



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

POLO COCKTAILS

High Stakes Cadillac	135
Clase Azul Añejo, Grand Marnier, Agave, Lime	
THE Old Fashioned	30
Uncle Nearest 1856 Bourbon, Sugar Cube, Angostura Bitters	
Robert P. Roy	75
The Macallan 18, Antica Formula Vermouth, Angostura Bitters	
Polo's Metropolis	16
Tito's, Aperol, Rosé Syrup, Lime, Grapefruit	
The English Coaster	16
Cucumber Infused Ford's Gin, Curaçao, Celery Bitters, Lime, Sea Salt	
Summer's Kiss	17
The Botanist Gin, St. Germain, Cointreau, Lemon, Absinthe Rinse	
Not My Tie	16
Appleton Estate Rum, Carpano, Orgeat, Lime, Pineapple	
Thyme Is Money	16
Madre Mezcal, RDV Tequila, Jalapeño/Thyme Shrub, Curacao, Lime	
Puerto Punch	16
Real Del Valle Blanco Tequila, Grenadine, Ginger Syrup, Lime, Pineapple	
Sunset Crush	16
Four Roses Bourbon, Passionfruit, Strawberry, Lemon, Mint	
Fashionably New	16
Four Roses Bourbon, Amaro Montenegro, Black Walnut Bitters	
Man With a Hat On	16
Templeton Rye, Carpano Antica Formula, Averna, Orange Bitters	

NON-ALCOHOLIC

"Phony Negroni" by St. Agrestis	12
Bitter Rose Grapefruit Rosemary Syrup, Grapefruit, Lime, Tonic	8
Unleaded Mule Ginger Syrup, Ginger Beer, Lime	8
Fruit Basket Lemon, Orange, Pineapple, Grenadine, Soda	8
Tiki Dreamsicle Strawberry Mint Syrup, Pineapple, Cranberry, Lime, Soda	8
Tropic Thunder Cranberry, Coco Lopez, Sprite	8
Mexican Soda Coke, Diet Coke, Sprite	6

WINES BY THE GLASS



Rosé Champagne – Billecart-Salmon Brut NV	45
Chardonnay – Kistler “Les Noisetiers”, Sonoma Coast 2021	34
GSM – Domaine Paul Autard Châteauneuf-du-Pape 2020	25
Bordeaux Blend – Justin Vineyards “Isosceles”, Paso Robles 2019	39
Bordeaux Blend – Cain Vineyards “Five”, Spring Mountain District-Napa 2006	55
Cabernet Sauvignon – CADE Howell Mountain-Napa 2019	45



The Coravin Preservation System replaces the empty space of a poured bottle with pure argon gas to protect the wine from oxidation.

Sparkling

Prosecco – Clara C “Fiori Brut”, Prosecco NV	13
Rosé Crémant de Loire – Château Moncontour “Brut” NV	14
New World Sparkling – Sandhi “Blanc de Blancs Brut”, Santa Rita Hills 2015	18
Champagne – Louis de Sacy “Grand Cru Brut”, Verzy NV	26

Rosé / Orange

Rosé (Grenache) – Château La Borie Provence 2021	13
Orange (Ribula) – Guerila Vipava Valley/Slovenia 2021	15

Whites

Moscato D’Asti – Agricola Poggio “Solilú”, Piedmonte 2022	12
Txakolina – Bodega Katkiña Bilbao 2022	14
Pinot Grigio – De Stefani “DS”, Friuli 2021	12
Chenin Blanc – Denis Meunier “Silex”, Vouvray 2021	15
Sauvignon Blanc – Domaine De L’Ermitage Manetou-Salon/Loire 2022	14
Sauvignon Blanc – Quivira Sonoma County 2020	12
Chardonnay – Trinitas Napa Valley 2021	14
Chardonnay – Cave des Grands Crus Pouilly-Vinzelles 2021	15
Chardonnay – Plumpjack “Reserve”, Napa Valley 2021	25

Reds

Pinot Noir – Jean Chartron “Vieilles Vignes”, Burgundy 2018	18
Pinot Noir – Lawson’s Dry Hills “Reserve”, Marlborough 2017	15
Pinot Noir – Kanzler Russian River Valley 2021	22
Nebbiolo – Mainerdo “Regretè”, Serralunga D’Alba-Barolo 2015	21
Montepulciano – Ciù Ciù “Gotico”, Piceno-Marche 2017	14
Tempranillo – Altanza “Gran Reserva”, Rioja 2015	16
GSM – Jiménez-Landi “El Corralón”, Sierra de Gredos-Madrid 2020	14
Red Blend – Villa Creek “Cherry House”, Paso Robles 2020	16
Bordeaux Blend – Château Condat St.-Émilion 2018	19
Bordeaux Blend – Cain Vineyards “Cuvee NV12” Napa Valley 2011+12	17
Cabernet Sauvignon – Domus Aurea “Peñalolén”, Maipo-Chile 2019	15
Cabernet Sauvignon – Keenan Napa Valley 2019	24

