

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	
La Casa Dei Fiori "Cuvée 77", Extra Dry, Prosecco NV	10	13
Mirabeau "Pure", Rosé, Provence 2022	12	15
Bodega Katkiña Hondarribi Zuri, Txakolina-Spain 2022	11	14
Babich "Black Label", Sauvignon Blanc, Marlborough 2022	12	15
Round Hill Chardonnay, California 2021	9	12
Cave des Grands Crus Chardonnay, Pouilly-Vinzelles 2021	12	15
Witch Creek Merlot, Lodi 2020	8	11
Roco "The Stalker", Pinot Noir, Willamette Valley 2021	12	15
Trinitas "Old Vine Cuvée", Red Blend, Mendocino 2016	13	16
Collier Creek Cabernet Sauvignon, Lodi 2021	10	13
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

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DINNER IN THE LOUNGE

	Happy Hour	
Crispy Brussels Sprouts	12	16
Chorizo Bilbao, Parmesan, Pomegranate Balsamic Reduction		
Polo Pulpo	21	26
Spanish Octopus, Romesco, Fingerling Potatoes, Arugula, Charred Lemon		
Salmon Belly	18	23
Petit Cilantro, Remoulade, Risotto, Chive Oil		
Pacific Prawns	29	39
Mascarpone Polenta, Baby Spinach, Fermented Fresno Chile, Roasted Garlic		
Polo Quesadilla	12	16
Chef's Daily Creation, Ask Server		
Jidori Chicken Airline Breast	32	43
Celeriac Purée, Crispy Brussels, Bacon Lardon, Buerre Monté, Red Pepper Coulis		
Orecchiette Pasta	20	25
Wagyu Short Rib, Oven Dried Tomatoes, Spinach, Parmesan, Cream		
Polo Burger	18	24
Short Rib, Ribeye, Gruyère, Secret Sauce, Heirloom Tomato, Fries		
Filet Sliders	21	26
Black Angus Filet, Balsamic Onions, Dijon Aioli, Fig Jam, Fries		
Frites Bourguignon	15	20
House Frites, Beef Tips, Mushrooms, Bacon Lardon, Gruyere, Red Wine Dem		
4oz Petit Filet Mignon	23	30
Yukon Gold Potato Purée, Smoked Mushrooms Medley, Bordelaise		
Steak Frites Au Poivre	35	46
Black Angus Rib-Eye, House Frites, Petite Arugula, Au Poivre Sauce		
New Zealand Rack of Lamb	33	46
Pistachio Pesto Crust, Yukon Potato Purée, Charred Broccolini, Chimichurri		