

POLO

RAW BAR

EAST COAST OYSTERS \$3 EACH

LITTLENECK CLAMS \$2 EACH

CHILLED JUMBO SHRIMP \$5 EACH

Fresh Lemon ~ Mignonette ~ Cocktail Sauce

SMALL PLATES

CLASSIC LOBSTER BISQUE \$14
Lobster Meat, Lemon Foam

APPLE ARUGULA SALAD \$12
*Manchego, Dried Cranberries, Candied Walnuts,
Sherry Vinaigrette*

JUMBO LUMP CRAB CAKE \$22
Fennel, Roasted Pepper Aioli

TUNA TARTARE \$15
Jalapeno, Radish, Edamame, Wonton Crisp

FRIED CALAMARI \$16
Spiced Tomato Sauce, Lemon

TRADITIONAL CAESAR SALAD \$13
Add Grilled Chicken \$6 Shrimp \$10 Filet Mignon \$8

GRILLED CHICKEN COBB SALAD \$25
*Avocado, Bacon, Hard Boiled Egg,
Bleu Cheese, Buttermilk Ranch Dressing*

ARTISANAL CHEESE PLATE \$18
Honey Comb, Apple, Baguette

MEDITERRANEAN DIPS \$14
Hummus, Babaganoush, Olives, Grilled Pita, Zaatar

SANDWICHES

TURKEY CLUB \$16
Whole Grain Bread, Avocado, Bacon

NEW ENGLAND
LOBSTER ROLL \$22

FRENCH DIP \$20
*Shaved Prime Beef, Gruyere, Garlic
Mayo, French Baguette*

PRIME DRY AGED
BEEF BURGER \$18
*Focaccia Bun, Vermont Cheddar,
Smokey Bacon*

FRESH CATCHES

LOCAL DAY BOAT JUMBO SEA SCALLOPS \$28
Carnaroli Risotto & Portabello Mushroom Confit, Parsley, Red Sorrel

SCOTTISH ORGANIC SALMON \$28
Ratatouille, Aged Balsamic

GRILLED STEAKS & CHOPS

ALL BEEF IS USDA PRIME AND CURED 28 DAYS
IN OUR OWN AGING BOX

PORTERHOUSE \$52 PER PERSON
FOR TWO, THREE, OR FOUR

BONE IN NEW YORK STRIP 20 oz. \$57

BONE IN RIB EYE 22 oz. \$58

CAB FILET MIGNON
9 oz. \$45
12 oz. \$60

NIMAN RANCH ALL NATURAL BEEF

FILET MIGNON 9 oz. \$55

BONE IN NEW YORK STRIP 20 oz. \$65

SAUCES

STEAK SAUCE GREEN PEPPERCORN BEARNAISE

SIDES \$10

MACARONI & CHEESE

ROASTED MUSHROOMS & CARAMELIZED ONIONS

TRUFFLE STEAK FRIES

YUKON MASHED POTATOES

CREAMED SPINACH