BEER

Societe “Light Beer”, Lager, 4.5%	8
Mother Earth “Tierra Madre”, Mexican Lager, 4.5%	8
Coronado “Salty Crew”, Blonde Ale, 4.5%	8
Pizza Port “Swami’s”, West Coast IPA, 6.8% (16oz)	9
Stone Brewing Hazy IPA, 6.7%	8
Made West Pale Ale, 5.6% (16oz)	9
Julian Hard Cider “Harvest Apple”, Apple Cider, 6.9%	8
Juneshine Strawberry/Kiwi Crush, Hard Kombucha, 6.0%	10
Best Day Brewing “Kölsch”, 0.0% (N/A)	8



STEAKHOUSE

STARTERS

Caviar Service Osetra Siberian	MP
Chopped Egg, Chives, Brunoise Shallots, Dill, Crème Fraîche, Capers, Blini	
Fresh Oysters 6/12	22 / 40
Classic Mignonette, House Cocktail Sauce, Lemon	
Togarashi Crusted Ahi	26
Grapefruit Ponzu, Avocado Mousse, Jalapeño, Radish	
Maryland Lump Crab Cake	26
Harissa Remoulade, Petite Herb Salad, Meyer Lemon Citronette	
Spanish Polo Pulpo	26
Spanish Octopus, Romesco, Potato, Arugula, Charred Lemon, Chorizo	
North Atlantic Diver Scallops	35
Guajillo & Banana Mole, Citrus Risotto, Micro Cilantro	
Shrimp Cocktail	26
Pacific White Prawns, Avocado Mousse, Cocktail Sauce, Lemon	
Bone Marrow	25
Petite Herb Salad, Charred Focaccia, Chorizo Oil	
Escargot os de Boeuf	15 / 26
Bone Marrow Herb Butter, Toasted Breadcrumbs, Fresh Garlic, Demi Baguette	

SOUP AND SALAD

Lobster Bisque	19
Lobster, Cognac Cream, Petite Herbs	
Caesar	16
Tomato Confit, Parmesan, Anchovy, Crostini	
Beet Salad	17
Baby Beets, Kale, Whipped Mascarpone, Asian Pear, Pistachio ,Citrus Vin	
Polo Wedge	17
Iceberg, Oven Dried Tomato, Candied Bacon, Blue Cheese Dressing, Red Onion	
Bread Service	5 / 10
A Selection of Artisanal Bread, Cultured Butter	

SIDES

Broccolini Cold Pressed Olive Oil, Maldon Salt	10
Green Beans Shallots, Garlic, Butter	12
Steamed Asparagus Cold Pressed Olive Oil, Maldon Salt	12
Crispy Brussels Sprouts Chorizo Bilbao, Parmesan, Balsamic Reduction	12
Mushrooms Mushroom Medley, Bordelaise, Herbs	15
Yukon Gold Potato Purée Herbs	10
Idaho Bake Potato Chives, Bacon, Butter, Crème Fraîche	12
Kennebec Fries Fines Herbs, Garlic Aioli	10

POLO

STEAKHOUSE

FROM THE GRILL

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

Filet Mignon – USDA Prime	8oz	58
Filet Mignon – USDA Prime (Ask for Availability)	12oz	76
Porterhouse – USDA Prime	24oz	80
Wagyu New York –Margaret River Bms 5-6, Australia	14oz	82
Bone-In Ribeye – USDA Prime	16oz	95
Wagyu Ribeye – IconXB Bms 6-7, Australia	16oz	98
Tomahawk Ribeye – USDA Prime	32oz	145

- SAUCES -

- Sauce Trio 12-
Au Poivre 5
Bearnaise 5
Bordelaise 5
Chimichurri 5

- ADD ONS -

Lobster Tail 60
3 U-10 Diver Scallops 25
3 Pacific White Prawns 20
Roasted Garlic Blue
Cheese Crust 7

COMPOSED

Pacific Prawns	45
Mascarpone Polenta, Baby Spinach, Fermented Fresno Chile, Roasted Garlic	
Daily Catch	47
Red Beet Risotto, Roasted Vegetables, Ginger-Jalapeño Emulsion	
Tofino River Salmon	45
Potato Purée, Haricot Vert, Dried Tomato, Caper Brown Butter Sauce	
½ Mary's Chicken	43
Celeriac Purée, Crispy Brussels, Bacon Lardon, Buerre Monté, Red Pepper Coulis	
Wagyu Short Rib	45
Mashed Potatoes, Mushroom Medley, Demi-Glace, Micro Greens	
New Zealand Rack of Lamb	50
Pistachio Pesto Crust, Yukon Potato Purée, Charred Broccolini, Chimichurri	