

STARTERS

- OYSTERS*** Kumamoto & Beau Soleil, ½ Dozen 26
- SHRIMP COCKTAIL** Bombay Cocktail Sauce 30
- PIGS IN A BLANKET** Spicy Brown Mustard 15
- THE POLO BAR CRAB CAKE** Thinly Crusted with Mustard Bell Pepper Sauce 28
- TUNA TARTARE*** Avocado, Mustard Greens & Crispy Shallots with Soy Ginger Dressing 26
- ORA KING SALMON CARPACCIO*** Celery Root, Pickled Mustard Seeds, Capers, Dill & Horseradish Cream 30
- CRISPY CALAMARI & ZUCCHINI** Pickled Jalapeño Tartar Sauce & Roasted Tomato Sauce 21
- CAVIAR & FINGERLING POTATOES*** 1 ounce Golden Osetra with Crème Fraîche 125

SOUP & SALADS

- TOMATO & BELL PEPPER SOUP** Basil Oil & Croutons 19 (V)
- CHOPPED VEGETABLE SALAD** Cucumber, Tomatoes, Avocado, Asparagus, Green Beans, Hearts of Palm, Radishes, Black Olives & Vermont Creamery Feta with Mustard Vinaigrette 24 (V)
- CLASSIC CAESAR SALAD** Gem Lettuce & Country Bread Croutons with Shaved Pecorino 18
- ARTICHOKE & ASPARAGUS SALAD** Shaved Pecorino, Sheep's Milk Yogurt with a Sherry-Shallot Vinaigrette 24 (V)
- BLT SALAD** Iceberg, Cherry Tomatoes, Grilled Berkshire Bacon & Oregon Blue Cheese with Herb Yogurt Dressing 22

SEASONAL VEGETABLES

- JUMBO WHITE ASPARAGUS** Micro Greens, Espelette & Herb Dressing 32 (V)
- MARINATED ZUCCHINI & BURRATA** Heirloom Tomatoes, Jalapeño, Basil & Toasted Pine Nuts with a Lemon-Ginger Vinaigrette 24 (V)
- ROASTED CAULIFLOWER** Charred Wild Mushrooms, Fava Bean Chimichurri, Frisée, Lemon & Olive Oil 28 (V)

CLASSICS

- RALPH'S CORNED BEEF SANDWICH** Melted Swiss on Marbled Rye with Horseradish Coleslaw 30
- DOVER SOLE** Pan-Seared with Meyer Lemon Butter Sauce 74
Add Golden Osetra Caviar 26
- GRILLED BRANZINO** Sautéed Broccoli Rabe, Grape Tomatoes & Garlic Chips 42
Choice of Romesco, Chimichurri, Herb Aioli, or Roasted Tomato Sauce
- LOCH DUART SALMON** Romanesco, Sugar Snap Peas & Green Beans with Meyer Lemon Butter Sauce 36
- CHICKEN PAILLARD** Arugula, Cherry Tomatoes, Green Asparagus, Sugar Snap Peas, Baby Carrots & Shaved Radish 34
- VEAL MILANESE** Arugula, Fennel, Red Onion, Radishes & Cherry Tomatoes 49

STEAKS & BURGERS

THE POLO BAR BURGER

Tomatoes, Lettuce, Onions, Pickles, Cheddar & Crispy Bacon with Hand-Cut Fries 30

VEGGIE BURGER

Black Bean, Quinoa & Roasted Beets with Avocado, Tomato, Pepper Jack Cheese & Barbecue Sauce with Hand-Cut Fries 24 (V)

FILET MIGNON 10oz 72

Onion Rings

NEW YORK STRIP STEAK 16oz 68

Choice of Peppercorn Sauce, Spicy Parsley Sauce, or Horseradish Cream Sauce

BONE-IN RIB EYE 22oz 78

Choice of Peppercorn Sauce, Spicy Parsley Sauce, or Horseradish Cream Sauce

All of our steaks are USDA Prime Angus

SIDES

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| Hand-Cut Fries 12 | Sautéed Broccoli Rabe 12 | Steamed Green Asparagus with Lemon Zest 12 |
| Mashed Potatoes 12 | Roasted Hen-of-the-Woods Mushrooms 17 | Sautéed Garlic Spinach 12 |
| Creamed Spinach 15 | | |

(V) – VEGETARIAN

*Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please respect the privacy of other guests and limit photography to your own party.