



# POLO GRILL

Your Choice of Classic Preparations:

#### RARE

Nicely seared on the outside.  
Red, cool on the inside.

#### MEDIUM RARE

Red, warm center. Slightly firm.

#### MEDIUM

Hot, pink center. More firm  
than medium rare.

#### MEDIUM WELL

Cooked throughout, a slight  
hint of pink at the center.

#### WELL DONE

Fully cooked through.  
No pink left at center.

#### USDA PRIME BEEF

Of all the beef produced in the U.S. only 2% is certified prime grade by the USDA. Our USDA prime beef comes from the very finest Black Angus cattle the Midwest has to offer. Then we dry age the beef for a minimum of 28 days, imparting a buttery taste and meltingly tender texture that many beef connoisseurs herald as the ultimate beef experience.

## Starters

- Colossal Chilled Shrimp Trio with Spicy Cocktail Sauce
- Terrine of Wisconsin Goat Cheese and Spring Vegetables
- Hearts of Palm Timbale Remoulade
- Warm Foie Gras and Mushrooms Bundled in Short Crust Dough, Served with Port Wine Reduction
- Oysters Rockefeller
- Escargot in Feuillette Crust with Garlic and Brandy Sauce
- Chesapeake Bay Lump Crabmeat Cake with Pommery Mustard Sauce

## Soups

New England Clam Chowder

French Onion Soup with Gruyère Gratinated Croûton

Lobster Bisque Topped with Morsels of Roasted Lobster

## Salads

Iceberg "Wedge" with Crumbled Maytag Blue Cheese and Bacon Bits

Beefsteak Tomato and Sweet Onion Salad

Classic Caesar Salad Prepared Tableside

Waldorf Salad

## Salad Entrée

Polo Original Cobb Salad with Your Choice of:

- Grilled New York Steak
- Grilled Chicken Breast
- Grilled Tuna Steak

## Sauces

Béarnaise

Hollandaise

Creamy Horseradish

Au Poivre

Blue Cheese

## Steaks & Chops

*All Beef is USDA Prime and Dry Aged a Minimum of 28 days. Steaks and Chops are Available Blackened.*

New York Strip

Filet Mignon

Rib Eye

Veal Chop

Porterhouse

Grilled Colorado Rack of Lamb

Mesquite Grilled Double Cut Pork Chop

### Jacques Pépin Signature Dish

Herb Roasted Rotisserie Free Range Chicken

Your Choice of Toppings:

Crispy Bacon, Blue Cheese Crumble,  
Sautéed Onions

## Prime Rib

**King's Cut 32 oz Prime Rib – Bone-in  
Queen's Cut 16 oz Prime Rib – Boneless**

*Succulent Prime Rib Seasoned to Perfection,  
Slow Roasted and Served Medium Rare.  
Served Au Jus with Traditional Accompaniments.  
Limited Availability.*

## Fish & Seafood

The Polo Surf & Turf:  
Florida Lobster Tail & Filet Mignon

Whole Maine Lobster  
Steamed with Drawn Butter  
or Gratinated with Breadcrumbs,  
Olive Oil, Garlic and Parsley

Pancetta Wrapped Veal Filet  
à la Oscar with Bay Lobster Tail

Grilled Jumbo Shrimp Scampi  
Over Roasted Tomatoes

Grilled Mahi Mahi Fillet

## Sides

Roasted Garlic Mashed Potatoes

Truffle Mashed Potatoes

Idaho Baked Potato

Steak Fries

Potatoes Au Gratin

Crispy Onion Rings

Creamed Spinach

Wild Mushroom Ragoût

Haricot Vert Amandine

Steamed Asparagus Spears