Cranberry	
Polo Wedge	17
Baby Iceberg, Oven Dried Tomato, Crispy Prosciutto, Blue Cheese, Buttermilk Dressing	
Burrata	17
Rainbow Heirloom Tomatoes, Avocado Mousse, Arugula, Pink Peppercorn	
Bread Service	6
A Selection of Artisanal Bread, Cultured Butter	



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COMPOSED

Pacific Prawns	47
Mascarpone Polenta, Baby Spinach, Fermented Fresno Chile, Roasted Garlic	
Local White Seabass	48
Red Beet Risotto, Baby Rainbow Carrots, Ginger-Jalapeño Emulsion	
Tofino River Salmon	48
Potato Purée, Haricot Vert, Dried Tomato, Chili Flakes, Capers Brown Butter	
Lobster Tail	75
8oz East Coast Lobster Tail, Pommes Chateaux, Asparagus, Beurre Monté, Pea Tendrils	
Jidori Chicken Airline Breast	43
Celeriac Purée, Crispy Brussels, Bacon Lardon, Buerre Monté, Red Pepper Coulis	
Berkshire Pork Tomahawk	58
White Bean and Fresno Chile Purée, Chorizo Bilbao, Micro Mirepoix, Cherry Demi	
Petite Filet	60
6oz Black Angus Filet Mignon, Steamed Asparagus, Mashed Potatoes, Demi-Glace	
Wagyu Short Rib	45
Yukon Potato Purée, Crudité, Feta, Salsa Verde, Chorizo Oil	
New Zealand Rack of Lamb	48
Pistachio Pesto Crust, Yukon Potato Purée, Charred Broccolini, Chimichurri	

SIDES

Seasonal Vegetables Butter, Fresh Herbs	11
Broccolini Cold Pressed Olive Oil, Maldon Salt	10
Green Beans Shallots, Garlic, Butter	12
Steamed Asparagus Cold Pressed Olive Oil, Maldon Salt	12
Spinach Rockefeller Béchamel, Pecorino Romano, Panko	15
Crispy Brussels Sprouts Chorizo Bilbao, Parmesan, Pomegranate Balsamic Reduction	12
Mushrooms Mushroom Medley, Butter, Bordelaise, Herbs	15
Pommes Chateaux Heirloom Potato Confit, Cultured Butter, Fines Herbs	13
Yukon Gold Potato Purée Butter, Herbs, Cream	10
Idaho Bake Potato Chives, Bacon, Butter, Crème Fraîche	12
Kennebec Fries Fines Herbs, House Ketchup	10
Truffle Fries Black Truffle Oil, Parmesan, House Ketchup	15

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FROM THE GRILL

- Choice of Asparagus, Broccolini, Potato Purée, Kennebec Fries or Green Beans -

Rib Steak

Bone-In Ribeye USDA Prime	16oz	89
Boneless Ribeye Carrara 640, Australian Wagyu	16oz	98
Boneless Ribeye Black Angus	16oz	70
Tomahawk Black Angus	32oz	125

Tenderloin

Filet Mignon USDA Prime	8oz	55
Bone-In Filet Mignon Black Angus	16oz	105

More Signature Cuts

Boneless New York Dry-Aged 28 Day USDA Prime	16oz	75
Porterhouse Black Angus	24oz	85

- SAUCES -

- Sauce Trio 12-

Au Poivre	5
Bearnaise	5
Bordelaise	5
Chimichurri	5
Demi-Glace	5
Guajillo Banana Mole	5
Cherry Chardonnay Demi-Glace	5

- ADD ONS -

East Coast Lobster Tail	60
3 U-10 Diver Scallops	25
2 Pacific White Prawns	18
"Point Reyes" Blue Cheese Crust	5

DESSERT

New York Cheesecake Peanut Butter Glaze, Chocolate Drizzle, Cashew Brittle	12
Dutch Chocolate Bread Pudding Caramel, Vanilla Gelato, Luxardo Cherry	12
Crème Brûlée Custard, Turbinado, Berries	12
Key Lime Tart Graham Crust, Salted Caramel, Chantilly Cream	12
Bananas Foster Caramelized Banana, Vanilla Gelato, Almond Tuille	12
Ice Cream & Sorbet Chocolate, Vanilla. Blood Orange Sorbet	8