



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. 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

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## POLO COCKTAILS

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<b>THE Old Fashioned</b>	30
Uncle Nearest 1856 Bourbon, Sugar Cube, Angostura Bitters	
<b>Robert P. Roy</b>	75
The Macallan 18, Antica Formula Vermouth, Angostura Bitters	
<b>Polo's Metropolis</b>	16
Tito's, Aperol, Rosé Syrup, Lime, Grapefruit	
<b>The English Coaster</b>	16
Cucumber Infused Ford's Gin, Curaçao, Celery Bitters, Lime, Sea Salt	
<b>Summer's Kiss</b>	17
The Botanist Gin, St. Germain, Cointreau, Lemon, Absinthe Rinse	
<b>Not My Tie</b>	16
Appleton Estate Rum, Carpano, Orgeat, Lime, Pineapple	
<b>Puerto Punch</b>	16
Real Del Valle Blanco Tequila, Grenadine, Ginger Syrup, Lime, Pineapple	
<b>Sugar &amp; Spice</b>	16
Old Forrester Rye, Apple Spice, Lemon, Cinnamon Sugar	
<b>Fashionably New</b>	16
Four Roses Bourbon, Amaro Montenegro, Black Walnut Bitters	
<b>Man With a Hat On</b>	16
Templeton Rye, Carpano Antica Formula, Averna, Orange Bitters	
<b>Polo's Sangría</b>	14
Dry Red Wine, Orange Juice, Secret Recipe	

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## NON-ALCOHOLIC

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"Phony Negroni" by St. Agrestis	12
"Phony Mezcal Negroni" by St. Agrestis	12
<b>Bitter Rose</b> Grapefruit Rosemary Syrup, Grapefruit, Lime, Tonic	10
<b>Unleaded Mule</b> Ginger Syrup, Ginger Beer, Lime	10
<b>Fruit Basket</b> Lemon, Orange, Pineapple, Grenadine, Soda	10
<b>Tiki Dreamsicle</b> Strawberry Mint Syrup, Pineapple, Cranberry, Lime, Soda	10
<b>Tropic Thunder</b> Cranberry, Coco Lopez, Sprite	10
<b>Mexican Soda</b> Coke, Diet Coke, Sprite	6

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## WINES BY THE GLASS

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### Premium

Chardonnay – Kistler “ <i>Les Noisetiers</i> ”, Sonoma Coast 2021	34
Amarone – Allegrini Valpolicella Classico 2018	35
Bordeaux Blend – Justin Vineyards “ <i>Isosceles</i> ”, Paso Robles 2019	39
Cabernet Sauvignon – Pride Spring Mountain-Napa/Sonoma 2019	40



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 “ <i>Fiori Brut</i> ”, Prosecco NV	13
Rosé Crémant de Limoux – J. Laurens “ <i>Brut</i> ”, NV	14
Cava – Jaume Giró i Giró “ <i>Brut Nature</i> ”, 2019	16
Champagne – Nicolas Feuillatte “ <i>Édition Limitée Réserve - Brut</i> ”, NV	20

### Rosé

Rosé – Sandar & Hem “ <i>Bates Ranch</i> ” Santa Cruz Mountains 2022	13
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### Whites

Moscato D’Asti – Agricola Poggio “ <i>Solilú</i> ”, Piedmonte 2022	13
Albariño – Bico Da Ran Rias-Baixas 2022	14
Chenin Blanc – Denis Meunier “ <i>Silex</i> ”, Vouvray 2021	15
Sauvignon Blanc – Pullus Stajerska-Slovenia 2022	14
Sauvignon Blanc – Domaine De L’Ermitage “ <i>Réserve</i> ”, Sancerre 2021	19
Verdejo – Barco del Corneta Castilla y León-Spain 2022	15
White Blend – Château Pégau “ <i>Lône</i> ”, Côtes-du-Rhône 2022	14
Chardonnay – Chateau de Buxy Bourgogne 2019	16
Chardonnay – Cerro Napa Valley 2018	15

### Reds

Red Burgundy – Joseph Drouhin “ <i>Bourgogne</i> ” 2018	17
Pinot Meunier – Donkey & Goat “ <i>Dommen Vineyard</i> ”, Russian River 2022	14
Pinot Noir – Kanzler Russian River 2021	21
Montepulciano – Ciù Ciù “ <i>Gotico</i> ”, Piceno-Marche 2018	15
Tempranillo – Celeste “ <i>Crianza</i> ”, Ribera del Duero 2020	16
Red Blend – Alta Colina “ <i>Downslope Red</i> ”, Paso Robles 2020	16
Châteauneuf-du-Pape – Domaine Paul Autard 2020	21
Bordeaux – Château de la Croix Médoc 2018	15
Bordeaux Blend – Cerro “ <i>Red Wine</i> ”, Napa Valley 2018	17
Cabernet Sauvignon – Jack Tar Paso Robles 2021	16
Cabernet Sauvignon – Meyer Family “ <i>Spitfire</i> ”, Oakville 2019	22

