



# 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 Feuillate 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