

STARTERS

OYSTERS* Kumamoto & Beau Soleil ½ Dozen 28

SHRIMP COCKTAIL Bombay Cocktail Sauce 34

PIGS IN A BLANKET Spicy Brown Mustard 18

THE POLO BAR CRAB CAKE Thinly Crusted with Mustard Bell Pepper Sauce 36

ORA KING SALMON* Served Raw with Cucumber, Grapefruit, Whole Grain Mustard & Fresh Grated Horseradish 36

CAVIAR & POTATOES* 1 ounce Golden Osetra with Crispy Potatoes, Crème Fraîche & Chives 140

SEAFOOD PLATEAU* Maine Lobster, Shrimp Cocktail, Jumbo Lump Crab Ceviche, Kumamoto & Beau Soleil Oysters 110

SOUP & SALADS

ROASTED BUTTERNUT SQUASH SOUP Mushroom, Mascarpone & Sage 21 (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 21

WALDORF SALAD Red & Yellow Endive, Point Reyes Blue Cheese, Granny Smith Apple, Candied Pecans & Sage Yogurt with Sherry-Shallot Vinaigrette 26 (V)

BLT SALAD Iceberg, Cherry Tomatoes, Grilled Berkshire Bacon & Oregon Blue Cheese with Herb Yogurt Dressing 26

SEASONAL VEGETABLES

CRUDITÉS Fresh Vegetables with Homemade Ranch 17 (V)

ROASTED CAULIFLOWER Charred Mushrooms, Romesco Sauce, Microgreens, Lemon & Olive Oil 28 (V)

MUSHROOM CAPPELLETTI Swiss Chard, Black Trumpet Mushrooms, Cipollini Onions & Fresh Shaved White Truffle 82 (V)

CLASSICS

RALPH'S CORNED BEEF SANDWICH Melted Swiss on Marbled Rye with Coleslaw 34

DOVER SOLE Pan-Seared with Meyer Lemon Butter Sauce 80
with Golden Osetra Caviar 110

PAN-SEARED DORADE Smoked Fennel, Confit Fingerling Potatoes, Cerignola Olives & Black Olive Aioli with a Lemon Vinaigrette 49

LOCH DUART SALMON Romanesco, Sugar Snap Peas & Green Beans with Meyer Lemon Butter Sauce 42

ROASTED CHICKEN Mashed Potatoes, Traditional Au Jus & Roasted Garlic 45

VEAL MILANESE Arugula, Fennel, Red Onion, Radishes & Cherry Tomatoes 70

STEAKS & BURGERS

THE POLO BAR BURGER

Tomato, Lettuce, Onions, Pickles, Cheddar Cheese & Crispy Bacon
with Hand-Cut Fries 35

VEGGIE BURGER

Black Bean, Quinoa & Roasted Beets with Avocado, Tomato,
Pepper Jack Cheese & Barbecue Sauce with Hand-Cut Fries 28 (V)

PRIME FILET MIGNON 10 ounces 80

Onion Rings

NEW YORK STRIP STEAK 16 ounces 74

Choice of Peppercorn Sauce, Chimichurri, or Horseradish Cream Sauce

BONE-IN RIB EYE 22 ounces 110

Choice of Peppercorn Sauce, Chimichurri, or Horseradish Cream Sauce

All of our steaks are USDA Prime Angus

SIDES

Hand-Cut Fries 14
Mashed Potatoes 16

Charred Heirloom Cauliflower 16
Creamed Spinach 16

Sautéed Garlic Spinach 12
Roasted Brussels Sprouts & Bacon 18

(V) – VEGETARIAN

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