

Polo Lounge

POLO LOUNGE FAVORITES

BELUGA CAVIAR (Per Ounce)
Served with Sourdough Blinis and Traditional Accompaniments \$105.00

TRIO OF CAVIAR SAMPLER
Served with Traditional Accompaniments \$ 95.00

POLO LOUNGE CAESAR SALAD
*With your choice of Oak Grilled Chicken or Jumbo Shrimp
Focaccia Croutons, Shaved Locatelli Cheese & White Anchovy* \$ 19.00

McCARTHY SALAD
Chicken, Bibb Lettuce, Tomato, Bacon, Chopped Egg, Beets & Cheddar Cheese \$ 18.00

STEAK TARTARE
Onion, Capers, Parsley with Toast Points & French Fries \$ 21.00

BEVERLY HILLS SIRLOIN BURGER
Choice of Jack, Cheddar, Swiss or Blue Cheese \$ 18.00

CITRUS POACHED SALMON
Watercress Purée & Potatoes Celery Root Salad \$ 19.00

COUNTRY STYLE MEATLOAF
Roasted Garlic Mashed Potato, Roasted Corn Sauce \$ 20.00

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BELUGA CAVIAR (Per Ounce)
Served with Sourdough Blinis and Traditional Accompaniments \$105.00

TRIO OF CAVIAR SAMPLER
Served with Traditional Accompaniments \$95.00

POLO LOUNGE CAESAR SALAD
With your choice of Oak Grilled Chicken or Jumbo Shrimp
Focaccia Croutons, Sliced Locatelli Cheese & White Anchovy \$19.00

MCCARTHY SALAD
Chicken, Bibb Lettuce, Tomato, Bacon, Chopped Egg, Beets & Cheddar Cheese \$18.00

STEAK TARTARE
Onion, Capers, Parsley with Toast Points & French Fries \$21.00

BEVERLY HILLS SIRLOIN BURGER
Choice of Jack, Cheddar, Swiss or Blue Cheese \$18.00

CITRUS POACHED SALMON
Watercress Purée & Potatoes Celery Root Salad \$19.00

COUNTRY STYLE MEATLOAF
Roasted Garlic Mashed Potato, Roasted Corn Sauce \$20.00

DINNER

APPETIZERS

BLUE CRAB CAKES
California Vine Ripened Yellow Tomato and Sweet Maui Onion \$17.00

CHICKEN TANDOORI QUESADILLA
Tomato Baby Spinach Salad, Mild Curry Cilantro Sauce \$15.00

GRILLED FIVE SPICED AMERICAN FOIE GRAS
Mandarin Sesame Rice Patty, Passion Fruit Ginger Sauce \$19.00

VEGETARIAN RICE PAPER EGG ROLLS
Sweet & Sour Chili Cilantro Dressing \$16.00

LOBSTER VEGETABLE TEMPURA
Wasabi Caviar Sauce \$19.00

WHITE SHRIMP COCKTAIL
Jicama & Avocado, Mildly Spiced Tomato Cilantro Cocktail Sauce \$18.00

HOME SMOKED SICILIAN SEA SALT CURED SCOTTISH SALMON
Wild Mushroom Salad, Lemon Olive Oil Vinaigrette \$19.00

AIR CURED DRY BEEF
Aged Parmigiano, Pink Honeydew Melon \$17.00

BAKED ESCARGOT WITH MEDITERRANEAN HERB VEGETABLE RAGOUT
Basil Crêpe, White Truffle Sauce \$18.00



SOUP

TORTILLA SOUP
Chicken, Avocado, Spring Onion & Cheddar Cheese \$10.00

CLEAR CHICKEN SOUP
Asian Greens & Organic Tofu \$10.00

LIGHT CREAM OF LOBSTER
California Root Vegetables, Saffron \$11.00



SALAD

SEARED AHI SASHIMI
California Avocado \$17.00

CALIFORNIA MARKET SALAD
Mesclun Greens, Citrus, Sonoma Pepper Herb Goat Cheese \$13.00

CALIFORNIA ARTICHOKE WITH GARDEN HERB MARINADE
Rock Shrimp on Arugula Salad \$15.00

TOMATO & BUFFALO MOZZARELLA
Vine Ripened Red & Yellow Tomato, Baby Spinach, Virgin Olive Oil, Asian Purple Basil \$14.00

PASTA

HERB CALAMARI LINGUINI
Garlic, Chili & Virgin Olive Oil \$20.00

WILD MUSHROOM RAVIOLI
Oven Dried Smoked Romano Tomato, Light Cream White Wine Asparagus Sauce \$22.00

STIR FRIED RICE VERMICELLI
Grilled Jumbo Shrimp & Beef Tenderloin, Black Bean Scallion Sesame Sauce \$24.00

ANGEL HAIR PASTA
California Portobello Mushrooms, Grilled Roma Tomato, Basil \$18.00

PENNE PASTA WITH OOLONG TEA SMOKED FREE RANGE CHICKEN
Crispy Asian Vegetables, Light Cream of Soy Ginger Sherry Sauce \$21.00

ENTRÉE

SAUTÉED WHITE FISH
Vegetable Pine Nut Patty, Light Cream of White Wine Shiitake Basil Sauce \$25.00

SAUTÉED CHILEAN SEA BASS
Taro Cilantro Shavestring Maui Onion, Tamarind Mango Sauce \$28.00

GRILLED SWORDFISH
Tiny Shrimp, Artichoke, Tomato, Lime Capers Herb Butter \$28.00

SEARED ATLANTIC FILET OF SALMON
Soy Marin Marinated, Spinach, Ikura Caviar, Potato Pancake \$26.00

SAUTÉED BEEF TENDERLOIN
Roasted Garlic Potatoes, Grilled Portobello, Black Beans, Tomato Scallion Sauce \$29.00

HERB CRUSTED RACK OF LAMB
Niçoise Bean Ragout, Garlic Cabernet Sauce \$32.00

SAUTÉED FREE RANGE BREAST OF CHICKEN
Grilled Provolone Cheese, Tomato, Saffron, Sweet Bell Pepper & Oregano Sauce \$23.00

POACHED MAINE LOBSTER
Spinach Flan, Wild Mushroom Ravioli, Champagne Sauce \$35.00



FROM THE OAK GRILL

T-BONE STEAK
Specially Selected And Aged Prime Midwestern Corn-fed Beef \$34.00

AGED NEW YORK STEAK
Midwestern Corn-fed Angus And Hereford, Dry Aged To Produce A Nutty Flavor \$36.00

VEAL CHOP
Steak Fries, Grilled California Vegetables \$36.00

