

POLO

STEAKHOUSE

SMALL BITES

Fresh Oysters	25/50
Half dozen or dozen with aged fruit vinegar, cocktail sauce, lemon, black pepper	
Caviar Santino 1oz Osetra or Siberian	MP
Chopped egg, chive, shallots, dill, creme fraiche, buckwheat crisp	
King Crab & Shrimp Cocktail <i>GF</i>	42
Bristol bay king crab, prawns, fermented cocktail sauce, lemon	
Crudo Sashimi	26
Seasonal sustainable sashimi, fresh wasabi, Japanese mint	
Catalina Otoro	48
Fatty ahi Belly, Japanese mint, fresh wasabi, uni, lumpfish caviar	
Prime Angus Tartar <i>GF</i>	26
Ground prime beef, golden custard egg, caper berry, fresh herbs, shallots, horseradish	
Maryland Lump Crab Cake	29
Jumbo lump crab, watercress, fennel, dill cucumber yogurt,	
Escargot Os de boeuf	25
Bone marrow herb butter, toasted crumbs, fresh garlic, red burgundy	

SOUP AND SALAD

Gazpacho	10
Tomato, cucumber, red bell peppers, carrot	
Oxtail* Consommé	12
Beef consommé, sherry wine, sweet onion, toasted Gruyere	
Corleone	16
Chicory Caesar salad, Parmesan, anchovy, croutons grissini	
Barzini	16
Gem Lettuce, Tomato, Crispy onion, Bleu cheese	

LAND & SEA

“Buffalo” Scallops	52
Day boat scallops, toasted cauliflower, aged cayenne pepper, Spanish red pepper, paprika, chicory, pork belly, bleu cheese	
Apolonia’s Salmon	42
Watercress, pomegranate, match potato and mushroom, sauce bearnaise	
Columbia River Sturgeon	46
Beluga lentils, slow egg, bok choy, herb beurre monte	
Australian Lobster Tail	85
8/10 oz Australian Lobster tail, asparagus romesco, sweet corn, warm potato salad	
Catalina Spot Prawn	42
Fresh herbs pesto rub , garlic, toasted lemon, herb beurre monte	
Michael's Zuppa De Peche	72
Fresh local white fish, lobster, scallop, mussels, spot prawn pesto rub, garlic, toasted lemon, beurre monte (with or without saffron rice)	
Roasted Half Jidori Chicken	38
Stone ground polenta, heirloom tomato, Arugula, toasted garlic, Jus poulette	

SIDES

15

Champignons
butter, fresh herbs, bordelaise
Steamed Asparagus
lemon herb beurre monte
Broccoli Rabe
Temecula olive oil, chili flakes, garlic
Spinach Rockefeller
bechamel, Pecorino Romano, bread crumb
Sweet Corn
Butter, cracked pepper
Toasted Cauliflower
light breading, fresh herbs
Yukon Potato Puree
Butter, butter, more butter, some potatoes
Russet Baker
chive, bacon, butter, creme fraiche
Truffle Pommes Dauphine
Truffle, choux paste, Russet potato,
Kennebec Fries
House fermented Ketchup

FROM THE GRILL

Bone-In Ribeye

16oz. Snake River Farms, American Wagyu	85
16oz. Washugyu/Angus	98
16oz Grass Fed Prime Beef	80

Tenderloin

8oz Filet Mignon, Brandt Beef	65
10oz Filet Mignon, Brandt Beef	81
16oz Chateaubriand, Tenderloin, (Brandt Beef, CA) Holstein	85

Strips & Other Cuts

20oz Bone-In Strip Loin "New York" , Washugyu/Angus	140
8oz Flat-Iron Steak, Angus/Hereford	45
10oz Iberico Pork	42
16oz New Zealand Lamb Rack	60

ADD ONS

Lobster Tail 75
Scallops 32

California Spot Prawns 36
King Crab Leg 42

SAUCES

Sauce bearnaise 7
Sauce bordelaise 7
Hollandaise 7

Creamy mushroom peppercorn 7
Jus poulette 7
Sauce demi glace 7

Chef
Judd Canepari

Sous Chef
Vaz Bagdasarov

General Manager
Michael Pickering

Sommelier
Feliciano Perez