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## BEER

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Japanese Lager – Coronado “ <i>Nado</i> ”, 4.5%	9
Mexican Lager – Stone “ <i>Buenaveza</i> ”, 4.7%	9
Belgian White Ale – Avery “ <i>White Rascal</i> ”, 5.6%	9
Session IPA – Modern Times “ <i>Hello, Grapefruit</i> ”, 5.0%	9
Hazy IPA – Mother Earth “ <i>Heavy Cloud</i> ”, 6.8%	9
West Coast IPA – Societe “ <i>The Pupil</i> ”, 7.5%	9
Double IPA – Ninkasi “ <i>Tricerahops</i> ”, 8.0%	9
Apple Cider – Julian Hard Cider “ <i>Harvest Apple</i> ”, 6.9%	9
Non-Alcoholic – Best Day Brewing “ <i>Kölsch</i> ”, 0.01% (N/A)	9



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## STEAKHOUSE

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### STARTERS

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<b>Bread Service</b>	8
A Selection of Artisanal Bread, Cultured Butter	
<b>Fresh Oysters 6/12 *</b>	22 / 40
Classic Mignonette, House Cocktail Sauce, Lemon	
<b>Hamachi Crudo *</b>	24
Aji Amarillo, Red Onion, Cucumber, Scallion, Jalapeño	
<b>PEI Mussels</b>	24
Thai Curry, Cilantro, Basil, Lime, Grilled Bread	
<b>Maryland Lump Crab Cake</b>	26
Harissa Remoulade, Petite Herb Salad, Meyer Lemon Citronette	
<b>Spanish Octopus</b>	26
Romesco, Potato, Arugula, Charred Lemon, Chorizo	
<b>Shrimp Cocktail</b>	26
Pacific White Prawns, Cocktail Sauce, Lemon	
<b>Seared Scallops</b>	29
Guajillo & Banana Mole, Citrus Risotto, Micro Cilantro	
<b>Porcini Crusted Wagyu Carpaccio *</b>	24
Chantrelle, Parmigiano, Watercress, Black Truffle	
<b>Bone Marrow</b>	25
Petite Herb Salad, Charred Focaccia, Chorizo Oil	
<b>Escargot os de Boeuf</b>	21
Bone Marrow Herb Butter, Toasted Breadcrumbs, Fresh Garlic, Demi Baguette	

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### SOUP AND SALAD

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<b>Lobster Bisque</b>	19
Lobster, Cognac Cream, Petite Herbs	
<b>Polo Salad</b>	16
Quinoa, Fried Chickpeas, Whipped Feta, Pickled Red Onions, Green Goddess	
<b>Caesar</b>	16
Tomato Confit, Parmesan, Anchovy, Crostini	
<b>Polo Wedge</b>	17
Iceberg, Oven Dried Tomato, Candied Bacon, Blue Cheese Dressing, Red Onion	

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### COMPOSED

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<b>Verlasso Salmon</b>	45
Stewed Garbanzo Beans, Bell Pepper, Cabbage, Preserved Lemon Yogurt	
<b>Prime Short Rib</b>	47
Mashed Potatoes, Roasted Mushrooms, Micro Greens	
<b>New Zealand Rack of Lamb</b>	52
Pistachio Pesto Crust, Potato Purée, Charred Broccolini, Chimichurri	

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. Before placing your order, please inform us if anyone in your party has a food allergy or dietary restrictions.*



STEAKHOUSE

FROM THE GRILL

- Choice of Asparagus, Broccolini or Potato Purée -

Filet Mignon 8oz <i>USDA Prime</i> – Nebraska	60
Filet Mignon 12oz <i>USDA Prime</i> – Nebraska	78
Bison Filet Mignon 8oz <i>Free Range</i> , Broadleaf Farms – Colorado	65
New York 14oz <i>Wagyu</i> , Rosewood Farms – Texas	85
Ribeye 16oz <i>USDA Prime</i> , Brandt Farms – California	80
Bone-In Ribeye 20oz <i>USDA Prime</i> – Nebraska	89

Large Format

- Choose 2 Sides -

Porterhouse 32oz <i>USDA Prime</i> – Nebraska	120
Tomahawk Ribeye 32oz <i>Wagyu</i> , ICON X Farms – Australia	165

- SAUCES -

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

- ADD ONS -

- Half Maine Lobster 40
- Oscar Style 24
- 3 U-10 Diver Scallops 25
- 4 Pacific White Prawns 20
- Blue Cheese Crust 7

Our Temperatures

Rare	Medium Rare	Medium	Medium Well	Well Done
Very Red, Cool Center	Red, Warm Center	Pink, Warm Center	Slightly Pink, Hot Center	No Pink, Cooked Throughout

SIDES

Broccolini Cold Pressed Olive Oil, Maldon Salt	10
Asparagus Cold Pressed Olive Oil, Maldon Salt	12
Brussels Sprouts Bacon, Parmesan, Balsamic Reduction	12
Mushrooms Mushroom Medley, Bordelaise, Herbs	15
Potato Purée Herbs	10
Patatas Bravas Harissa Aioli, Fines Herbs	10
Baked Potato Chives, Bacon, Butter, Crème Fraîche	12
Seafood Mac Lobster & Crab, Orecchiette Pasta, Tarragon Lemon Crust	23

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